

WHILE YOU WAIT from 11.30

marinated olives vg 4

labneh dip w/ marinated olives, garlic oil & chilli w/ flatbread v 5.5

harissa hummus w/ flatbread vg 5

SHARING IS CARING from 11.30

halloumi fries w/ honey v 6.5

buttermilk fried chicken w/ date bbq sauce 7.9

calamari w/ scotch bonnet mayo 7.5

FONDUES

perfect to share and dunk away at whilst you wait, all served w/ our sourdough

the og one: the original turkish cheese fondue v 9.9

the spicy one: w/ our homemade piri piri sauce & chilli flakes v 10.9

the cheese & onion one: w/ sumac onions & crispy shallots v 10.9

the crispy one: w/ bacon & crispy shallots 11.9

TURKISH BRUNCH FEAST for 2 14.5 per person

inspired by the turkish breakfast spread 'serpme kahvalti', where a long brunch is enjoyed, grazing & switching between sweet & savoury

halloumi v or sucuk, the original shakshouka baked eggs, cheese fondue, chopped salad, avo, harissa hummus, nutella, sesame halva cream, blueberry compote, flatbread & sourdough

SHAKSHOUKA BAKED EGGS

sercan, our exec chef, brought shakshouka to the uk restaurant scene in 2014 & our team of chefs still make it fresh everyday from his original family recipe*

a rich tomato sauce, simmered for 6 hours w/ 2 baked eggs, labneh & sourdough to dip

the original baked eggs v 9.9

shakshoumi w/ halloumi v 12.9

shakshorizo w/ sucuk 'turkish chorizo' 12.9

**we have no evidence, but we were definitely making it before it was cool*

BRUNCH PLATES

a selection of fresh pastries from our deli *from 2*;
croissant, pain au chocolat & pain au raisin

megan's brunch eggs, sausage, bacon, mushrooms, shakshouka & sourdough 12.9

veggie brunch eggs, halloumi, avo, mushrooms, shakshouka, spinach & sourdough v 12.9

vegan brunch scrambled tofu, avo, mushrooms, shakshouka, spinach, harissa hummus & sourdough vg 13.5

scrambled turmeric tofu w/ peppers, avo, spring onion & sourdough vg 10.5

royale w/ smoked salmon, poached eggs & hollandaise on sourdough 11.9

benedict w/ parma ham, poached eggs & hollandaise on sourdough 10.9

smashed avo on sourdough w/ pomegranate, omega seeds & chilli vg 7.9
+ poached egg v 1.5 + halloumi v, bacon 3.5

2 free range eggs on sourdough scrambled, poached or fried v 5.5

pancake stack w/ chia yoghurt, banana, blueberry compote, maple syrup & pistachios vg 11.9

coconut chia yoghurt w/ tahini, pistachios, dried raspberries & compote vg 7.9

coconut porridge w/ banana, caramelised sugar & omega seeds vg 4.9

the half-baked cookie dough 10.5

an indulgent sharer, w/ nutella, pistachios & vanilla or salted caramel ice cream

go on, more is more...

+ hashbrown rostitis 3.9 | small 2.5

+ poached egg v | fried egg v | tomato shakshouka vg 1.5

+ spinach vg | mushrooms vg | sausage 2.5

+ sucuk 'turkish chorizo' | scrambled eggs v | avo vg | bacon | halloumi v | scrambled tofu vg 3.5

+ smoked salmon | parma ham 4.5

BOWLS from 11.30

exercise? i thought you said extra fries +3.5

warm buddha bowl vg 10.9

w/ kale, chickpeas, butternut, avo, pomegranate & garlic coconut yoghurt + flatbread vg 1

roasted cauliflower, butternut & pomegranate vg 8.9

w/ mixed leaves, sumac onions, pistachios, mint & green tahini

nourish bowl vg 9.9

w/ supergreens, avo, pickled cabbage, harissa hummus & beetroot

mezze bowl vg 10.9

w/ falafel, harissa hummus, tabbouleh, beetroot, pomegranate & flatbread

SHAKSHOUKA KEBABS from 11.30

deconstructed 'iskender' kebab in a rich tomato sauce w/ flatbread

chilli chicken w/ piri piri & garlic yoghurt 13.9

falafel & cauliflower w/ pistachio & garlic coconut yoghurt vg 12.9

OPEN 'POSH' KEBABS from 11.30

our 'posh' take on a classic kebab w/ flatbread, harissa hummus & pickled veg

posh lamb doner w/ overnight braised lamb shoulder, feta & pistachio 14.9

plant based 'lamb' w/ pomegranate & pistachio vg 13.9

halloumi w/ pomegranate v 13.9

chicken w/ omega seed dukkah 13.9

GRILLS from 11.30

spicy chicken w/ mixed leaf salad & fries or tabbouleh 14.9

halloumi w/ mixed leaf salad & fries or tabbouleh v 13.9

fillet of salmon w/ mixed leaf salad & fries or tabbouleh 15.9

add any of these extras to any of the above, why not!

