

*GOT ANY
ALLERGIES?
LET US KNOW!*

GROUPS

£27pp (£31 with dessert)

MEZZE

For the table to share

Maray Hot Plate - house harissa, tahini, zhug, turmeric onions, crispy Arabic flatbread (ve)

Hummus - chermoula, Arabic flatbread (ve)

Marinated Mezze - roasted peppers, semi dried tomatoes, Turkish chillies, olives, cumin salt (ve)

House Focaccia - harissa whipped butter

PLATES

Pick any two plates per person from the below list of Maray favourites

Served with salad, tabbouleh and flatbread for the table to share

Braised Carrots - green tahini, popped quinoa, poached fig (v)/(ve)

Disco Cauliflower - chermoula, harissa, tahini, yoghurt, pomegranate, almonds, fresh herbs (n) (v)/(ve)

Aubergine Shawarma - tahini, crispy onions, date balsamic, Turkish chillies (ve)

Falafel - hummus, tabbouleh, harissa (ve)

Buttermilk Fried Chicken - harissa, pickles

Lamb Shoulder Shawarma - messabecha, black olives, dates, mint, pomegranate (+£2)

Saffron and Pimenton Sauteed King Prawns - cumin & harissa butterbeans, turmeric onions (+£2)

Sweet Potato - tahini, date molasses (ve)

Chips & Hummus - zhug (ve)

DESSERT

Pistachio, Dark Chocolate, Tamarind & Ginger Tart - tahini Chantilly

or

Ginger Cake - whipped sweet ricotta, Campari syrup

GOOD TO KNOW

We joined the Sustainable Restaurant Association in 2018, joining a diverse and progressive group of restaurants that want to be better businesses.

We have committed to improving our practices in how we **source our food**, including supporting global farmers, sourcing fish responsibly and serving more veg & better meat. We've committed to improving our impact on **society** by treating our staff fairly, and supporting the community. Finally we have committed to improving our impact on our **environment** by switching to green energy, reducing how much food we waste, and recycling more. If you would like to know more, speak to your server or email us at hello@maray.co.uk