

# APERITIF

**MARAY NEGRONI** 8.5  
Beefeater gin, apricot & caraway  
Campari, sweet vermouth

**LILLET & TONIC** 8  
Lillet Blanc, bergamot, tonic

**PEDDLER** 8  
Aperol, macedonian white wine,  
rhubarb

# MARAY

\* LUNCH / One mezze and two plates for **16.5**  
Mon - Fri / 12 - 4pm\* \*excludes bank holidays

*Got any allergies?  
Let us know!*



## MEZZE

**WARM FLATBREAD** 1

**HUMMUS** - pomegranate, chermoula 4

**HOT STUFF** 🌶️ - zhug, harissa, spicy seeds, fermented  
pickled onion, pickled chilli, marinated egg, toum 7

\* **WHIPPED GOATS CHEESE** - warm spinach,  
pickled melon 6.5

\* **MARINATED OLIVES** - orange, lemon 4.75

**LABNEH** - fried aubergine, salt baked beetroot,  
chives, pink peppercorns 6.5

\* **BOQUERONES** - lemon, sumac 5

**FALAFEL SHARER** - hummus, tabbouleh, zhug, tahini,  
flatbread, pickles 14.5

## VEG

\* **DISCO CAULIFLOWER** - chermoula, harissa,  
tahini, yoghurt, pomegranate, almonds,  
fresh herbs (n) 7.75

**HALLOUMI** - spiced buttered leeks, honey dressing,  
dikkah, crispy kale (n) 8.25

\* **SPICED LENTIL & RICE MEJADARA** - fried greens,  
crispy onions, raisins, Aleppo chilli oil 7

**BRAISED CARROTS** - muhammara, pickled celeriac,  
orange & tamarind glaze (n) 7.75

**CHICKPEA DOPIAZA** - crispy chickpeas, coriander 8.25 (v) (ve)

\* **CAULIFLOWER BHAJIS** - red pepper,  
chilli & coriander dip 4.5

\* **FATTOUSH SALAD** - cucumber, red onion, parsley,  
sumac, lettuce, tomatoes, feta, crisp bread 6

\* **FALAFEL** - hummus, tabbouleh, harissa 6.75

\* **SWEET POTATO** - tahini, balsamic,  
spring onion, chilli 5.5

\* **CHIPS** - hummus, zhug 5.5

## MEAT & FISH

\* **CRISPY FRIED CHICKEN** - pickles, aioli 8.5

\* **LAMB KOFTA** - pickled cabbage, tomatoes, saffron tzatziki,  
mint caramel 8.5

**PORK COLLAR** - tahini, amba, date syrup, confit garlic 12

\* **SEABASS** - slow cooked tomatoes & fennel,  
roasted red pepper 9.5

**MACKEREL** - pea puree, fried peas, rhubarb, lemon 9.5

*\* Turn over for our  
vegan menu!*



*Subscribe  
news, first dibs and  
occasional gifts!*



## DESSERTS

**CHOCOLATE TART** - sour cherry jam, pistachio crumble,  
tahini chantilly (n) 7.25

**MEDJOOl DATE BREAD & BUTTER PUDDING** - caramel,  
vanilla ice cream 7.25

**PLEASE ASK YOUR SERVER FOR TODAY'S CHEESE** - served  
with red wine soaked grapes, poached apricots,  
crackers 9

## AFTER DINNER DRINKS

**'ESSENSIA' ORANGE MUSCAT, QUADY** (70ml) 6  
- California, USA 15% - *Your new favourite dessert wine. Guaranteed joy!*

**AGENT COOPER** (n) 9 - *Damn fine riff on a 'spro martini*  
Absolut vodka, spent coffee, hazelnut, espresso, ras el hanout

