

MARAY

Groups

£29.5pp // £34.5pp with dessert



MEZZE

For the table to share with warm pitta

HUMMUS (ve)
pomegranate, chermoula

BABA GHANOUSH (ve)
melon seeds, raw tahini

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

SMACKED CUCUMBERS (v)
labneh, confit garlic

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

FRIED CHICKEN
fenugreek &
ginger ketchup

CRISPY SEA BASS
tomatillo, charred
corn, peas
(+2.5)

FALAFEL (ve)
hummus, tabouleh,
harissa

HALLOUMI (v)
zaalouk, pomegranate
molasses

ROASTED BROCCOLI (ve)
tomato, fermented tofu,
roasted coconut

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

LAMB KOFTA
baba ghanoush, roasted
onion & parsley
(+3)

FRIES (ve)
hummus (add zhug?)

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

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

BRAISED CARROTS (ve)
black garlic tahini,
sour grapes

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

DESSERTS

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

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

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



*Got any allergies?
Let us know!*

MARAY *Groups*



Join the Club
news, first dibs and
occasional gifts!