

APERITIF

MARAY NEGRONI 10
fig, caraway, Beefeater Dry gin,
Campari, sweet vermouth

SPELLING BEE 10
Beefeater gin, Greek
honey, pink grapefruit, basil

MARAY

*Got any allergies?
Let us know!*

MEZZE

WARM PITTA - 2

OLIVES - 4.75

HUMMUS - pomegranate, chermoula 5.5

BABA GHANOUSH - pumpkin seeds, raw tahini 6.5

WHIPPED GOATS CHEESE - pickled apple,
herb oil, dukkah 6.75

HOT DIPS & PICKLES - zhug, harissa, pickled
chilli, Moroccan carrots, sumac onions 6

CAULIFLOWER BHAJIS - red pepper dip,
coconut, chilli 6

BOQUERONES - sumac, lemon 5

SMACKED CUCUMBERS - labneh, confit garlic 6.75



VEG

DISCO CAULIFLOWER - chermoula, harissa, yoghurt,
tahini, pomegranate, parsley, almonds (n) 8.85

BRAISED CARROTS - black garlic tahini,
sour grapes 9

FALAFEL SHARER - hummus, tabouleh, fattoush,
pickled cabbage, sumac onions, zhug, harissa,
tahini, warm pitta 17

HALLOUMI - zaalouk, pomegranate molasses 9

FALAFEL - hummus, tabouleh, harissa 7.75

ROASTED BROCCOLI - tomato, fermented tofu,
roasted coconut 9

SPICED LENTIL & RICE MEJADARA - local kale,
crispy onions, raisins 7.65

CHICKPEA DOPIAZA - crispy chickpeas,
coriander 9

FATTOUSH - crisp bread, tomato, red onion,
lettuce, cucumber, parsley, feta 6.5

FRIES - hummus 6 (add zhug?)

SWEET POTATO - tahini, date balsamic,
spring onion, chilli 6

** Turn over for our
vegan menu!*

MEAT & FISH

LAMB KOFTA - baba ghanoush, roasted onion, parsley 13

CRISPY SEA BASS - tomatillo, charred corn, peas 10.95

FRIED CHICKEN - fenugreek & ginger ketchup 9.95

RUMP STEAK - spinach, ras el hanout peppercorn sauce 13.95

COD LOIN - braised leeks, crab butter 13

*Join the Club
news, first dibs and
occasional gifts!*



DESSERTS

BAKLAVA CHEESECAKE -
rose, pistachio, anglaise (n) 7.5

MEDJOOl DATE BREAD & BUTTER PUDDING -
caramel, ice cream 7.5

CHOCOLATE & COFFEE GANACHE -
sunflower seed praline, blackberry, Chantilly (ve) 7.5

AFTER DINNER DRINKS

OUMSIYAT DOUCE NUIT (70ml) 6.5
Bekaa Valley, Lebanon 14.8% - *Your new favourite dessert wine.*

AGENT COOPER (n) 10.5 - *Damn fine riff on a 'spro martini*
Absolut vodka, coffee, hazelnut, ras el hanout



MARAY

Vegan Menu



MEZZE

WARM PITTA
2

HUMMUS
pomegranate, chermoula
5.5

OLIVES
4.75

CAULIFLOWER BHAJIS
red pepper dip,
coconut, chilli
6

HOT DIPS & PICKLES 🌶️
zhug, harissa, pickled
chilli, Moroccan carrots,
sumac onions
6

BABA GHANOUSH
pumpkin seeds,
raw tahini
6.5

SMALL PLATES

DISCO CAULIFLOWER
chermoula, harissa,
tahini, pomegranate,
parsley, almonds (n)
8.85

FALAFEL SHARER
hummus, tabouleh, fattoush,
pickled cabbage, sumac
onions, zhug, harissa,
tahini, warm pitta
17

FATTOUSH
crisp bread, tomato,
red onion, lettuce,
cucumber, parsley
6.5

FALAFEL
hummus, tabouleh,
harissa
7.75

SPICED LENTIL & RICE MEJADARA
local kale, crispy onions,
raisins
7.65

SWEET POTATO
tahini, date balsamic,
spring onion, chilli
6

ROASTED BROCCOLI
tomato, fermented tofu,
roasted coconut
9

CHICKPEA DOPIAZA
crispy chickpeas,
coriander
9

FRIES
hummus
(add zhug? 🌶️)
6

BRAISED CARROTS
black garlic tahini,
sour grapes
9

DESSERT

CHOCOLATE & COFFEE GANACHE
sunflower seed praline,
blackberry, Chantilly
7.5

