

STARTERS

- charcuterie tray (to share)** mini fondue, antipasti, hummus, labneh, olives & breads 17.9
- buttermilk fried chicken** date bbq sauce reg 8.5 | lrg 13.5
- calamari piri piri & garlic yoghurt** reg 8.5 | lrg 13.5
- pan roasted halloumi** fig, pomegranate, lemon & honey v 8.5
- blistered padron peppers** vg 7.5
- za'atar hummus** pomegranate, herbs & flatbread vg 7.5
- falafel & hummus** fresh green zhug vg 7.5 + flatbread 1.5

FONDUES perfect to share; served with organic sourdough

- the chilli one** sucuk, green chilli, pickled onions, za'atar & zhug 13.5
- the crispy one** bacon & crispy shallots 12.5
- the og one** the original turkish cheese fondue v 9.9

FAVOURITES

- megan's mezze feast (for two)** 22.9 per person
- braised lamb, chicken, halloumi, sucuk, chilli chicken shakshouka kebab, tabbouleh, fries, pickles, piri, zhug, harissa hummus & flatbread
- plant-based megan's mezze feast (for two)** vg 19.9 per person
- 'lamb', za'atar tenderstem & falafel, cauliflower shakshouka kebab, tabbouleh, fries, pickles, piri, zhug, harissa hummus & flatbread
- crispy sea bass** greek orzo salad, lemon & rocket 20.9
- arayaes pita burger & fries** middle-eastern take on a burger; beef & lamb stuffed pita 17.9

KEBABS what we're known for

- SHISH KEBAB SKEWERS** + extra chicken, kofte, sucuk or halloumi skewer 5 + skinny fries 4.9
- mixed skewer grill (for two)** 3 skewers (chicken, kofte & sucuk), roast mediterranean potatoes, garlic yog, zhug & padrons 17.9 per person
- shish kebab** kofte, chicken or halloumi skewer, tabbouleh, harissa hummus, red cabbage & flatbread 1 skewer 17.9 | 2 skewers 21.9

OPEN KEBABS served on flatbread with pickles & harissa hummus + skinny fries 4.9

- double open chicken** double portion of chargrilled chicken thigh, garlic yoghurt & piri piri 18.9
- open posh lamb doner** overnight braised lamb shoulder, feta & pistachios 16.9 + halloumi (our favourite combo) 3.5
- open plant based 'lamb'** charred plant based 'lamb', garlic 'yoghurt' & fresh green zhug vg 15.9
- open chicken** chargrilled chicken thigh, garlic yoghurt & piri piri 15.9
- open halloumi** grilled halloumi, garlic yoghurt & fresh green zhug v 14.9

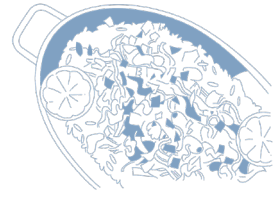
SHAKSHOUKA KEBABS in rich tomato sauce, simmered for 8h

- chilli chicken shakshouka** with piri piri, garlic yoghurt & flatbread 15.9
- falafel & cauliflower shakshouka** with pistachios, garlic coconut 'yoghurt' & flatbread vg 14.9

BOWLS + chicken 4.9 + lamb 4.5 + halloumi 3.5 + falafel 4

- chicken & avocado caesar** in a labneh dressing with pita chips 15.9 + bacon 3.9
- mezze bowl** falafel, harissa hummus, tabbouleh, beetroot & flatbread vg 13.9 + halloumi 3.5
- burrata fattoush** whole burrata, za'atar, salad, pita chips & bread v 16.9
- lemon orzo & feta salad** olives, tomatoes, cucumber & lemon v 11.9 + za'atar burrata 5.5
- greek salad** feta, pita chips & harissa hummus v 12.9 + chicken 4.9

megan's evening menu



We make all our
food & sauces
fresh in house

Please note that
we are cashless.

FRIES

- loaded fries** with fondue & n'duja 7.9
- halloumi fries** with honey v 7.5
- sweet potato fries** 5.9
- skinny fries** 4.9

GREENS

- tomato salad** with onions vg 5.5
- za'atar tenderstem** vg 5.5
- tabbouleh** vg 4.5
- mixed leaf, avo & fennel** vg 4.9

SAUCES 2

- piri piri** vg / **garlic yoghurt** v
- garlic coconut 'yoghurt'** vg
- sercan's date bbq** vg / **zhug** vg



Our journey began in 2002

Megan's started its life as an antiques shop & garden café in our little home on the Kings Road, which is now an independent restaurant, owned & run by our Exec Chef, Sercan!



Since then, we have opened in more neighbourhoods in our hometown of southwest London & beyond!



Our Interiors are inspired by our first home's magical garden, bringing the outside in & transporting you to

sunny places

...There's a theme here.



Our food is inspired by sunny places; largely Turkey & the eastern Med as Sercan is Turkish! Our menu features lots of his home recipes & twists on traditional dishes like 'posh' kebabs & our serpmek kavahlti breakfast spread

Evolving into a magical evening restaurant (Voted most romantic in London), party venue & brunch spot, our ethos still remains the same as when we had just one little café.



To deliver delicious, homemade food from the heart, cooked fresh in house to order & to be a home away from home for our neighbours (& local pups).

& our journey continues...

If you would like to be a part of our exciting journey as we open in more neighbourhoods, visit



[megans.co.uk/careers](https://www.megans.co.uk/careers)



scan for allergen & nutritional information

Please let your server know if you have allergies or dietary requirements before ordering & our manager will take your order. We use all 14 allergens & they are not noted on our menu. Despite the significant efforts we go to, we cannot eliminate the risk of cross contamination & cannot guarantee that our dishes are 100% free of allergens. Nuts & sesame are prevalent in our kitchens & we advise guests with severe allergies to consider this before dining with us. Some dishes contain bones.

discretionary service charge is 12.5% & 100% goes to our team. 125ml wine servings are available

-By our local Illustrator HannDrawn @HANNDRAWNLONDON