

**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

Please note that  
we are cashless

**BRUNCH TRAYS** + *sucuk 4.5 + greek sausage 3.9 + halloumi 3.9 + falafel 3.9*

**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

**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 8 hours. \*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

**BRUNCH**

**megan's n'duja turkish eggs** labneh, hummus, avo, hashbrowns & flatbread 13.9  
**megan's full grill** greek sausage, bacon, free range eggs, shakshouka beans, cherry toms & sourdough 15.9  
**sausage or bacon grill** greek sausage or bacon, eggs, shakshouka beans, cherry toms & sourdough 13.5  
**veggie brunch** free range eggs, halloumi, avo, cherry toms, shakshouka beans & organic sourdough v 14.5  
**vegan brunch** scrambled tofu, avo, cherry toms, shakshouka beans, spinach, hummus & sourdough vg 13.5  
**spiced scrambled organic tofu** avocado, chickpeas & organic sourdough vg 13.9  
**eggs benedict** bacon, free range poached eggs & hollandaise on organic sourdough 12.9  
**eggs royale** smoked salmon, free range poached eggs & hollandaise on organic sourdough 13.9  
**fig & honey yoghurt bowl** greek yoghurt, dates, banana & candied walnuts v 7.9  
**2 free range eggs on organic sourdough** poached or fried 7.5, scrambled 8.5  
**smashed avo on organic sourdough** pomegranate, omega seeds & chilli vg 9.9  
 + *free range poached egg 1.9 + smoked salmon 5.5 + bacon 3.9*

**PANCAKES**

**blueberry cheesecake** labneh & cookie crumble v 2 stack 12.5 | 4 stack 14.5  
**chia, fig & date** banana & candied walnuts vg 4 stack 13.9  
**bacon & maple** banana & pistachios 2 stack 12.9 | 4 stack 14.9

+ **loaded hashbrowns** piri piri & date bbq 6.9  
 + **hashbrown rostis** 4.9

+ *smoked salmon 5.5*  
 + *greek sausage | bacon | avo | halloumi | scrambled tofu 3.9*  
 our greek sausage & bacon have been reared sustainably by hg walter

+ *sucuk 'turkish chorizo' 4.5*  
 + *spinach 3.5*  
 + *free range egg, poached | fried 1.9*  
 + *free range scrambled eggs 3.9*  
 + *shakshouka beans 2.9*

**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

**arayas burger & fries** middle-eastern take on a burger; spicy beef & lamb stuffed pita 16.9  
**buttermilk fried chicken pita** date bbq sauce, harissa hummus & pickles 14.5  
**chicken shawarma pita** feta, harissa hummus & pickles 13.5 + *halloumi 3.9*  
**falafel & cauliflower pita** garlic coconut 'yoghurt', harissa hummus & pickles vg 11.5

**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 17.9  
**open posh lamb doner** overnight braised lamb shoulder, feta & pistachios 15.9  
 + *halloumi (our favourite combo) 3.9*  
**open plant based 'lamb'** plant based 'lamb', garlic 'yoghurt' & zhug vg 14.9  
**open chicken** chargrilled chicken thigh, garlic yoghurt & piri piri 14.9  
**open halloumi** grilled halloumi, garlic yoghurt & fresh green zhug v 13.9

**BOWLS** from 11am + *chicken 4.9 + lamb 5.9 + halloumi 3.9 + falafel 3.9*

**crispy sea bass** greek orzo salad, feta, lemon & rocket 19.9  
**chicken & avocado caesar** in labneh dressing with pita croutons 14.9 + *bacon 3.9*  
**mezze bowl** falafel, harissa hummus, tabbouleh, beetroot & flatbread vg 12.9 + *halloumi 3.9*  
**burrata fattoush** whole burrata, za'atar, salad, pita croutons & pita bread v 15.9  
**lemon orzo & feta salad** olives, tomatoes, cucumber & lemon v 10.9 + *za'atar burrata 5.5*  
**greek salad** feta, pita croutons & harissa hummus v 11.9 + *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

**GREENS**

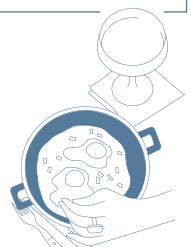
**tomato salad** with onions vg 5.5  
**za'atar tenderstem** vg 5.5  
**tabbouleh** vg 4.5  
**mixed leaf, avo & fennel** vg 4.9

available all day

**SAUCES 2**

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

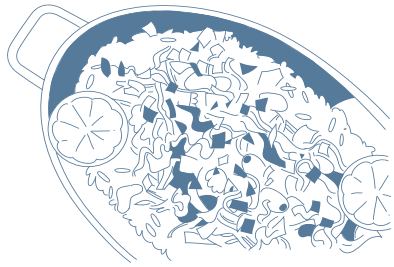
We make all  
our food & sauces  
fresh in house



megan's  
weekday brunch

# Join us in the evening

'Filthily delicious food in a magical setting' - TimeOut



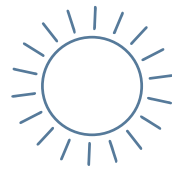
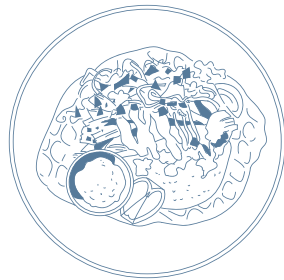
Scan to see  
our evening  
menu of sharing  
mezze feasts  
& more...



## Neighbours Nights

Sunday - Wednesday  
2 courses £16  
3 courses £20

view our full menu



## Happy hour

Monday - Friday  
4 - 7pm

Frozen  
Cocktails  
Frosé  
Fraperol

## Wine, bubbles & beer

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

& Red or White  
Sangria Carafes £19

and...

## 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