

## APERITIF

**Maray Negroni 8**  
*Beefeater gin, pineapple-infused Campari,  
sweet vermouth*

**Lillet & Tonic 5.5**

# MARAY

*GOT ANY  
ALLERGIES?  
LET US KNOW!*

✱ - **LUNCH** / One mezze and two plates for **£15** / Mon - Fri / 12 - 4pm\*

*\*excludes bank holidays*

## MEZZE

✱ **Cauliflower Bhajis** - roasted red pepper & coriander dip, chilli flakes **4.5**

**Maray Hot Plate** 🍴 - house harissa, tahini, zhug, turmeric onions, crispy Arabic flatbread **6**

✱ **Hummus** - chermoula, Arabic flatbread **4.5**

✱ **Honey Whipped Goat's Cheese** - apricot jam, picos breadsticks **6**

✱ **House Focaccia** - harissa whipped butter **4**

✱ **Marinated Mezze** - roasted peppers, semi dried tomatoes, Turkish chillies, olives, cumin salt **4.5**

**Falafel Sharer** - pickled red cabbage, tabbouleh, hummus, tahini, harissa, Arabic flatbread **14**

**Smoked Mackerel Pâté** - spring onion, za'atar, picos breadsticks **5.5**

## VEG

✱ **Disco Cauliflower** - chermoula, harissa, tahini, yoghurt, pomegranate, almonds, fresh herbs (n) **7.5**

**Fried Aubergine** - toasted flax seeds, sherry & rose honey **7**

**Roasted Half Broccoli** - rose harissa, preserved lemon, yoghurt **7.5**

✱ **Falafel** - hummus, tabbouleh, harissa **6.5**

✱ **Sweet Potato** - tahini, date molasses **5.5**

**Braised Carrots** - green tahini, popped quinoa, poached fig **7**

✱ **Aubergine Shawarma** - tahini, crispy onions, date balsamic, Turkish chillies **7**

**Baked Halloumi** - Persian cherry jam, pistachio dukkah (n) **8**

✱ **Chips & Hummus** - zhug **5**

✱ **Fattoush Salad** - red onion, radicchio, lamb's leaf, cucumber, tomato, crispy flatbread, radish, feta, citrus dressing **6**

## FISH & MEAT

✱ **Buttermilk Fried Chicken** - harissa, pickles **7.5**

✱ **Lamb Kofta** - whipped ricotta, chilli oil **8**

**Cured Mackerel** - black chickpea & artichoke salsa, golden raisins **8.5**

**Lamb Shoulder Shawarma** - messabecha, black olives, dates, mint pomegranate **9**

**Pan Fried Hake** - confit chickpeas, aioli **8**

**Saffron and Pimenton Sauteed King Prawns** - cumin & harissa butterbeans, turmeric onions **9.5**

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## DESSERTS

**Ginger Cake** - whipped sweet ricotta, Campari syrup **6.5**

**Pistachio, Dark Chocolate & Tamarind Tart** - tahini cream (n) **6.5**

**Blacksticks Blue** - honeyed ras-el-hanout walnuts, pickled golden raisins, poached figs, oat crackers (n) **7**

## AFTER DINNER DRINKS

**Agent Cooper 8.5** - *damn fine riff on a 'spro martini*  
vodka, coffee, hazelnut, fresh espresso, chocolate bitters (n)

**'Essensia' Orange Muscat, Quady 5.5 (70ml)** - *Your new favourite dessert wine. Guaranteed joy.*  
California, USA 15%

## 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 are committed to improving our impact on **society** by treating our staff fairly, and supporting the community. Finally, we are 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](mailto:hello@maray.co.uk)