

evening menu

WHILE YOU WAIT

homemade crisps 2.5

za'atar hummus pomegranate, herbs & flatbread vg 7.9

blistered padron peppers vg 7.9

TO START & SHARE the mediterranean way

✦ sharing platter beetroot hummus, hot honey halloumi, spinach & feta parcels, padrons, flatbread, pita chips, olives, labneh & pickles v 14.5

the crispy fondue bacon & crispy shallots 12.9

✦ the og fondue the original turkish cheese fondue v 9.9

✦ buttermilk fried chicken date bbq sauce reg 8.9 | lrg 13.9

calamari piri piri & garlic yoghurt reg 8.9 | lrg 13.9

✦ hot honey halloumi fries v 7.9

falafel & hummus sumac & garlic oil vg 7.9 + flatbread 1.5

spinach & feta parcels labneh & aleppo chilli v 6.5

SHARING MAINS for two

✦ megan's mezze feast arayes burger, chicken, lamb kofte, sucuk, chilli chicken shakshouka kebab, tabbouleh, fries, pickles, sauces, padrons & flatbread 22.9 per person

mixed skewer grill chicken, lamb kofte, sucuk & padron skewers with za'atar potatoes, sauces & pickles 17.9 per person

mixed veggie grill oyster mushroom, halloumi-tomato & padron skewers with za'atar potatoes, sauces & pickles v 16.9 per person

FAVOURITES

baked seabass rich tomato sauce, olives, capers & feta 19.9 + za'atar potatoes 4.5

✦ arayes pita burger & fries middle-eastern take on a burger; beef & lamb stuffed crispy pita with homemade slaw & pickles 17.9

SHISH KEBAB SKEWERS flatbread, harissa hummus, tabbouleh, piri piri & pickled red cabbage + extra skewer 4

chicken thigh chargrilled chicken thigh & garlic yoghurt 17.9

megan's lamb kofte our house kofte & garlic yoghurt 17.9

oyster mushroom charred oyster mushrooms, red onion & coconut garlic 'yoghurt' vg 14.9

halloumi & tomato charred halloumi, cherry tomatoes & garlic yoghurt v 17.9

OPEN KEBABS served on flatbread with slaw, pickles, harissa hummus, garlic yoghurt & piri piri + skinny fries 4.9

double open chicken kebab double portion of chargrilled chicken thigh 18.9

✦ open posh lamb doner overnight braised lamb shoulder, feta & pistachios 16.9 + halloumi (our fave combo) 3.9

✦ open plant based 'lamb' plant based version of our favourite. charred 'lamb' & garlic coconut 'yoghurt' vg 15.9

open chicken chargrilled chicken thigh 15.9

open halloumi grilled halloumi & pomegranate v 14.9

SHAKSHOUKA KEBABS

iskender-style kebab, served in a rich tomato sauce simmered for 8 hours, with flatbread & pickles

✦ chilli chicken piri piri, garlic yoghurt & flatbread 15.9

falafel & cauliflower pistachios, garlic coconut 'yoghurt' & flatbread vg 14.9

BOWLS + chicken 4.9 + lamb 5.9 + halloumi 3.9 + falafel 3.9

warm butternut grain bowl mixed grains, kale, harissa hummus, shakshouka beans, slaw & cherrybell chillies vg 11.9

warm beetroot grain bowl mixed grains, kale, beetroot hummus & slaw vg 10.9

✦ mezze bowl falafel, harissa hummus, tabbouleh, beetroot & flatbread vg 13.9 + halloumi 3.9

chicken & avocado caesar in labneh dressing with pita chips 15.9 + bacon 3.9

FRIES

✦ hot honey halloumi fries v 7.9

loaded fries with fondue & n'duja 7.9

sweet potato fries 5.9

skinny fries 4.9

za'atar potatoes vg 4.5

GREENS

za'atar tenderstem broccoli vg 5.5

tabbouleh vg 4.5

mixed leaf, avo & radish vg 4.9

butternut squash & feta v 5.5

BREADS 1.5

seeded organic sourdough vg

hand stretched flatbread vg

warm pita vg

gluten free vg

SAUCES 1

✦ sercan's date bbq vg

piri piri vg

garlic yoghurt v

garlic coconut 'yoghurt' vg

hot honey v

Neighbours Nights

SUN - WED FROM 5PM

2 COURSES FOR £16 | 3 COURSES FOR £20

+ BOTTLE OF HOUSE RED | WHITE £19

starters

the og fondue v for two

falafel & hummus vg | padrons vg

za'atar hummus vg | calamari

mains

falafel & cauliflower shakshouka vg

chilli chicken shakshouka

open chicken | open halloumi v

open plant based 'lamb' vg

mezze bowl vg | chicken & avo caesar

desserts

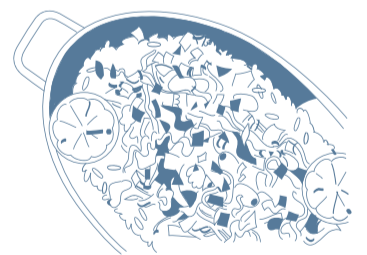
brownie & ice cream

salted caramel & tahini ice cream coupe

orange & almond cake | carrot cake

raspberry coconut loaf vg

Please note that
we are cashless



We make all our
food & sauces
fresh in house

✦ - megan's most loved



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!



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.

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.

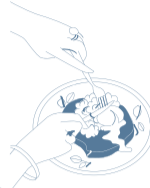


& our journey continues...

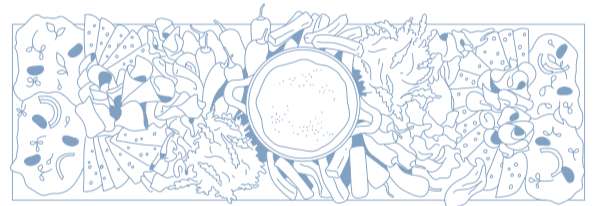
If you would like to be a part of our 'exciting journey' as we open in more neighbourhoods, visit



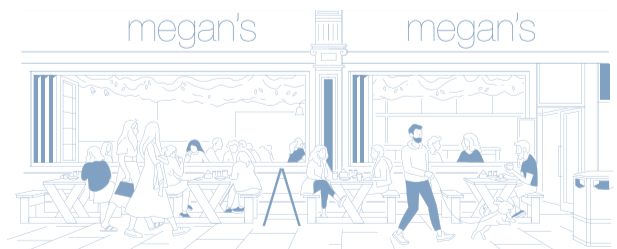
Since then, we have opened in more neighbourhoods in our hometown of southwest London & beyond!



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 serpmekavahlti breakfast spread.



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).



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