



MARAY Lunch

*Got any allergies?
Let us know!*

LUNCH / One mezze and two plates for **18.5**

Mon - Fri / 12 - 4pm* *excludes bank holidays

MEZZE

Pick 1

OLIVES (ve)

WHIPPED GOATS CHEESE - pickled apple, herb oil, dukkah (v)

CAULIFLOWER BHAJIS - red pepper dip, coconut, chilli (ve)

BOQUERONES - sumac, lemon

PLATES

Pick 2

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

FALAFEL - hummus, tabouleh, harissa (ve)

FRIED CHICKEN - fenugreek & ginger ketchup

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

CRISPY SEA BASS - tomatillo, charred corn, peas

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

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

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

FRIES - hummus (add zhug?) (ve)

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



DESSERTS

BAKLAVA CHEESECAKE (n)
rose, pistachio, anglaise
7.5

MEDJOOl DATE BREAD & BUTTER PUDDING
caramel, ice cream
7.5

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

Join the Club
news, first dibs and
occasional gifts!

