

MARAY

Groups

£28pp // £33pp with dessert



MEZZE

For the table to share with flatbread

HUMMUS (ve)
pomegranate, chermoula

BABA GHANOUSH (ve)
melon seeds, raw tahini

HOT DIPS & PICKLES 🌶️
(ve)
zhug, harissa, pickled
chilli, Moroccan carrots,
sumac onions

OLIVES
(ve)

BOQUERONES
sumac, lemon

SMALL PLATES

*Pick any two plates per person from the list of Maray favourites below.
These are served with salad, tabbouleh, hummus & pickles for the table to share*

DISCO CAULIFLOWER
(v)/(ve)
chermoula, harissa,
yoghurt, tahini,
pomegranate, parsley,
almonds (n)

FRIED CHICKEN
fenugreek & ginger
ketchup, pickles

SEA BASS
red lentils & coconut,
fennel, peas (+£2.5)

FALAFEL (ve)
hummus, tabouleh, harissa

**SPICED LENTIL
& RICE MEJADARA**
(ve)
local kale, crispy
onions, chilli oil,
raisins

CHICKPEA DOPIAZA
crispy chickpeas,
coriander

LAMB KOFTA
labneh, rhubarb,
confit garlic

HALLOUMI (v)
zaalouk, pomegranate
molasses

FATTOUSH
(v)/(ve)
crisp bread, tomato,
red onion, lettuce,
green pepper, cucumber,
parsley, feta

BRAISED CARROTS (v)/(ve)
pine nut tarator, fig jam,
sour grapes (n)

SWEET POTATO (ve)
tahini, date balsamic,
spring onion, chilli

FRIES (ve)
hummus & zhug

DESSERTS

**BAKLAVA
CHEESECAKE**
orange butterscotch,
rose, pistachio

**MEDJOOL
& BUTTER PUDDING**
caramel, Chantilly

**CHOCOLATE &
SESAME TART** (ve)
sesame, apricot custard,
raspberry



*Got any allergies?
Let us know!*

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Groups



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