

# APERITIF

**MARAY NEGRONI** 10  
fig, caraway, Beefeater Dry gin,  
Campari, sweet vermouth

**SPELLING BEE** 10  
Beefeater gin, Greek  
honey, pink grapefruit, basil

# MARAY

*Got any allergies?  
Let us know!*

## MEZZE

**WARM PITTA** - 2

**OLIVES** - 4.75

**HUMMUS** - pomegranate, chermoula 5.5

**BABA GHANOUSH** - pumpkin seeds, raw tahini 6.5

**WHIPPED GOATS CHEESE** - pickled apple,  
herb oil, dukkah 6.75

**HOT DIPS & PICKLES** - zhug, harissa, pickled  
chilli, Moroccan carrots, sumac onions 6

**CAULIFLOWER BHAJIS** - red pepper dip,  
coconut, chilli 6

**BOQUERONES** - sumac, lemon 5

**SMACKED CUCUMBERS** - labneh, confit garlic 6.75



## VEG

**DISCO CAULIFLOWER** - chermoula, harissa, yoghurt,  
tahini, pomegranate, parsley, almonds (n) 8.85

**BRAISED CARROTS** - black garlic tahini,  
sour grapes 9

**FALAFEL SHARER** - hummus, tabouleh, fattoush,  
pickled cabbage, sumac onions, zhug, harissa,  
tahini, warm pitta 17

**HALLOUMI** - zaalouk, pomegranate molasses 9

**FALAFEL** - hummus, tabouleh, harissa 7.75

**ROASTED BROCCOLI** - tomato, fermented tofu,  
roasted coconut 9

**SPICED LENTIL & RICE MEJADARA** - local kale,  
crispy onions, raisins 7.65

**CHICKPEA DOPIAZA** - crispy chickpeas,  
coriander 9

**FATTOUSH** - crisp bread, tomato, red onion,  
lettuce, cucumber, parsley, feta 6.5

**FRIES** - hummus 6 (add zhug?)

**SWEET POTATO** - tahini, date balsamic,  
spring onion, chilli 6

## MEAT & FISH

**LAMB KOFTA** - baba ghanoush, roasted onion, parsley 13

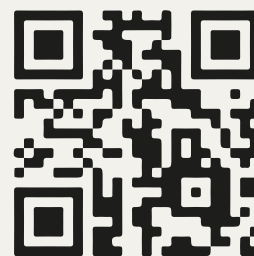
**CRISPY SEA BASS** - tomatillo, charred corn, peas 10.95

**FRIED CHICKEN** - fenugreek & ginger ketchup 9.95

**RUMP STEAK** - spinach, ras el hanout peppercorn sauce 13.95

**COD LOIN** - braised leeks, crab butter 13

*Join the Club  
news, first dibs and  
occasional gifts!*



*\* Turn over for our  
vegan menu!*

## DESSERTS

**BAKLAVA CHEESECAKE** -  
rose, pistachio, anglaise (n) 7.5

**MEDJOOl DATE BREAD & BUTTER PUDDING** -  
caramel, ice cream 7.5

**CHOCOLATE & COFFEE GANACHE** -  
sunflower seed praline, blackberry, Chantilly (ve) 7.5

## AFTER DINNER DRINKS

**OUMSIYAT DOUCE NUIT** (70ml) 6.5  
Bekaa Valley, Lebanon 14.8% - *Your new favourite dessert wine.*

**AGENT COOPER** (n) 10.5 - *Damn fine riff on a 'spro martini*  
Absolut vodka, coffee, hazelnut, ras el hanout



# MARAY

## Vegan Menu



### MEZZE

**WARM PITTA**  
2

**HUMMUS**  
pomegranate, chermoula  
5.5

**OLIVES**  
4.75

**CAULIFLOWER BHAJIS**  
red pepper dip,  
coconut, chilli  
6

**HOT DIPS & PICKLES 🌶️**  
zhug, harissa, pickled  
chilli, Moroccan carrots,  
sumac onions  
6

**BABA GHANOUSH**  
pumpkin seeds,  
raw tahini  
6.5

### SMALL PLATES

**DISCO CAULIFLOWER**  
chermoula, harissa,  
tahini, pomegranate,  
parsley, almonds (n)  
8.85

**FALAFEL SHARER**  
hummus, tabouleh, fattoush,  
pickled cabbage, sumac  
onions, zhug, harissa,  
tahini, warm pitta  
17

**FATTOUSH**  
crisp bread, tomato,  
red onion, lettuce,  
cucumber, parsley  
6.5

**FALAFEL**  
hummus, tabouleh,  
harissa  
7.75

**SPICED LENTIL & RICE MEJADARA**  
local kale, crispy onions,  
raisins  
7.65

**SWEET POTATO**  
tahini, date balsamic,  
spring onion, chilli  
6

**ROASTED BROCCOLI**  
tomato, fermented tofu,  
roasted coconut  
9

**CHICKPEA DOPIAZA**  
crispy chickpeas,  
coriander  
9

**FRIES**  
hummus  
(add zhug? 🌶️)  
6

**BRAISED CARROTS**  
black garlic tahini,  
sour grapes  
9

### DESSERT

**CHOCOLATE & COFFEE GANACHE**  
sunflower seed praline,  
blackberry, Chantilly  
7.5

