



Meg is a contemporary casual restaurant  
located in Istanbul, Bebek.

Serving all your needs as a restaurant, cafe, bar and art gallery,  
this cozy neighborhood spot offers appetizing food, unique  
cocktails and live performances. Meg combines the elements of  
cool tunes, friendly environment and hip interior making it an  
indispensable hang out spot for locals and visitors alike.

Established in 2015 at the heart of Nişantaşı serving fresh food on  
a daily basis, Meg later expanded its operations to Bebek.

Meg also offers catering services for private  
events at [megtogo.com](http://megtogo.com).

In addition to serving curated selection of food and cocktails,  
Meg also operates as an art gallery showcasing valuable local  
talents throughout its space that are available for purchase.

Meg loves;  
Smiley faces,  
Genuine friendships &  
Hairy friends,

Moments are better when they are shared  
Let's create some memories together.



## ALL DAY MENU

### Wine Pairings

<i>Turmeric Hummus &amp; Chickpea Chips</i>	190£
<i>Salmon Gravlax on Chili Chips</i>	390£

### To Share...

Edamame <i>Sriracha, Sesame Oil, Lime Zest</i>	210£
Avocado-Pinapple Salsa Nachos <i>Kışniş, Arnavut Biberi</i>	430£
Corn Tempura	290£
House Salad <i>Fennel, Aegean Leaves, Lime Zest, Baby Raddish, Mustard Vinaigrette</i> +180 gr chicken 190£ / +120 gr salmon 290£ / +120 gr bonfillet 320£	170£
Waldorf Sezar <i>Ovenbaked Organic Chicken, Lettuce, Green Apple, Dates, Sourdough Crouton</i>	420£
Crispy Lolita <i>Chicken with Blanched Sliced Almonds, Chili Sauce</i>	320£
Chicken Katsu Sando <i>Homemade Shokupan Bread, Chicken Thigh, Cheddar, Emmantel and Katsu Sauce</i>	425£
Aegean Moules Marine <i>Belgian Mussel, White Wine, Tomato, Sourdough Bread</i>	420£
Shrimp Tempura <i>5 Tiger Shrimps, Sushi Rice, Avocado Puree, Taberu Rayu</i>	525£
Yaki Gyoza <i>Beef mince, Bok Choy, Taberu Rayu</i>	440£
Salt Vinegar Chips <i>Plain 150£ / Spicy Seasoning 170£ / Parmesan &amp; Truffle 290£</i>	

## Mains



Melanzane Stuffed Homemade Paccheri 490£  
*Shallot, Aubergine, Parmesan, Kale Pesto, Tomato Sauce*

Meg's Homemade Malloreddus Bolognese 620£  
*Grana Padano, Glazed Vegetables, Sourdough Bread*

Soka & Shrimp Garganelli *Parmigiano Reggiano, Lime Zest* 840£

Organic Brick Chicken 520£  
*Kirli Kadın Cheese, Celery Stalk Salad, Chives*

Crispy Salmon & Sea Beans 680£  
*210 gr Salmon, Sea Beans, Carrot, Courgette, Parmesan, Pistachio*

Truffle Aioli Brioche Burger (140 gr) 425£  
*Meatballs, Homemade Truffle Aioli, Emmantel, Caramelised Onions*

Italian Meatballs 620£  
*Parmigiano Reggiano, Basil Pesto, Sourdough Bread, Tomato Sauce, Parsley*

Grilled Tenderloin and Mushroom Risotto 890£  
*210 gr Bonfillet, Oyster Mushroom, Grano Padano, Butter*

Cubed Bonfillet & Fried Rice 690£  
*140 gr Bonfillet, Soy Glaze, Bok Choy*

Detroit Style Pizza (2-3 serving)

<i>Margarita &amp; Basil Pesto</i>	710£
<i>Funghi &amp; Truffle Aioli</i>	710£
<i>Glazed Pear &amp; Walnut Bitter</i>	710£
<i>Beef/Pork Pepperoni &amp; Chili Pepper Jam</i>	825£

## Desserts

Meg Feuille 360£  
*Crème pâtissière with Coffee Liqueur, Puff Pastry, Cinnamon, Roasted Nuts*

Choux au Craquelin 350£  
*Crème pâtissière with Coffee Liqueur, Turkish Coffee*

Fudge Cake (gluten-free, sugar-free) 320£  
*Orange Curd and Caviar, Fresh Mint*