

MARAY

GROUPS

£28pp (£32 with dessert)

*Got any allergies?
Let us know!*

MEZZE

For the table to share

HOT STUFF 🌶️ - zhug, harissa, spicy seeds, fermented pickled onion, pickled chilli, marinated egg, toum

MARINATED OLIVES - orange, lemon

HUMMUS - pomegranate, chermoula

BOQUERONES - lemon, sumac

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 - muhammara, pickled celeriac, orange & tamarind glaze (n) (ve)

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

SPICED LENTIL & RICE MEJADARA - fried greens, crispy onions, raisins, Aleppo chilli oil

CHICKPEA DOPIAZA - crispy chickpeas, coriander (v) (ve)

FALAFEL - hummus, tabbouleh, harissa (ve)

CRISPY FRIED CHICKEN - pickles, aioli

PORK COLLAR - tahini, amba, date syrup, confit garlic (+£2)

SEA BASS - slow cooked tomatoes & fennel, roasted red pepper (+£2)

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

CHIPS - hummus, zhug (ve)

DESSERT

CHOCOLATE TART - sour cherry jam, pistachio crumble, tahini chantilly
(n)(ve available)

or

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



M A R A Y