+ halloumi v, sucuk 'turkish chorizo', cauliflower vg 3.5

+ falafel vg, plant based 'lamb' vg 4

+ lamb, chicken 4.5

TO TOP IT ALL OFF... SIDES & SAUCES

sweet potato fries 3.9

skinny fries 3.5

butternut & feta v 4.5

garlic spinach v 4

supergreens w/ tahini vg 4.5

mixed leaf, avo & fennel vg 4.5

tabbouleh vg 4.5

turkish chopped salad vg 4.5

garlic coconut yoghurt vg 1

green tahini vg 1

garlic yoghurt v 1

date bbq sauce vg 1

scotch bonnet mayo v 1

piri piri vg 1

HAPPY HOUR

selected drinks
all 5

*celebrate those small
4pm wins**

mon-fri 4-7pm *excl. bank holidays

NEIGHBOURS NIGHTS

2 courses for 16

*monday-wednesday
from 5pm**

*excl. bank holidays

FONDUE FRIDAYS

any cheese fondue &
bottle of house wine for 25

*that friday
feeling!*

from 5pm

WHILE YOU WAIT

labneh dip w/ marinated olives, garlic oil & chilli w/ flatbread v 5.5
harissa hummus w/ flatbread vg 5

homemade crisps lightly tossed in our secret seasoning 2.5
marinated olives vg 4

SHARING IS CARING

FONDUES

perfect to share and dunk away at whilst you wait, all served w/ our sourdough

the og one: the original turkish cheese fondue v 9.9
the spicy one: w/ our homemade piri piri sauce & chilli flakes v 10.9
the cheese & onion one: w/ sumac onions & crispy shallots v 10.9
the crispy one: w/ bacon & crispy shallots 11.9

halloumi fries w/ honey v 6.5
buttermilk fried chicken w/ date bbq sauce 7.9
calamari w/ scotch bonnet mayo 7.5
chorizo croquettes 6.5
gambas pil pil prawns w/ garlic, chilli & sourdough 9.9

the half-roasted cauliflower to share
spicy roast cauliflower topped w/ green tahini, piri piri, garlic coconut yoghurt, pomegranate, crispy shallots & pistachios vg 9.9

MEZZE FEASTS for 2

the best things in life are meant to be shared. a selection of the best of megan's; tabbouleh, mixed leaf salad w/ avocado, fries, sweet potato fries, hand stretched flatbread, our signature piri piri sauce, garlic yoghurt, sumac onions, pickled red cabbage, pomegranate, parsley & burnt lemon

lamb shoulder, chicken & halloumi 17.9 per person

chicken & halloumi 17.5 per person

falafel, cauliflower & plant based 'lamb' vg 16.9 per person + halloumi v 3.5

*garlic yoghurt will be swapped out for garlic coconut yoghurt
+ harissa hummus vg 3*

OPEN 'POSH' KEBABS

our 'posh' take on a classic kebab w/ flatbread, harissa hummus & pickled veg

posh lamb doner w/ overnight braised lamb shoulder, feta & pistachio 14.9

plant based 'lamb' w/ pomegranate & pistachio vg 13.9

halloumi w/ pomegranate v 13.9

chicken w/ omega seed dukkah 13.9

GRILLS

cokertme beef short rib & fries 10 hour braised beef short rib, coated in a spicy sauce w/ garlic yoghurt & fries 19.9
turkey's answer to british steak & chips; created in a village near where sercan, our exec chef, grew up

spicy chicken w/ mixed leaf salad & fries or tabbouleh 14.9

halloumi w/ mixed leaf salad & fries or tabbouleh v 13.9

fillet of salmon w/ mixed leaf salad & fries or tabbouleh 15.9

BOWLS

exercise? i thought you said extra fries +3.5

warm buddha bowl vg 10.9
w/ kale, chickpeas, butternut, avo, pomegranate & garlic coconut yoghurt + flatbread vg 1

roasted cauliflower, butternut & pomegranate vg 8.9
w/ mixed leaves, sumac onions, pistachios, mint & green tahini

nourish bowl vg 9.9
w/ supergreens, avo, pickled cabbage, harissa hummus & beetroot

mezze bowl vg 10.9
w/ falafel, harissa hummus, tabbouleh, beetroot, pomegranate & flatbread

SHAKSHOUKA KEBABS

deconstructed 'iskender' kebab in a rich tomato sauce w/ flatbread

chilli chicken w/ piri piri & garlic yoghurt 13.9

falafel & cauliflower w/ pistachio & garlic coconut yoghurt vg 12.9

add any of these extras to any of the above, why not!

