

MARAY

SHARPENER

Aperol Spritz 6.5
Aperol, soda, prosecco, orange
Negroni 6.5
gin, Campari, sweet vermouth

APERITIF WINE

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, olive oil, balsamic 3
Hummus & flatbread 4
Nocellara olives, chilli, orange, sea salt 4

ON THE SIDE all 4

Butter beans, petis pois, fennel
Fries, hummus, green chilli sauce
Tabouleh, pomegranate, tahini
Sweet potato wedges, tahini, balsamic
Shiraz salad, radish, cucumber, tomato, herb oil



BOOK ONLINE
www.maray.co.uk

0151 709 5820



@MARAYLIVERPOOL

PLATES

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

Veg

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Sprouts, medjool dates, sesame, lime 5.5
Salt baked beets, orange, endive 5
Artichoke, miso, coconut, pickles 7
Tenderstem broccoli, dukkah 5
F.H.T - falafel, hummus, tabouleh 5.5
Half cauliflower, flaked almonds, pomegranate, tahini, fresh herbs 6.5
Edamame, wasabi, potatoes, za'atar 6.5
Falafel Sharer 10.5
- falafel, hummus, tahini, tabouleh, green chilli sauce, house pickles, salad, Arabic flatbread
Roast root veg, carrot and cardamom jam, mint 6.5
Cucumber, capers, shallot, radish, mint 5.5

We love cooking with vegetables and have adapted our menu to create an all-vegan selection.

#MeatFreeMonday at Maray

At Maray we see #MeatFreeMonday as a great excuse to showcase the delicious vegetarian and vegan options on our menu.

Since opening our doors in June 2014 we have been gaining a reputation for our innovative and tasty veg based dishes so joining #MeatFreeMonday was a natural move for us.

From 5pm every Monday you can choose any 4 vegetarian or vegan dishes from our menu (including any specials we have on) to share for just £20.

Going meat-free for one day a week can make a positive impact on your health, your wallet and the environment. Whilst we encourage our guests to participate, if it's not your thing we are fine with that and our full menu is available. We just want to celebrate the amazing things our chefs do with the humble vegetable!

For more information about the #MeatFreeMonday movement head to www.meatfreemondays.com

James, Dom & Thom
Directors

