

# MARAY

## Groups

£29.5pp // £34.5pp with dessert



## MEZZE

For the table to share with flatbread

**HUMMUS** (ve)  
pomegranate, chermoula

**BABA GHANOUSH** (ve)  
melon seeds, raw tahini

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

**CUCUMBER SALAD**  
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, tabbouleh, 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

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

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

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

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

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

**BRAISED CARROTS** (ve)  
black garlic tahini, sour  
grapes, carrot tops

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

**FRIES** (ve)  
hummus

## DESSERTS

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

**MEDJOOOL  
& BUTTER PUDDING**  
caramel, chantilly,  
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!*