+ halloumi v, sucuk 'turkish chorizo', cauliflower vg 3.5 + falafel vg, plant based 'lamb' vg 4 + lamb, chicken 4.5

TO TOP IT ALL OFF... SIDES & SAUCES

sweet potato fries 3.9
skinny fries 3.5
butternut & feta v 4.5
garlic spinach v 4

supergreens w/ tahini vg 4.5
mixed leaf, avo & fennel vg 4.5
tabbouleh vg 4.5
turkish chopped salad vg 4.5

green tahini vg 1
garlic yoghurt v 1
date bbq sauce vg 1
scotch bonnet mayo v 1
piri piri vg 1
garlic coconut yoghurt vg 1

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all 5

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mon-fri 4-7pm *excl. bank holidays

NEIGHBOURS NIGHTS

2 courses for 16

*monday-wednesday
from 5pm**

*excl. bank holidays

FONDUE FRIDAYS

any cheese fondue &
bottle of house wine for 25

*that friday
feeling!*

from 5pm

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calamari w/ scotch bonnet mayo 7.5

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BRUNCH PLATES

a selection of fresh pastries from our deli from 2;
croissant, pain au chocolat & pain au raisin

megan's brunch eggs, sausage, bacon, mushrooms, shakshouka & sourdough 12.9

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vegan brunch scrambled tofu, avo, mushrooms, shakshouka, spinach, harissa hummus & sourdough vg 13.5

scrambled turmeric tofu w/ peppers, avo, spring onion & sourdough vg 10.5

royale w/ smoked salmon, poached eggs & hollandaise on sourdough 11.9

benedict w/ parma ham, poached eggs & hollandaise on sourdough 10.9

smashed avo on sourdough w/ pomegranate, omega seeds & chilli vg 7.9
+ poached egg v 1.5 + halloumi v, bacon 3.5

2 free range eggs on sourdough scrambled, poached or fried v 5.5

pancake stack w/ chia yoghurt, banana, blueberry compote, maple syrup & pistachios vg 11.9

coconut chia yoghurt w/ tahini, pistachios, dried raspberries & compote vg 7.9

the half-baked cookie dough 10.5

an indulgent sharer, w/ nutella, pistachios & vanilla or salted caramel ice cream

go on, more is more...

+ hashbrown rostis 3.9 | small 2.5

+ poached egg v | fried egg v | tomato shakshouka vg 1.5

+ spinach vg | mushrooms vg | sausage 2.5

+ sucuk 'turkish chorizo' | scrambled eggs v | avo vg | bacon | halloumi v | scrambled tofu vg 3.5

+ smoked salmon | parma ham 4.5

BOWLS from 11.30

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w/ kale, chickpeas, butternut, avo, pomegranate & garlic coconut yoghurt
+ flatbread vg 1

nourish bowl vg 9.9

w/ supergreens, avo, pickled cabbage, harissa hummus & beetroot

mezze bowl vg 10.9

w/ falafel, harissa hummus, tabbouleh, beetroot, pomegranate & flatbread

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plant based 'lamb' w/ pomegranate & pistachio vg 13.9

halloumi w/ pomegranate v 13.9

chicken w/ omega seed dukkah 13.9

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+ halloumi v, sucuk 'turkish chorizo' 3.5

