

# megan's evening menu

## WHILE YOU WAIT

**dip & pickle tray** harissa hummus, beetroot hummus, labneh, pita chips & flatbread v 9.9

**za'atar hummus** pomegranate, herbs & flatbread vg 7.9

**blistered padron peppers** vg 7.9

## TO START & SHARE the mediterranean way

✦ **sharing platter** beetroot hummus, hot honey halloumi, spinach & feta parcels, padrons, flatbread, pita chips, olives, labneh & pickles v 14.5

**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

✦ **hot honey halloumi fries** v 7.9

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

## SHARING MAINS for two

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

**mixed skewer grill** chicken, lamb kofte, sucuk & padron skewers with za'atar potatoes, flatbread, salad, sauces & pickles 19.9 per person

## FAVOURITES

**crispy seabass & grains** feta, chickpeas, pomegranate & honey 20.9

**beyti sama** lamb kofte wrapped in a soft flatbread with crispy potatoes, tomato & garlic yoghurt 17.5

**megan's mixed shish** for one; lamb kofte, chicken thigh, sucuk, crispy potatoes, garlic yoghurt, piri piri & pickles 20.9

✦ **arayes pita burger & fries** middle-eastern take on a burger; beef & lamb stuffed crispy pita with homemade slaw & pickles 17.5

**mushroom, halloumi & feta arayes** veggie take on our bestseller; mushroom & cheese stuffed crispy pita with homemade slaw & pickles v 15.9

## SHISH KEBAB SKEWERS flatbread, harissa hummus, tabbouleh, piri piri & pickled red cabbage + extra skewer 4

**double skewer shish** 2 skewers of your choice & garlic yoghurt 19.9

**chicken thigh** chargrilled chicken thigh & garlic yoghurt 16.9

**megan's lamb kofte** our house kofte & garlic yoghurt 16.9

**oyster mushroom** charred oyster mushrooms, red onion & coconut garlic 'yoghurt' vg 14.9

## OPEN KEBABS served on flatbread with slaw, pickles & harissa hummus + skinny fries 4.9

**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'** plant based version of our posh lamb doner. charred 'lamb' & garlic coconut 'yoghurt' vg 14.9

**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 & pickles

✦ **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 grain bowl** mixed 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 yoghurt & pickles v 7.5

**sweet potato fries** 5.9

**skinny fries** 4.9

**za'atar tenderstem broccoli** vg 5.9

**tabbouleh** vg 4.9

**mixed leaf, avo & radish** vg 4.9

**butternut squash & feta** v 4.9

**za'atar potatoes** vg 4.9

## BREADS 1.5

**seeded organic sourdough** vg

**hand stretched flatbread** vg

**warm pita** vg

**gluten free** vg

## SAUCES 1

✦ **sercan's date bbq** vg

**piri piri** vg

**hot honey** v

**garlic yoghurt** v or vg (coconut)

## Neighbours Nights

SUN - WED FROM 5PM  
2 COURSES FOR £18 | 3 COURSES FOR £21  
+ BOTTLE OF HOUSE RED | WHITE £22

### starters

the og fondue v for two  
falafel & hummus vg | padrons vg  
za'atar hummus vg | calamari

### mains

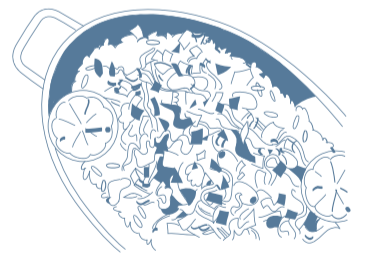
falafel & cauliflower shakshouka vg  
chilli chicken shakshouka  
open chicken | open halloumi v  
open plant based 'lamb' vg  
mezze bowl vg | chicken & avo caesar

### desserts

brownie & ice cream v  
salted caramel & tahini ice cream coupe v  
lemon, olive oil & sea salt ice cream coupe v

*for tables of up to six guests*

Please note that  
we are cashless



We make all our  
food & sauces  
fresh in house

✦ - megan's most loved



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!

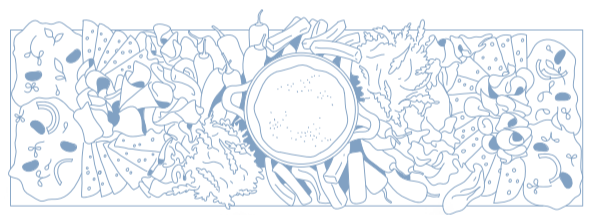


Our Interiors are inspired by our first home's 'magical' garden, bringing the outside in & transporting you to sunny places ...There's a theme here.



Our 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 serpm kavahlti breakfast spread.

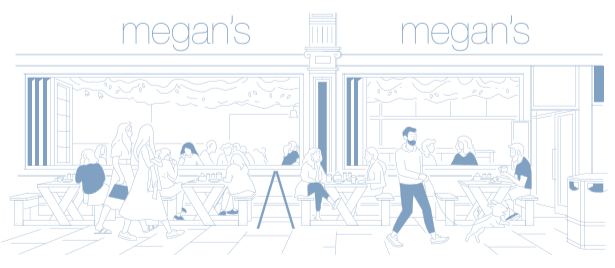
Evolving into a 'magical' evening restaurant (Voted most romantic in London ♡), party venue & brunch spot, our ethos still remains the same as when we had just one little café.



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 🐾).

& our journey continues...

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



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