

BREAKFAST & BRUNCH

✦ MEGAN'S TURKISH BRUNCH FEAST for 2

our take on a 'serpme kahvalti' breakfast. halloumi v or sucuk, fondue, shakshouka, harissa hummus, avo, feta, crudites, hot honey, candied walnuts & baklava. served with flatbread & 7 seeded sourdough 15.9 per person

SHAKSHOUKA rich tomato sauce simmered for 8 hours, served with sourdough sercan, our exec chef, brought shakshouka to the uk restaurant scene in 2014* & our team of chefs still make it fresh every day from his family recipe. **bold claim from us*

shakshoumi halloumi, 2 free range eggs & labneh v 14.9

shakshorizo sucuk 'turkish chorizo', 2 free range eggs & labneh 14.9

✦ the original baked eggs 2 free range eggs & labneh v 12.9

BRUNCH PLATES + hashbrown rostis 4.9

our eggs & sausages are free range, & our sourdough is organic 7 seeded

✦ megan's n'duja turkish eggs labneh, hummus, avo, hashbrowns & flatbread 14.5

megan's brunch grill bacon, cumberland sausage, 2 eggs, oyster mushrooms, shakshouka beans, cherry toms & sourdough 15.9

vegan brunch oyster mushrooms, scrambled tofu, shakshouka beans, spinach, avo, cherry toms & sourdough vg 14.5

veggie brunch 2 eggs, halloumi, avocado, cherry tomatoes, shakshouka beans & sourdough v 14.5

spiced scrambled organic tofu avocado, chickpeas & sourdough vg 13.9

hot honey halloumi & avo toast pomegranate & omega seeds v 13.9

smashed avo toast pomegranate, omega seeds & chilli vg 9.9 + smoked salmon 5.9 + bacon 3.9

oyster mushroom toast labneh, chilli, crumbled feta & spicy cherrybell chillies v 11.5

eggs benedict bacon, poached eggs & hollandaise on sourdough 13.5

eggs royale smoked salmon, poached eggs & hollandaise on sourdough 14.9

2 free range eggs on sourdough poached or fried v 7.9, scrambled v 8.9

tahini & maple porridge homemade blueberry compôte & omega seeds vg 6.5

PANCAKES

blueberry chia pancakes maple & pistachios vg 14.5

bacon & maple banana & pistachios 2 stack 13.5 | 4 stack 15.5

BRUNCH EXTRAS

+ loaded hashbrowns piri piri & date bbq vg 6.9

+ hashbrown rostis vg 4.9

+ smoked salmon 5.9

+ hg walter bacon | cumberland sausage 3.9

+ halloumi v | avo vg 3.9

+ sucuk 'turkish chorizo' 4.5

+ spinach vg 3.5

+ free range egg, poached | fried v 1.9

+ free range scrambled eggs v 3.9

SAUCES 1

✦ sercan's date bbq vg

piri piri vg

hot honey v

garlic yoghurt v

garlic coconut 'yoghurt' vg

LUNCH from 11am

SHARING

the hot honey bacon fondue to share; a perfect combo 11.9

✦ the og fondue to share; 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

za'atar hummus pomegranate, herbs & flatbread vg 7.9

✦ hot honey halloumi fries v 7.9

blistered padron peppers vg 7.9

PITAS

✦ arayes burger & fries middle-eastern take on a burger; spicy beef & lamb stuffed crispy pita 17.5

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 + skinny fries 4.9

served on flatbread with slaw, pickles & harissa hummus

double open chicken kebab double portion of chargrilled chicken thigh 17.9

✦ open chicken & halloumi chargrilled chicken thigh & grilled halloumi 17.9

open posh lamb doner overnight braised lamb shoulder, feta & pistachios 15.9 + halloumi (our fave combo) 3.9

open plant based 'lamb' garlic coconut 'yoghurt' vg 14.9
the plant based version of our posh lamb doner

open chicken chargrilled chicken thigh 14.9

open halloumi grilled halloumi & pomegranate v 13.9

SHAKSHOUKA KEBABS

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

✦ chilli chicken piri piri, garlic yoghurt & flatbread 14.9

prawn & sucuk feta & flatbread 15.9

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

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

warm butternut bowl 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 13.5 + halloumi 3.9

chicken & avocado caesar in labneh dressing with pita chips 15.5 + bacon 3.9

SIDES

✦ hot honey halloumi fries v 7.9

n'duja loaded fries fondue cheese 7.9

feta loaded fries garlic yog & pickles v 7.5

sweet potato fries 5.9

skinny fries 4.9

available all day

za'atar tenderstem broccoli vg 5.9

tabbouleh vg 4.9

mixed leaf, avo & radish vg 4.9

butternut & feta candied walnuts & za'atar v 4.9

za'atar potatoes vg 4.9



megan's
weekday lunch

✦ = megan's most loved

Please note that
we are cashless



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hot honey v

garlic yoghurt v or vg (coconut)

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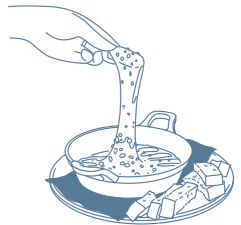
mixed leaf, avo & radish vg 4.9



WEEKEND BRUNCH by megan's

★ = megan's most loved

Please note that we are cashless





Our journey began in '2002'

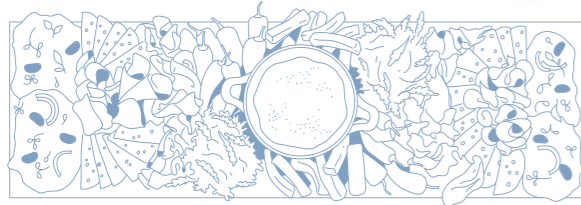
Megan's started its life as an antiques shop & garden café in our little home on the Kings Road ♡



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 🐾).

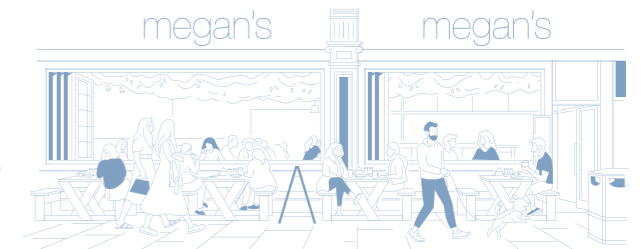
Evolving into a 'magical' evening restaurant (Voted most romantic in London ♡), party venue & brunch spot, our ethos still remains the same as when we had just one little café.



Our Interiors are inspired by our first home's 'magical' garden, bringing the outside in & transporting you to 'sunny places' ☀️
...There's a theme here.

& our journey continues...

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



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