+ falafel vg, plant based 'lamb' vg 4

+ lamb, chicken 4.5

TO TOP IT ALL OFF... SIDES & SAUCES

sweet potato fries 3.9

skinny fries 3.5

butternut & feta v 4.5

garlic spinach v 4

supergreens w/ tahini vg 4.5

mixed leaf, avo & fennel vg 4.5

tabbouleh vg 4.5

turkish chopped salad vg 4.5

garlic coconut yoghurt vg 1

garlic yoghurt v 1

date bbq sauce vg 1

scotch bonnet mayo v 1

piri piri vg 1

HAPPY HOUR

selected drinks
all 5

*celebrate those small
4pm wins**

mon-fri 4-7pm *excl. bank holidays

NEIGHBOURS NIGHTS

2 courses for 16
monday-wednesday
from 5pm*

*excl. bank holidays

FONDUE FRIDAYS

any cheese fondue &
bottle of house wine for 25

*that friday
feeling!*

from 5pm

megan's

life happens, dessert helps

DESSERTS

the half-baked cookie dough to share 10.5

w/ nutella, pistachios & vanilla or salted caramel ice cream

a hot, gooey version of our famous nutella & sea salt cookie. indulgent, sweet & totally delicious. it will change your life, forever

lokma doughnut bites vg 6.5 | sharing portion 9.5

mini deep fried dough balls, soaked in syrup

lokma, meaning bite or morsel are traditional mediterranean doughnuts. great for sharing & the perfect way to round up your meal + nutella 1

baklava sundae 6.5

baklava, whipped cream, vanilla ice cream, sesame halva cream, pistachios & rose petals

lemon tart 5.9

w/ blueberry compote & pistachios

chocolate brownie 6.5

served warm w/ sesame halva cream & ice cream

selection of freshly baked cakes, cookies & treats *from the deli*

nutella & sea salt cookie 3

brownie 3.9

pumpkin & coconut loaf vg / lemon & rosemary olive oil cake / orange & almond olive oil cake / carrot cake 4.7

