

MARAY

GROUPS

£28pp (£32 with dessert)

*Got any allergies?
Let us know!*

MEZZE

For the table to share

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

Hummus - chermoula, Arabic flatbread (ve)

Mixed Marinated Olives - orange, lemon & rapeseed oil

Freshly Baked Bread - tomato & cumin dipping sauce

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 - hazelnut butter, pickled celeriac, tamarind glaze (n) (ve)

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

Aubergine Dopiazza - crispy onions (ve)

Falafel - hummus, tabbouleh, harissa (ve)

Buttermilk Fried Chicken - harissa, pickles

Lamb Shawarma - straw fries, caramel & mint sauce, tahini, pickled slaw (+£2)

Sea Bass - spiced parsnip & chickpea purée, crispy chickpeas (+£2)

Sweet Potato - tahini, date molasses (ve)

Chips & Hummus - zhug (ve)

DESSERT

Chocolate Tart - orange liqueur plums, pistachio, Chantilly (n) (ve available)
or

Medjool Date Bread & Butter Pudding - condensed milk caramel,
vanilla ice cream

