

FIG NEGRONI - 11
fig - caraway - Beefeater
Dry gin - Campari - sweet
vermouth

MARAY

KING OF
CARROT FLOWERS - 11
carrot skin infused
Beefeater Dry gin - Lillet
Blanc - lemon - agave -
Peychaud's

MEZZE

WARM PITTA - 2.75

OLIVES - 5.5

HUMMUS - 6
pomegranate, chermoula

PASTOURMA SAUSAGE - 8
spinach borani, anthotyros, Greek
honey

WHIPPED GOAT'S CHEESE - 7
beetroot, amba, dukkah

HOT DIPS & PICKLES 🌶️ - 6.5
zhug, harissa, pickled chilli,
Moroccan carrots, sumac onions

CAULIFLOWER BHAJIS - 6.75
kara chutney, coconut, chilli

BOQUERONES - 6
sumac, lemon

MEZZE SHARER - 6.75pp
a selection of our favourites -
olives, hummus, za'alook, whipped
goat's cheese, cauliflower bhajis
(minimum of 2 people)

VEG

DISCO CAULIFLOWER - 8.95
chermoula, harissa, yoghurt, tahini, pomegranate,
parsley, almonds (n)

BRAISED CARROTS - 9
black garlic tahini, sour grapes

FALAFEL SHARER 🌶️ - 17.5
hummus, tabouleh, fattoush salad, pickled cabbage,
sumac onions, harissa, tahini, zhug, warm pitta

HALLOUMI - 9.5
Greek honey, walnuts (n)

FALAFEL - 7.75
hummus, tabouleh, harissa

SWEET POTATO - 6.75
tahini, date balsamic, spring onion, chilli

OYSTER MUSHROOM SHAWARMA 🌶️ - 9
Maray chilli crunch, tzatziki

SPICED LENTIL & RICE MEJADARA - 7.9
local kale, crispy onions, raisins

CHICKPEA DOPIAZA - 9
crispy chickpeas, coriander

FATTOUSH - 6.5
tomato, red onion, lettuce, cucumber, parsley, crispy
flatbread, feta

FRIES - 6.5
hummus (add zhug? 🌶️)

MEAT & FISH

LAMB KOFTA - 13.5
raw tahini, red onion, mint

CRISPY SEA BASS - 11.25
remoulade, capers

FRIED CHICKEN - 10.25
fenugreek & ginger ketchup, pickles

FLAT IRON STEAK - 15
béarnaise aioli

PAN-FRIED COLEY - 13.5
bouillabaisse sauce, roasted peppers

DESSERTS

BAKED CHEESECAKE - 8.2
honey & brown butter tahini, rose, pistachio (n)

MEDJOOl DATE BREAD & BUTTER PUDDING - 8.2
Chantilly, dulce de leche

SALTED CHOCOLATE GANACHE - 8.2
Biscoff, tahini, cherry, Chantilly

AFTER DINNER DRINKS

OUMSIYAT DOUCE NUIT (70ml) - 6.5
Bekaa Valley, Lebanon 14.8% - *Your new favourite dessert wine.*

AGENT COOPER (n) - 11.5
Absolut vodka, coffee, hazelnut, ras el hanout
- *Damn fine riff on a 'spro martini*



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occasional gifts



@MARAYRESTAURANTS



A NOTE ON SERVICE CHARGE

For tables of six or more, we add a discretionary 12.5% service charge which goes directly to our front of house and kitchen team. If you would like to remove or increase this please inform your server. Thank you x



GOT ANY ALLERGIES?

Please notify your server and they will bring you a copy of our allergens menu. Whilst we make every effort to control allergens, when it comes to sesame, cross contamination may occur due to its prevalence on our menu. Therefore we cannot guarantee that we can remove sesame from your dish entirely.