

# MARAY

*Lunch*

**LUNCH** One mezze and two plates for **20.95**  
**MON - FRI / 12 - 4PM\*** (excludes bank holidays)

## MEZZE

Pick 1

**OLIVES** (ve)

**WHIPPED GOAT'S CHEESE** - beetroot, amba, dukkah (v)

**CAULIFLOWER BHAJIS** - kara chutney, coconut, chilli (ve)

**BOQUERONES** - sumac, lemon

## PLATES

Pick 2

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

**FALAFEL** - hummus, tabouleh, harissa (ve)

**FRIED CHICKEN** - fenugreek & ginger ketchup, pickles

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

**BRAISED CARROTS** - black garlic tahini, sour grapes (ve)

**CRISPY SEA BASS** - remoulade, capers

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

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

**FATTOUSH** - tomato, red onion, lettuce, cucumber, parsley, crispy flatbread, feta (v)/(ve)

**FRIES** - hummus (add zhug?) (ve)



### 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.

Follow us on Instagram

@MARAYRESTAURANTS

## DESSERTS

**BAKED CHEESECAKE (n)**

honey & brown butter tahini,  
rose, pistachio  
8.65

**MEDJOOl DATE BREAD  
& BUTTER PUDDING**

dulce de leche, Chantilly  
8.65

**SALTED CHOCOLATE GANACHE (ve)**

Biscoff, tahini, cherry,  
Chantilly  
8.65



*Join the Club*

news, first dibs &  
occasional gifts