

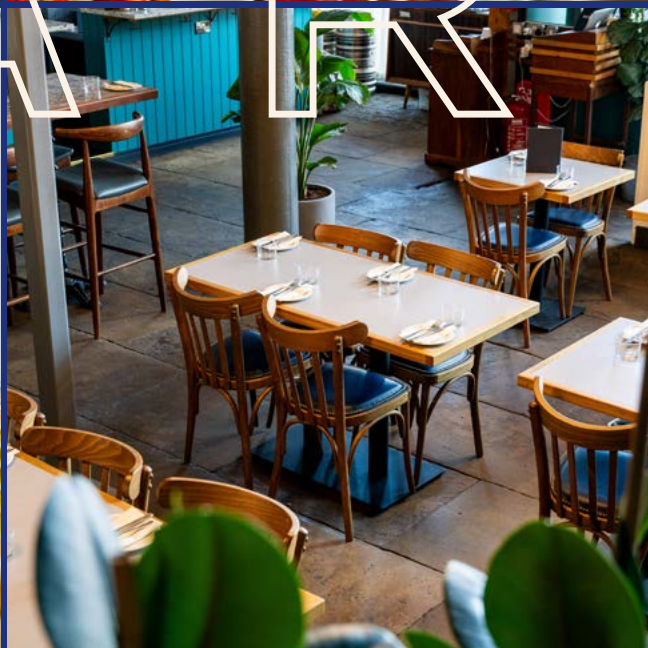
MARAY

Liverpool

GROUP DINING + EVENTS



MARAY



GUARANTEED JOY
SINCE
Maray
2014
GUARANTEED JOY



**“IT’S NOT
OFTEN THAT A
CAULIFLOWER CAN
BE CALLED ICONIC,
BUT THEN, THIS
IS NO ORDINARY
CAULIFLOWER”**

Dan Hancox, Culture Trip





Tom + Jay x

THE MARAY STORY

Our story starts in the Parisian district of Le Marais in 2012. It was within this cultural melting pot of cobbled streets lined with eclectic restaurants, cafes and cocktail bars that we were first struck with inspiration. We opened our first site on Liverpool's Bold Street in 2014 in a converted charity shop, with the sole intention of serving the best falafel in the city alongside a stellar drinks list. Since then we have opened a further two sites, one on Liverpool's historic Royal Albert Dock and the other in the bustling food destination of central Manchester.

Our mission is to deliver unforgettable hospitality experiences every single day, it's good because we care about what we do.

We're so excited to share what we have built over the past ten years with you and we hope to see you soon.

Tom + Jay
Co-Founders



Bold Street

91 BOLD STREET, LIVERPOOL, L1 4HF

MAX CAPACITY

52 people

OPENING HOURS

Mon-Thurs: 12pm - 9pm
Fri-Sat: 12pm - 10pm
Sun: 12pm - 8pm
(can be extended for private events)

NEAREST TRANSPORT LINKS

Liverpool Central
(5 min walk), Liverpool
Lime Street (10 min walk),
multiple bus routes

ADDITIONAL INFO

Wheelchair accessible
Accessible toilet facilities
(ground floor only)
Free wifi

Docksideroad

UNIT 4, BRITANNIA PAVILION, ALBERT DOCK, LIVERPOOL L3 4AD

MAX CAPACITY

80 people

OPENING HOURS

Mon-Thurs: 12pm - 9pm
Fri-Sat: 12pm - 9:30pm
Sun: 12pm - 7pm
(can be extended for private events)

NEAREST TRANSPORT LINKS

Liverpool James Street
(10 min walk), Liverpool
Lime Street (20 min walk),
multiple bus routes

ADDITIONAL INFO

Wheelchair accessible
Accessible toilet facilities
(ground floor only)
Free wifi

Groups Menu

£30PP // £35PP WITH DESSERT

MEZZE

For the table to share with warm pitta

HUMMUS - pomegranate, chermoula (ve)

ZA'ALOOK - aubergine, tomato (ve)

OLIVES (ve)

