

FONDUES great for sharing; 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

Please note that
we are cashless.

BRUNCH TRAYS + sucuk 4.5 + halloumi 3.5 + falafel 4

megan's turkish brunch feast (for 2) halloumi v or sucuk, shakshouka baked eggs, fondue, avo, harissa hummus, nutella, sweet tahini, blueberry compote, flatbread & organic sourdough 16.9 per person
mediterranean tray mini shakshouka, flatbread, avo, harissa hummus & greek salad v 15.5

BRUNCH

megan's n'duja turkish eggs labneh, hummus, avo, hashbrowns & flatbread 14.9
megan's full grill greek sausage, bacon, free range eggs, shakshouka beans, cherry toms & sourdough 16.9
sausage or bacon grill greek sausage or bacon, eggs, shakshouka beans, cherry toms & sourdough 14.5
veggie brunch free range eggs, halloumi, avo, cherry toms, shakshouka beans & organic sourdough v 15.5
vegan brunch scrambled tofu, avo, cherry toms, shakshouka beans, spinach, hummus & sourdough vg 14.5
spiced scrambled organic tofu avocado, chickpeas & organic sourdough vg 14.9
eggs benedict bacon, free range poached eggs & hollandaise on organic sourdough 13.9
eggs royale smoked salmon, free range poached eggs & hollandaise on organic sourdough 14.9
fig & honey yoghurt bowl greek yog, dates, banana & candied walnuts v 8.9
2 free range eggs on organic sourdough poached or fried 8.5, scrambled 9.5
smashed avo on organic sourdough pomegranate, omega seeds & chilli vg 10.9
+ free range poached egg 1.9 + smoked salmon 5.5 + bacon 3.9

SHAKSHOUKA served with organic sourdough
sercan, our exec chef, brought shakshouka to the uk restaurant scene in 2014* & our team of chefs still make it fresh everyday from his family recipe: rich tomato simmered for 8h. *bold claim from us
shakshoumi with halloumi, 2 free range eggs & labneh v 14.9
shakshorizo with sucuk 'turkish chorizo', 2 free range eggs & labneh 14.9
the original baked eggs with 2 free range eggs & labneh v 12.9

PANCAKES

blueberry cheesecake with cookie crumble v 2 stack 13.5 | 4 stack 15.5
chia, fig & date banana & candied walnuts vg 4 stack 14.9
bacon & maple banana & pistachios 2 stack 13.9 | 4 stack 15.9

+ loaded hashbrowns piri piri & date bbq 6.9

+ hashbrown rostis 4.9

+ smoked salmon 5.5

+ greek sausage | bacon | avo 3.9

+ sucuk 'turkish chorizo' 4.5

+ halloumi | spinach 3.5

+ free range egg, poached | fried 1.9

+ free range scrambled eggs 3.9

SHARING from 11am
buttermilk fried chicken date bbq sauce reg 8.5 | lrg 13.5
calamari piri piri & garlic yoghurt reg 8.5 | lrg 13.5
za'atar hummus pomegranate, herbs & flatbread vg 7.5
halloumi fries with honey v 7.5
blistered padron peppers vg 7.5

PITAS from 11am

arayes burger & fries middle-eastern take on a burger; spicy beef & lamb stuffed pita 17.9
buttermilk fried chicken pita date bbq sauce, harissa hummus & pickles 15.5
chicken shawarma pita feta, harissa hummus & pickles 14.5 + halloumi 3.5
falafel & cauliflower pita garlic coconut 'yoghurt', harissa hummus & pickles vg 12.5

OPEN KEBABS from 11am + skinny fries 4.9

what we're known for; served on flatbread with pickles & harissa hummus
double open chicken double portion of chicken thigh, garlic yog & 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' plant based 'lamb', garlic 'yoghurt' & 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

BOWLS from 11am + chicken 4.9 + lamb 4.5 + halloumi 3.5 + falafel 4

crispy sea bass greek orzo salad, lemon & rocket 20.9
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

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

available all day

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

We make all
our food & sauces
fresh in house.



Join us in the evening

Filthily delicious food in a magical setting - TimeOut



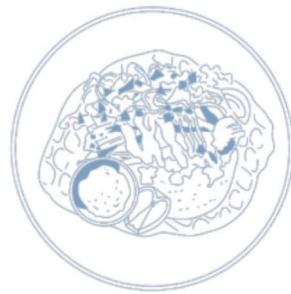
Scan to see
our evening
menu of sharing
mezze feasts
& more...



Neighbours Nights

Sunday - Wednesday
2 courses £16
3 courses £20

view our full menu



Happy hour

Monday - Friday
4 - 7pm

and...

All £5

Frozen
Cocktails
Frosé
Fraperol

wine, bubbles & beer

Prosecco
House | white | red | rosé
Prime Time draught | Lager | IPA

& Red or White
Sangria Carafes £19

Night cap



Every day
From 9pm

Cocktails & Hard Sodas

Bellini
Mimosa
Aperol spritz
Megan's vodka lemonade
Pink vodka lemonade
Spiced rum ginger beer
Tequila & passion fruit
Sparkling elderflower gin



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