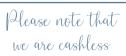
the crispy one bacon & crispy shallots 12.5

the og one the original turkish cheese fondue v 9.9



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 bbg 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

arayes 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

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



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

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 bbg 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

Please note that we are cashless

GRILLS from 11am

shish kebab 1 skewer 16.9 | 2 skewers 20.9

lamb kofte, chicken or halloumi skewer, tabbouleh, hummus, red cabbage & flatbread + add an extra chicken, lamb kofte, sucuk or halloumi skewer 4 + skinny fries 4.9

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

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

OPEN KEBABS from 11am + skinnv 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

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

SAUCES 2-

sercan's date bbq vg / zhug vg

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





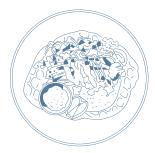
Join us in the evening

'Filthily delicious food in a magical setting'- Time Out



Sunday-Wednesday 2 courses £16 3 courses £20

view our full menn





Monday-friday
4-7pm
All £5 From 9pm Frosé Fraperol

wine, bubbles & beer

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

& Red or White \$19 Sangria Carafes

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