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

BOQUERONES - sumac, lemon

SMALL PLATES

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

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

FRIED CHICKEN - fenugreek & ginger ketchup, pickles

CRISPY SEA BASS - kohlrabi slaw, toum (+2.5)

FALAFEL - hummus, tabouleh, harissa (ve)

HALLOUMI - plum, puy lentil salsa (v)

OYSTER MUSHROOM SHAWARMA 🌶️ - Maray chilli crunch, tzatziki (ve)

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

LAMB ARAYES - labneh, amba, sumac onions (+3)

FRIES - hummus (add zhug? 🌶️) (ve)

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

FATTOUSH - crisp bread, tomato, red onion, lettuce, cucumber, parsley, feta (v)/(ve)

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

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

DESSERTS

BAKED BAKLAVA CHEESECAKE - raspberry, rose, pistachio (n)

MEDJOL DATE BREAD & BUTTER PUDDING - caramel, vanilla ice cream

SALTED CHOCOLATE GANACHE - Biscoff, tahini, cherry, Chantilly (ve)

£30
per person*
*£35pp with
dessert

MARAY
KNOWS
BEST

Let us take care of it. Our
all time favourites, served
family-feast style to share.

MEZZE PLATTER & FLATBREADS
hummus (ve), hot dips and
pickles (ve), whipped goat's
cheese or za'alook (ve)

FALAFEL
hummus, tabouleh, harissa (ve)

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

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

LAMB ARAYES
labneh, amba, sumac onions

- OR -

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



**“THE FALAFEL AT
MARAY, MADE
FROM SCRATCH
EVERY DAY, IS A
MARVELLOUS THING:
CRISP OUTSIDE,
PUFFING A SWEET
NUTTINESS FROM
INSIDE AS YOU
BREAK THEM OPEN”**

Jay Rayner, The Guardian



Bold Street

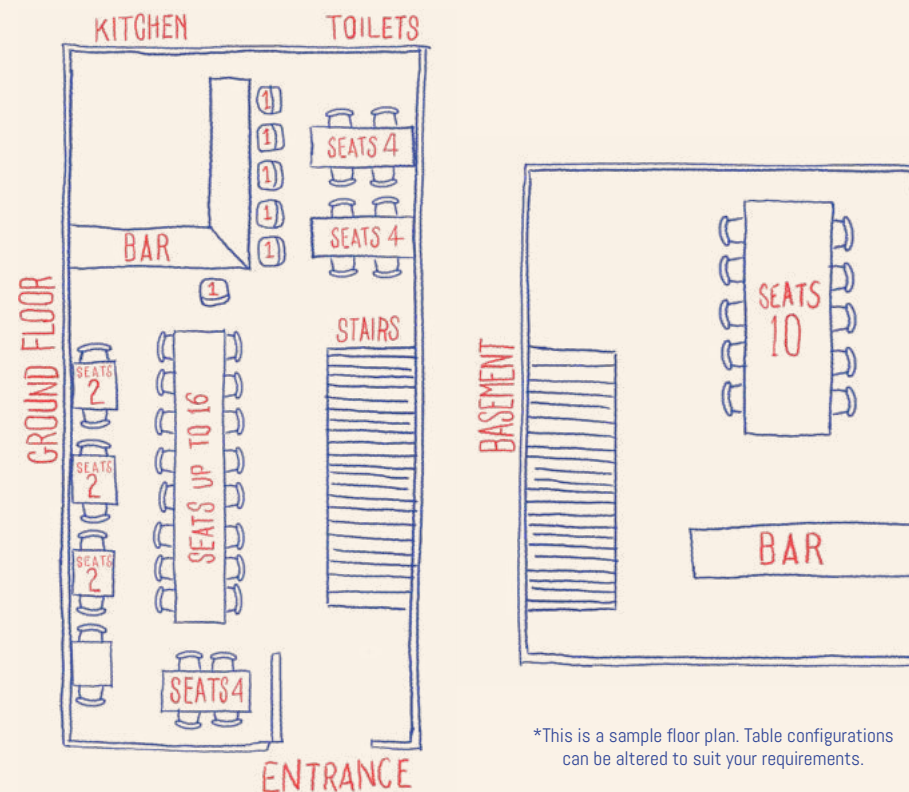
PRIVATE HIRE + EVENTS

Our cosy Bold Street basement private dining room can comfortably hold up to 10 people and is the ideal space to host intimate dinner parties, cocktail masterclasses, wine tasting sessions and more.

