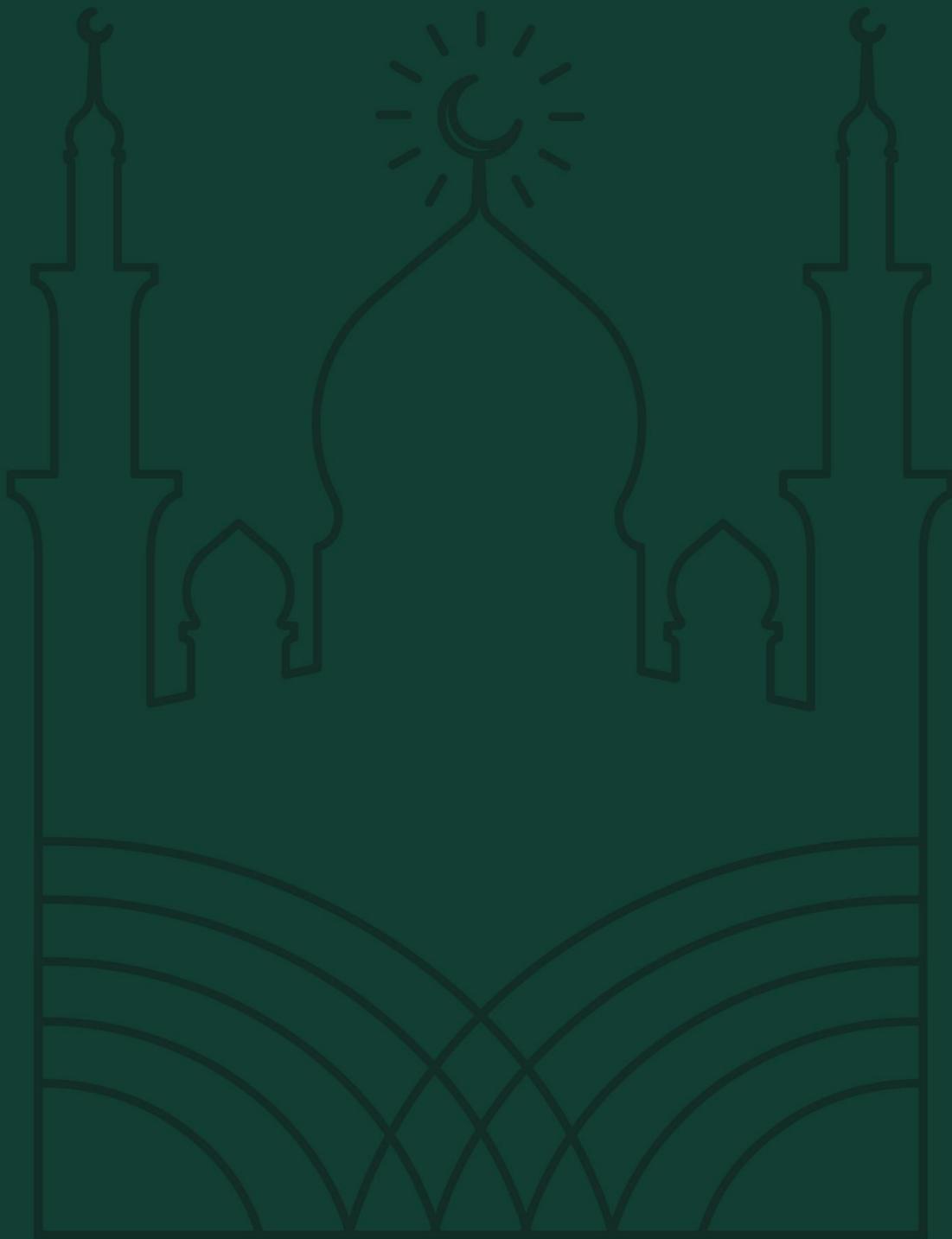


MARAYA SOCIAL

By Jason Atherton



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RAMADAN SET MENU

SAR 275 PER GUEST

## BREAK THE FAST

ALULA DATES, DRIED FRUITS, RAMADAN DRINKS, ARABIC COFFEE

## SOUP OF THE DAY

### BREAD

#### HANDCRAFTED SOURDOUGH

*Whipped Butter, Olive Oil & Aged Balsamic, Mixed Olives* D,G

### SHARING COLD MEZZE

CLASSIC GREEK SALAD & POMEGRANATE DRESSED LOCAL  
ROCKET WITH ARABIC CHEESE OLIVE TAPENADE, CHICKPEA HUMMUS,  
CHARRED AUBERGINE WITH LEMON VINAIGRETTE D

### SHARING HOT MEZZE

CUMIN LAMB RIBS WITH CORIANDER VINAIGRETTE, CHEESE SPRING ROLLS,  
HOUSE-MADE SAMBOUSEK, CHICKEN KARAAGE D,G

### MAIN COURSE

*(Choice of Main Dish)*

#### MEAT

*Confit Rolled Lamb Shoulder*

*Lamb Jus Orzo, Humble Rockets, Feta & Olives* D,G

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#### FISH

*Red Sea Grouper*

*Citrus Dressed Couscous, Fish Velouté, Dill Oil* D,S

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#### VEGETABLE

*Basil and Courgette Risotto*

*Charred Asparagus, Dressed Edamame* D,G

### SIDE DISHES

*(Additional Per Dish)*

CRISPY RUSTIC FRIES | SAFFRON RICE | CHARRED BROCCOLINI |  
TOMATO SHALLOT SALAD | HONEY CARROTS

### SWEET FINISH

#### DESSERTS WILL BE SERVED ON A TROLLEY

*Pastry Selection: Cake of the Day, Macarons, Mixed Arabic Desserts, Truffles,  
Maraya Social Fresh Fruits Selections* D,G