COCKTAILS

passion fruit martini passion fruit, vodka, pineapple w/ prosecco 11.9

espresso martini vodka, kahlua, espresso & vanilla 11.9

picante margarita olmeca blanco tequila, lime, agave nectar & chilli 10.9

HOT DRINKS *organic, fair trade & rainforest alliance*

iced coffee w/ a megan's twist 3.9

flat white / latte / cappuccino / spanish latte 3.6

americano 2.9

macchiato 2.8 / **double macchiato** 3.2

espresso 2.5 / **double espresso** 2.9

mocha 3.9

hot chocolate 3.7

babyccino *on us*

+ vanilla | salted caramel syrup 0.6
+ oat milk, coconut milk 0.3

WHOLE LEAF TEA

english breakfast / earl grey 3

fresh mint / lemon, ginger & honey / green 3

a discretionary service charge of 12.5% will be added to your bill



scan for allergen & nutritional information

Drinks

Scan for allergen &
nutritional information



SMOOTHIES

tropical green coconut water, spinach, mango, passion fruit & banana 5.9

blueberry superfood w/ coconut water, mango, chia seeds & banana 5.9

mango & passion fruit w/ orange juice & banana 5.9

+ chia seeds 1

JUICES

ginger shot ginger, apple & lemon 2

turmeric shot orange, ginger & turmeric 2

easy green cucumber, apple, spinach, mango, lime & ginger 4.9

strawberry & mint strawberry, apple, lemon & mint 4.9

pineapple, apple & mint 4.9

acg apple, carrot, ginger & orange 4.9

single orange / apple 3.9

+ ginger shot / turmeric shot 2

SOFTS

homemade lemonade 3.5

passion fruit kombucha jarr organic 4.9

ginger beer 4

sparkling elderflower 4

coke / diet coke 3

still & sparkling filtered water 1pp 

good for the environment & 20% donated to charity

HOT DRINKS organic, fair trade & rainforest alliance

iced coffee w/ a megan's twist 3.9

flat white / latte / cappuccino / spanish latte 3.6

americano 2.9

macchiato 2.8 / double macchiato 3.2

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mocha 3.9

hot chocolate 3.7

babyccino on us

+ vanilla | salted caramel syrup 0.6
+ oat milk, coconut milk 0.3

WHOLE LEAF TEA

english breakfast / earl grey 3

fresh mint / lemon, ginger & honey / green 3

BUBBLES 125ml | btl

bottomless prosecco 90 mins until 5pm on weekends & bank holidays 25

prosecco valdobbiadene, italy 8 / 30

fitz pink english sparkling vg 45

champagne lanson père et fils vg 65

ROSÉ 125ml | 250ml | btl

domaine teisseire cinsault, provence, france 7 / 13 / 33

textured & full-flavoured w/ red berries & light, subtle spices

REDS 125ml | 250ml | btl

flor de lisboa tinto, portugal 5 / 9 / 22

floral aromas with notes of wild fruits, spice and vanilla

fico grande sangiovese, italy vg 6 / 10 / 26

red fruit, spice & black pepper

tomero malbec, mendoza, argentina vg 7 / 13 / 32

sweet & smoky, with aromas of plums & blackberries

battle of bosworth puritan shiraz, mclaren vale, australia vg 8 / 15 / 38

damson, blueberries and dark chocolate

WHITES 125ml | 250ml | btl

maison belenger, côtes de gascogne, france 5 / 9 / 22

spicy, floral, citrus and pink grapefruit aromas

conde villar vinho verde, portugal vg 6 / 10 / 25

tropical aromas of pineapple and mango, with floral notes

cap cette picpoul de pinet, france vg 6 / 11 / 27

medium-bodied dry white w/ exotic & floral flavours

nyala sauvignon blanc, south africa 6 / 12 / 29

tropical fruit w/ aromas of white peach & nectarine

LOW & NO

ginger spritz caleño dark & spicy, ginger beer & fresh lime 6.5

non-alcoholic

italian spritz lyre's italian spritz, pink grapefruit tonic, orange slice 7.5

non-alcoholic aperol spritz

lucky saint 0.5% unfiltered lager 4.5

FONDUE FRIDAYS

any cheese fondue & a bottle
of house wine for 25

that friday feeling!

from 5pm

COCKTAILS

passion fruit martini passion fruit, vodka, pineapple, lime & vanilla w/ prosecco 11.9

espresso martini vodka, kahlua, espresso & vanilla 11.9

picante margarita olmeca blanco tequila, lime, agave nectar & chilli 10.9

elderflower gin fizz ellc london dry gin, elderflower, lemon & soda 9.9

bloody megan's spiced tomato & vodka w/ a touch of megan's love 9.9

bellini prosecco & passion fruit 8.9

mimosa prosecco & orange juice 8.9

SPRITZ

chandon spritz argentinan sparkling wine infused with orange, herbs & spices,
served over ice 125ml 10.5 / btl 49

lillet rosé spritz a classic bordeaux aperitif w/ pink grapefruit & elderflower 9.9

aperol spritz aperol, prosecco & soda water 10.9

GIN BAR 50ml

malfy arancia sicilian blood orange gin w/ choice of tonic 10.5

beefeater london dry w/ choice of tonic 8.9

SPIRITS 50ml

malfy arancia sicilian blood orange gin 8

beefeater london dry 7.5

vodka absolut 8

tequila olmeca gold 8.5

kahlua coffee liqueur 6

+ elderflower tonic | indian or light tonic |
grapefruit tonic | soda | coke | diet coke 2.5

BEER

brixton coldharbour lager 330ml 5.5

brixton reliance pale ale 330ml 5.5

birra moretti 330ml 4.9

HAPPY HOUR all 5

Celebrate those small 4pm wins

aperol spritz aperol, prosecco & soda water

lillet rosé spritz a classic bordeaux aperitif w/ pink grapefruit & elderflower

ginger spritz caleño dark & spicy, ginger beer & fresh lime *non-alcoholic*

italian spritz lyre's italian spritz, pink grapefruit tonic,
orange slice *non-alcoholic aperol spritz*

beefeater london dry 25ml w/ choice of tonic

bellini prosecco & passion fruit

mimosa prosecco & orange juice

house red or white 250ml

prosecco 125ml

brixton coldharbour lager 330ml

brixton reliance pale ale 330ml

mon-fri 4-7pm *excl bank holidays

DESSERTS *Life happens. Dessert helps.*

the half-baked cookie dough to share 10.5

w/ nutella, pistachios & vanilla or salted caramel ice cream

*a hot, gooey version of our famous nutella & sea salt cookie. indulgent,
sweet & totally delicious. it will change your life, forever*

lokma doughnut bites vg 6.5 | sharing portion 9.5

mini deep fried dough balls, soaked in syrup

lokma, meaning bite or morsel are traditional mediterranean doughnuts.

Great for sharing & the perfect way to round up your meal + nutella 1

baklava sundae 6.5

baklava, whipped cream, vanilla ice cream, sesame halva cream, pistachios & rose petals

lemon tart w/ blueberry compote & pistachios 5.9

chocolate brownie served warm w/ sesame halva cream & ice cream 6.5

selection of freshly baked cakes, cookies & treats

from the deli *ask a team member for details*

A discretionary service charge of 12.5% will be added to your bill

NEIGHBOURS NIGHTS

2 courses for 16

*monday-wednesday from 5pm**

**excl. bank holidays*