

WHILE YOU WAIT

homemade crisps 2.5

za'atar hummus pomegranate, herbs & flatbread vg 7.5

blistered padron peppers vg 7.5

TO START & SHARE the mediterranean way

✦ **sharing platter** beetroot hummus, hot honey halloumi, spinach & feta parcels, padrons, flatbread, pita chips, olives, labneh & pickles v (vg on req) 13.9

the crispy fondue bacon & crispy shallots 12.5

✦ **the og fondue** the original turkish cheese fondue v 9.9

✦ **buttermilk fried chicken** date bbq sauce reg 8.5 | lrg 13.5

calamari piri piri & garlic yoghurt reg 8.5 | lrg 13.5

✦ **hot honey halloumi fries** v 7.5

falafel & hummus sumac & garlic oil vg 7.5 + flatbread 1.5

spinach & feta parcels labneh & aleppo chilli v 5.9

SHARING MAINS

✦ **megan's mezze feast** (for two) arayes burger, chicken thigh, lamb kofte, sucuk, chilli chicken shakshouka kebab, tabbouleh, fries, pickles, house sauces, padrons & flatbread 21.9 per person

mixed skewer grill (for two) chicken, lamb kofte, sucuk & padron skewers with za'atar potatoes, house sauces & pickles 16.9 per person

mixed veggie grill (for two) 2 oyster mushroom skewers, halloumi-tomato & padron skewers with za'atar potatoes, house sauces & pickles v 15.9 per person

SHISH KEBAB SKEWERS

served with flatbread, harissa hummus, tabbouleh & pickled red cabbage + extra skewer 4

chicken shish garlic yoghurt & piri piri 16.9

lamb kofte garlic yoghurt & piri piri 16.9

oyster mushroom shish coconut garlic 'yoghurt' & piri piri vg 13.9

halloumi & tomato shish garlic yoghurt & piri piri v 16.9

OPEN KEBABS what we're known for

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

double open chicken kebab double portion of chargrilled chicken thigh 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 'lamb' & garlic coconut 'yoghurt' vg 14.9 the plant based version of our favourite

open chicken chargrilled chicken thigh 14.9

open halloumi grilled halloumi & pomegranate 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

BAKES & BOWLS

✦ **arayes pita burger & fries** middle-eastern take on a burger; beef & lamb stuffed pita with homemade slaw & pickles 16.9

chicken & sucuk baked orzo shakshouka sauce, feta, mozzarella, cherry tomatoes & labneh 14.9

oyster mushroom baked orzo feta, mozzarella, cherry tomatoes & labneh v 14.9

baked seabass rich tomato sauce, olives, capers & feta 18.9

chicken & avocado caesar in labneh dressing with pita chips 14.9 + bacon 3.9

✦ **mezze bowl** falafel, harissa hummus, tabbouleh, beetroot & flatbread vg 11.9 + halloumi 3.9

FRIES

✦ **hot honey halloumi fries** v 7.5

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 vg 5.5

tabbouleh vg 4.5

mixed leaf, avo & radish vg 4.9

butternut squash & feta v 4.5

BREADS 1.5

seeded organic sourdough vg

hand stretched flatbread vg

warm pita vg

gluten free vg

SAUCES 1

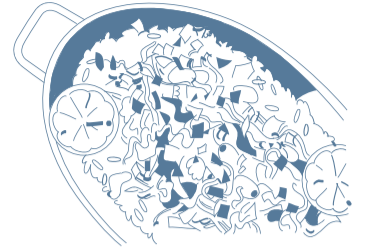
piri piri vg

garlic yoghurt v

garlic coconut 'yoghurt' vg

✦ **sercan's date bbq** vg

megan's evening menu



We make all our
food & sauces
fresh in house

Please note that
we are cashless

Neighbours Nights

SUN - WED FROM 5PM

TWO COURSES FOR £16

THREE COURSES FOR £20

+ BOTTLE OF HOUSE RED | WHITE £19

starters

the og fondue v
calamari

falafel & hummus vg
blistered padron peppers vg
za'atar hummus vg

mains

falafel & cauliflower shakshouka vg
chilli chicken shakshouka
open chicken
open halloumi v
open plant based 'lamb' vg
mezze bowl vg
chicken & avocado caesar

desserts

brownie & ice cream
salted caramel & tahini ice cream coupe
orange & almond cake
raspberry coconut loaf vg
carrot cake

✦ - megan's favourites



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.

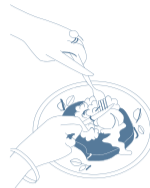


& our journey continues...

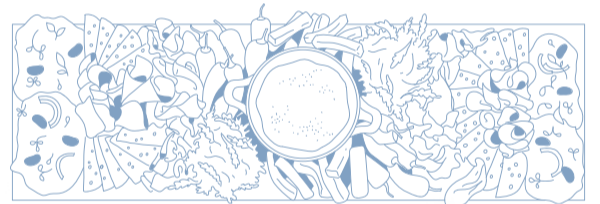
If you would like to be a part of our 'exciting journey' as we open in more neighbourhoods, visit



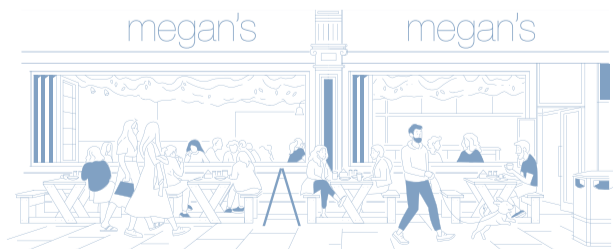
Since then, we have opened in more neighbourhoods in our hometown of southwest London & beyond!



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