

MARAY

SHARPENER // APERITIF

Aperol Spritz; Aperol, soda, prosecco, orange 6.5

Negroni; gin, Campari, sweet vermouth 6.5

Tsiakkas Xynisteri 2014 6.5

- Limassol, Cyprus 12.5%; Extremely unique Cypriot wine. Crisp, fresh and tasty with great minerality, wonderful with food.

SNACKS

Wild Loaf sourdough, smoked chilli butter 3

Hummus & flatbread 4

White anchovies 5

Nocellara olives, chilli, orange, sea salt 4

Whipped goat's cheese, cardamom, honey crisp flatbread 4

ON THE SIDE

Butterbeans, petit pois, fennel 4

Fries, hummus & green chilli sauce 4

Spring tabouleh, pomegranate, tahini 4

Sweet potato wedges, tahini, balsamic 4

Shiraz salad, radish, cucumber, tomato, herb oil 4

VEG

Sprouts, medjool dates, lime, sesame 6

Salt baked beets, smoked blue cheese, orange, endive 6.5

Duck egg, edamame, wasabi, za'atar 6.5

Burrata mozzarella, cranberry, pistachio, chicory 7

F.H.T(vv) - falafel, hummus, tabouleh 5.5

Half cauliflower, flaked almonds, pomegranate, tahini, yoghurt, harissa, fresh herbs 6.5

Artichoke, miso, coconut, pickles 7

Tenderstem broccoli, dukkah ricotta 6.5

Falafel Sharer 10.5

- falafel, tahini, hummus, tabouleh, green chilli sauce, house pickles, salad, Arabic flatbread

Roast root veg, carrot and cardamom jam, mint (vv) 6.5

FISH

Octopus, shawarma, cauliflower 8

Deep fried whitebait, chillis 6

Cured cod, plums, beetroot, horseradish 7.5

Scallops, burnt spring onion, yuzu, milk 9

Seared tuna, white truffle, potatoes, mushroom, lardo 8

Crab, bisque, fennel 7

MEAT

Lamb kofta, smoked paprika tahini, toasted pinenuts 6

Fillet steak, baba ghanoush, preserved lemon 9

Lamb prosciutto, capers, shallots, cucumber 8

Buttermilk chicken thighs, plum, tarragon, honey 6.5

Smoked duck, golden raisins, pickled aubergine 8

DESSERTS

Fernet Branca chocolate tart, cream, mint 6

Espresso kulfi, candied hazelnuts (gf) 5.5

Carrot & cardamom baklava, coconut (vv) 5.5

Cheese plate for two 8

Goat's milk brûlée, liquorice root 6

MARAY XMAS

We have a delicious christmas feast menu running from Dec 1st To view the full menu and book your party head to www.maray.co.uk



- All our fish and seafood is sourced responsibly and sustainably from local suppliers and family run business Ward's Fish Co.

- Our meat is supplied by award winning North West butchers Lake's Speciality Foods.

- The lamb prosciutto is cured in-house and hung for 6 weeks in a Himalayan salt-chamber in the Lakes.

- Please consult your server if you have an allergy as some allergens are not listed on the menu.

BOOK ONLINE //
WWW.MARAY.CO.UK //
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