

MARAY

Groups

£29.5pp // £34.5pp 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

CUCUMBER SALAD
labneh, confit garlic

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

CRISPY SEA BASS
tomatillo,
charred corn, peas
(+£2.5)

FALAFEL (ve)
hummus, tabouleh, harissa

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

ROASTED BROCCOLI (ve)
tomato, fermented tofu,
roasted coconut

CHICKPEA DOPIAZA
(ve)/(ve)
crispy chickpeas,
coriander

LAMB SKEWERS
baba ghanoush, roasted
onion & parsley (+3)

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

BRAISED CARROTS (ve)
black garlic tahini, sour
grapes, carrot tops

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

FRIES (ve)
hummus

DESSERTS

**BAKLAVA
CHEESECAKE** (n)
rose, pistachio,
anglaise

**MEDJOOOL
& BUTTER PUDDING**
caramel, chantilly,
ice cream

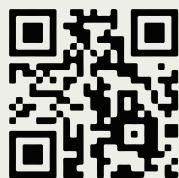
**CHOCOLATE &
COFFEE GANACHE** (ve)
sunflower seed praline,
blackberry, Chantilly



*Got any allergies?
Let us know!*

MARAY

Groups



Join the Club
news, first dibs and
occasional gifts!