

megan's evening menu



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

- the christmas fondue dates gift-wrapped in bacon 14.5 sleigh my name
- sharing platter beetroot hummus, hot honey halloumi, spinach & feta parcels, padrons, flatbread, pita chips, olives, labneh & pickles v 13.9
- the og fondue the original turkish cheese fondue v 9.9
- buttermilk fried chicken date bbq reg 8.5 | lrg 13.5
- calamari piri piri & garlic yoghurt reg 8.5 | lrg 13.5
- hot honey halloumi fries v 7.5
- sercan's spiced sprouts pomegranate & labneh v or hummus vg 7.5
- falafel & hummus sumac & garlic oil vg 7.5 + flatbread 1.5
- pigs in blankets pistachio, hot honey & labneh dip 8.5
- spinach & feta parcels labneh & aleppo chilli v 5.9



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, sauces & pickles 16.9 per person
- mixed veggie grill oyster mushroom, halloumi-tomato & padron skewers with za'atar potatoes, sauces & pickles v 15.9 per person

FAVOURITES

- baked seabass rich tomato sauce, olives, capers & feta 18.9 + za'atar potatoes 4.5
- arayes pita burger & fries middle-eastern take on a burger; beef & lamb stuffed crispy pita with homemade slaw & pickles 16.9

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

- 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 13.9
- halloumi & tomato charred halloumi, cherry tomatoes & garlic yoghurt v 16.9

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

- christmas kebab braised turkey, stuffing crumble, crispy onions, cranberry & date sauce 15.9 have yourself a merry little christmas kebab
- 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 fave combo) 3.9
- open plant based 'lamb' plant based version of our favourite. charred 'lamb' & garlic coconut 'yoghurt' vg 14.9
- sage & avo stuffing kebab sage & avo stuffing balls, cranberry & date sauce vg 14.9 trust us, yule love this one
- 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
- 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 10.9
- warm beetroot grain bowl mixed grains, kale, beetroot hummus & slaw vg 9.9
- mezze bowl falafel, harissa hummus, tabbouleh, beetroot & flatbread vg 12.9 + halloumi 3.9
- chicken & avocado caesar in labneh dressing with pita chips 14.9 + bacon 3.9

SIDES

- hot honey halloumi fries v 7.5
- loaded fries with fondue & n'duja 7.9
- sweet potato fries vg 5.9
- skinny fries vg 4.9
- za'atar potatoes vg 4.5
- sage & avo stuffing vg 4.9
- za'atar tenderstem broccoli 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

- cranberry & date sauce vg
- sercan's date bbq vg
- piri piri vg
- garlic yoghurt v
- garlic coconut 'yoghurt' vg
- hot honey v

Neighbours Nights

SUN - WED FROM 5PM
2 COURSES FOR £16 | 3 COURSES FOR £20
+ BOTTLE OF HOUSE RED | WHITE £19

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 v
- orange & almond cake v | carrot cake v
- raspberry coconut loaf vg

for tables of up to six guests

Please note that we are cashless



Christmas Crackers with £20 voucher inside £2

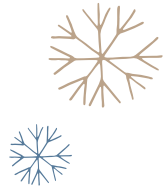
We make all our food & sauces fresh in house

* - 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, which is now an independent restaurant, owned & run by our Exec Chef, Sercan!



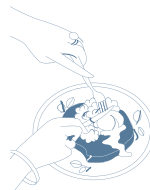
Our Interiors are inspired by our first home's 'magical' garden, bringing the outside in & transporting you to sunny places ...There's a theme here.



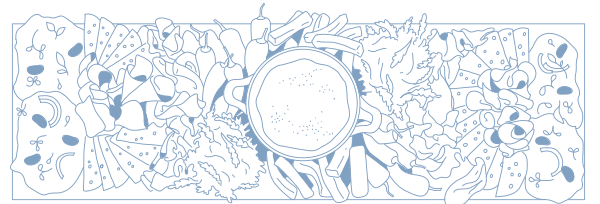
Evolving into a 'magical' evening restaurant (Voted most romantic in London), party venue & brunch spot, our ethos still remains the same as when we had just one little café.



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



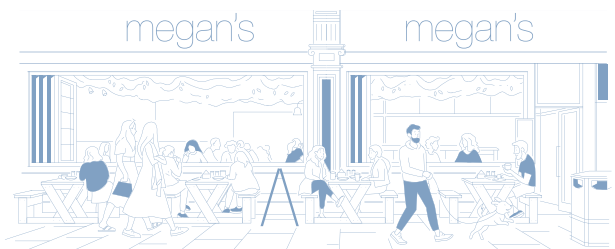
Our food is inspired by 'Sunny places'; largely Turkey & the eastern Med as Sercan is Turkish! Our menu features lots of his home recipes & twists on traditional dishes like 'posh' kebabs & our serpmekavahlti breakfast spread.



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).

& 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