



GROUPS

£29pp // £34pp with dessert

MEZZE

For the table to share with flatbread

HUMMUS (ve)
pomegranate, chermoula

BOQUERONES
sumac, lemon

HOT DIPS & PICKLES 🌶️
(ve)
zhug, harissa, pickled
chilli, Moroccan carrots,
sumac onions

OLIVES (ve)

BABA GHANOUSH (ve)
melon seeds,
raw tahini

SMALL PLATES

Pick any two plates per person from the list of Maray favourites below.
These are served with salad, tabbouleh, hummus & pickles for the table to share

MARAY SPROUTS
crispy kale, garlic, chilli,
spring onion, chestnut
tahini, cranberry, sherry
vinegar (ve) (n)

CHICKPEA DOPIAZA
crispy chickpeas,
coriander

XL PIGS IN BLANKETS
harissa & tamarind gravy

LAMB KOFTA
labneh, rhubarb,
confit garlic

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

DISCO CAULIFLOWER
chermoula, harissa, yoghurt,
tahini, pomegranate,
parsley, almonds
(v) (ve available) (n)

FATTOUSH
crisp bread, tomato,
red onion, lettuce,
green pepper, cucumber,
parsley, feta
(v) (ve available)

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

FRIED CHICKEN
fenugreek &
ginger ketchup, pickles

FALAFEL
hummus, tabbouleh, harissa
(ve)

BRAISED CARROTS
pine nut tarator,
fig jam, sour grapes
(n) (ve)

SEA BASS
red lentils & coconut,
fennel, peas (+2.5)

CRISPY POTATOES
swede, fenugreek,
sage & onion (ve)

FRIES
hummus, zhug
(ve)

*Got any allergies?
Let us know!*

DESSERTS

AFFOGATO
ice cream, espresso,
Baileys, chocolate orange

**MEDJOL DATE BREAD
& BUTTER PUDDING**
caramel, Chantilly

BAKLAVA CHEESECAKE
orange butterscotch,
rose, pistachio

CHOCOLATE & COFFEE TART
sesame, apricot custard,
raspberry (ve)

