

## TO SHARE

### STARTERS

**charcuterie tray (to share)** mini fondue, antipasti, harissa hummus, labneh, olives & breads 16.9

**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 parsley, mint & coriander 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)** 21.9 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)** 18.9 per person

'lamb', za'atar tenderstem & falafel, cauliflower shakshouka kebab, tabbouleh, fries, pickles, piri, zhug, harissa hummus & flatbread

**crispy sea bass** greek orzo salad, feta, lemon & rocket 19.9

**arayas pita burger & fries** middle-eastern take on a burger; beef & lamb stuffed pita 16.9

### KEBABS

 what we're known for

**SHISH KEBAB SKEWERS** + extra chicken, lamb kofte, sucuk or halloumi skewer 4

**mixed skewer grill (for two)** chicken, lamb kofte, sucuk, roast mediterranean potatoes, garlic yog, zhug & padrons 16.9 per person

**shish kebab** lamb kofte, chicken or halloumi skewer, tabbouleh, harissa hummus, red cabbage & flatbread 1 skewer 16.9 | 2 skewers 20.9

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

**double open chicken kebab** double portion of chargrilled chicken thigh, garlic yoghurt & 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'** charred plant based 'lamb', garlic 'yoghurt' & fresh green 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

**SHAKSHOUKA KEBABS** in a rich tomato sauce, simmered for 8 hours

**chilli chicken shakshouka** with piri piri, garlic yoghurt & flatbread 14.9

**falafel & cauliflower shakshouka** with pistachios, garlic coconut 'yoghurt' & flatbread vg 13.9

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

**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

### BREADS 1.5

**seeded organic sourdough** vg

**hand stretched flatbread** vg

**warm pita** vg

**gluten free** vg

### SAUCES 2

**piri piri** vg

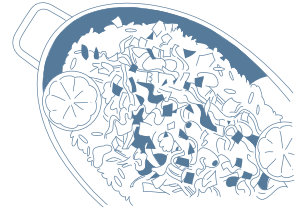
**garlic yoghurt** v

**garlic coconut 'yoghurt'** vg

**sercan's date bbq** vg

**zhug** vg

# megan's evening menu



We make all our  
food & sauces  
fresh in house





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...

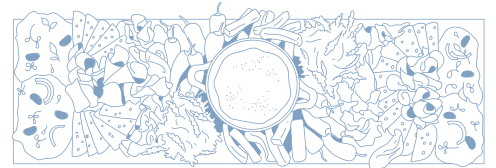
If you would like to be a part of our 'exciting journey' as we open in more neighbourhoods, visit



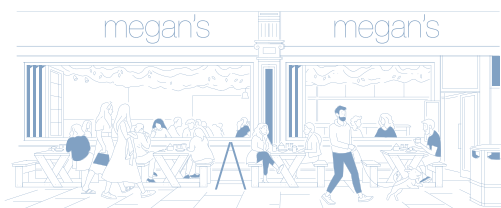
Since then, we have opened in more neighbourhoods in our hometown of southwest London & beyond!



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 serpmekavahliti 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).



megan's.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