For larger parties, the whole venue is available for private hire for up to 52 guests.

MAX SEATED CAPACITY

52 people
(42 upstairs, 10 downstairs)



*This is a sample floor plan. Table configurations can be altered to suit your requirements.





Dockside PRIVATE HIRE + EVENTS

Based on the historic Royal Albert Dock, our Dockside restaurant has multiple options for private dining and events.

Our upstairs private dining room benefits from its own private WC and unparalleled views over the Albert Dock. With a capacity of up to 24 people, it's a great option for family parties, networking events, keynote speakers and more.

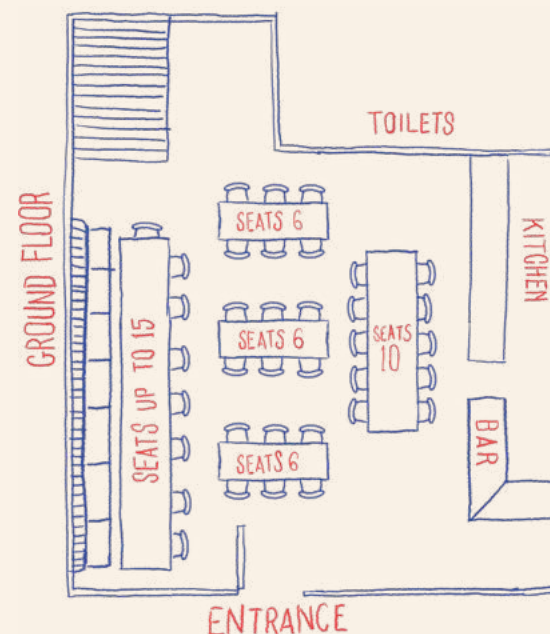
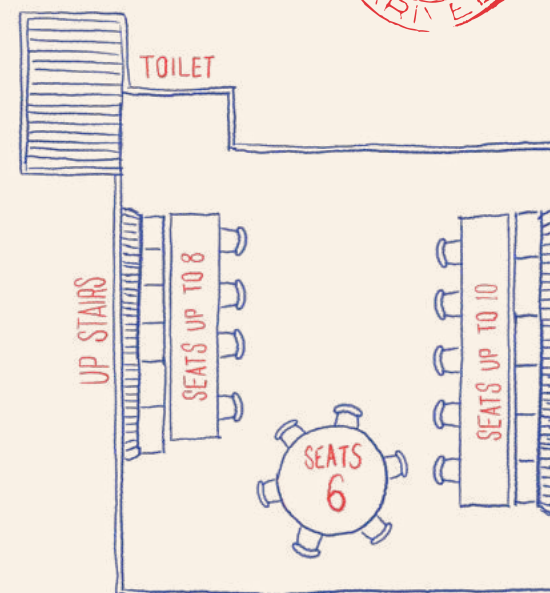
The downstairs restaurant can accommodate up to 43 people (seated), and is available for exclusive private hire.

The entire venue is also available for private hire, accommodating up to 67 people (seated) or 80 people (standing/seated).

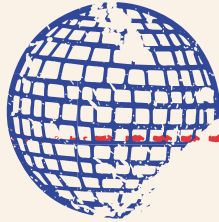
We can cater to breakfast events, offering pastries, yoghurt and fruit, coffee and tea and fresh fruit juices.

MAX SEATED CAPACITY

67 people
(43 downstairs, 24 upstairs)



*This is a sample floor plan. Table configurations can be altered to suit your requirements.



Running a sustainable restaurant is important to us at Maray, we see it as our responsibility and as part of our purpose to ensure we are doing things in the best way we possibly can.

BY CHOOSING TO EAT WITH US, YOU ARE HELPING US BECOME A BETTER BUSINESS.



Sustainability

We became certified carbon neutral in November 2021. The first in many steps towards us ultimately becoming a carbon net zero company. We work with Carbon Neutral Britain to measure and offset our emissions through the Carbon Neutral Britain Woodland Fund, which supports global reforestation, deforestation prevention and woodland management projects, with a strong focus on having a positive impact on the local wildlife, ecology and biodiversity.

We began working with the Sustainable Restaurant Association in 2018, joining a diverse and forward-thinking group of restaurants that want to improve how they operate and were awarded our second star (of a possible three) in December 2021. We are working hard behind the scenes to attain our third and final star this year.

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've committed to improving our impact on society by treating our staff fairly, and supporting the community. Finally we have committed to improving our impact on our environment by switching to green energy, reducing how much food we waste, and recycling more.

We work closely with EauVation filtered water systems to reduce water packaging waste, every bottle used to package water takes more than 450 years to biodegrade. Our filtered water systems eradicate the need for plastic packaging and offer an eco-friendly alternative to serve fresh, filtered water right from the local water supply instead.



MADE WITH CARE

Reviews

We're really proud of the work that we do to create unforgettable experiences but what is important is that our guests think that too.



"My Mum chose this restaurant for her birthday celebration and we all absolutely loved it, fantastic night location being within the dock, parking right outside. The menu was extensive, with some incredible flavours and covered all of our needs inc GF and Vegetarian. Even opted for all of the desserts to share around the table. Really lovely evening and excellent service, would highly recommend."



Robert Cooke, Google review, October 2024

"Staff are always brilliant, so thanks for having us and we will be back."



Caroline Meredith, email feedback, October 2024



"Incredible food. The disco cauliflower is amazing, it's a must. Gorgeous cocktails, lovely atmosphere overlooking the Albert Dock. Friendly staff and just a gorgeous place that we will continue to return to!"



Kayleigh Johnson, Google review, October 2024

"Always excellent food, great setting, and friendly staff. A must if visiting Liverpool!"



Katie Johnston, Google review, November 2024



**“MY 4TH VISIT
TO THIS GREAT
RESTAURANT WITH
A FRIEND FOR HIS
BIRTHDAY. VERY
WARM & FRIENDLY
STAFF, EXCELLENT
FOOD, GOOD SIZED
PORTIONS - DISCO
CAULIFLOWER IS
A MUST HAVE!**

★★★★★

Lee Baxter, Google review, September 2024



"We absolutely loved everything about Maray and we'll definitely be coming back that's for sure. The cocktails were unbelievable and so too was the food. We were most impressed by all of the staff who were so so nice - nothing was too much trouble and they all seemed genuinely happy to be there. I think you've got a great team there! 10/10."

★★★★★

James Coupes, Google review, September 2024

"We've chosen Maray 3 times now for our monthly post board meeting dinners and have really enjoyed it. We're usually a party of 10 people and there's not many restaurants where you can dine really well as a group (inc 3 vegetarians) in a relaxed atmosphere"

★★★★★

Hazel Watts, email feedback, September 2024

“WE RECENTLY DINED AT MARAY ON BOLD STREET AND WE CAN HONESTLY SAY IT’S ONE OF THE BEST MEALS WE’VE EVER EATEN IN LIVERPOOL. 100% WE WILL RETURN. GREAT ATMOSPHERE, STAFF WERE EXTREMELY FRIENDLY, HELPFUL AND TALKED US THROUGH THE MENU. THE FOOD WAS EXCEPTIONAL *CHEF KISS*. THANK YOU”

★★★★★

Jennie Daniels, Google review, October 2024

“First time diners on Wednesday evening and I can’t recommend Maray enough. My boyfriend is notoriously hard to please but he loved all the plates we ordered - impressing him is not easy! Thank you Team Bold St for a really lovely experience. We will be back for those divine carrots x”

★★★★★

Ashleigh Dutton, Google review, November 2024

“Love, love, love! Falafel sharer plate and ox cheek are so flipping good. Not to mention the local beers they have on tap. We sat outside (October) and it was mild enough to watch the world stroll past. A huge yes for this small but beautiful eatery!”

★★★★★

Heather Latham, Google review, October 2024

MARAY

CONTACT US

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