

SHARED PLATES

MOMED PLATE

avocado hummus / tzatziki / muhammara
eggplant ikra / house pickles / marinated olives
selection of 1 / 3 / 5
8.50 / 16.50 / 23.50
– \$2 off M-F 2:30pm to 6pm

BRUSSELS SPROUTS

labneh / pomegranate molasses / lemon zest
crushed hazelnuts 11.50
– \$2 off M-F 2:30pm to 6pm

MEDITERRANEAN BREAKFAST

feta / halvah / labneh / olives / cucumbers
tomatoes / radishes / walnuts / dates
rose petal preserve / pita 14.50
– soft herbs 2

HOMEMADE ORGANIC GRANOLA

greek yogurt 8.50
– seasonal fruit 3.50

MOMO CHIPS

herbs / sea salt 6.50
– \$2 off M-F 2:30pm to 6pm

SALADS

Add- grilled chicken breast 4, falafel 4, grilled salmon 7

CLEOPATRA

butter leaf lettuce / feta / sumac / tarragon / red onions
sherry vinaigrette / dates / dukkah 14.50

BABY KALE

pistachios / pickled raisins / ricotta salata
breadcrumbs / garlic vinaigrette 14.50

MODERN GREEK

romaine / fennel / red onions / tomatoes
cucumbers / kalamata olives / roasted red peppers
feta vinaigrette half 11.50 - full 15.50

FATTOUSH

cage free chicken breast / baby romaine / cucumbers
tomatoes / labneh / radishes / red onions
sumac dressing 18.50
– as a side salad [without chicken] 10.50
– \$2 off M-F 2:30pm to 6pm

BURGERS / SANDWICHES / WRAPS

garden greens or momo chips

GRASS FED BURGER

halloumi cheese / harissa / arugula
pickled red onions / brioche bun 15.50
– sunny organic egg 2.50

LAMB BURGER

crispy shallots / cucumber yogurt / romaine
tomatoes / brioche bun 18.50

CHICKEN & AVOCADO HUMMUS SANDWICH

romaine / tomatoes / akawi cheese
rustic roll 15.50

DUCK "SHAWARMA"

blistered cherry tomatoes / black mission figs / garlic aioli
arugula / rolled in house-made lavash 16.50

CHICKEN SOUVLAKI

yogurt marinade / tomatoes / chickpea aioli / soft herbs
sumac vinaigrette / rolled in house-made lavash 14.50

BRUNCH COCKTAILS

blood orange mimosa 7 / kir royal 7 / bellini 7 / bloody mary 11

HAPPY HOUR

Monday - Friday 2:30-6pm

TAJINE NIGHT MONDAYS

3-courses plus 3-oz of house wine / 24.50-pp

CHEAP WINE TUESDAYS

50% of bottles of wine [excluding reserve wines & wine of the moment]

FREE CORKAGE

Wednesday nights

KIDS MENU

please consult your server

LARGE PLATES

"KOOKOO SABZI"

middle eastern herb mix / greek yogurt / barberries / feta cheese
2-sunny organic eggs / aleppo pepper / ciabatta 14.50

CINNAMON FRENCH TOAST

challah bread / seasonal berries / date syrup 11.50

BEGHRIR PANCAKE

three-flour moroccan crepe / black mission figs
honey butter 11.50

SHORT RIB FRICASSÉE

braised short rib / roasted fingerling potatoes / caramelized onions
applewood smoked cheddar / arugula / 2-sunny organic eggs
ciabatta 18.50

SHAKSHUKA

sunny organic eggs / spicy tomato ragu / bell peppers
onions / baby kale / Aleppo peppers
tzaziki / ciabatta 14.50

HANGOVER MEATBALLS

spicy greek meatballs / spicy tomato ragu
2-poached organic eggs / micro greens
dates / ciabatta 16.50

MORNING EGGS

scrambled organic eggs / vine-ripened tomato / feta cheese
applewood-smoked bacon / za'atar potatoes 11.50
– avocado 2

THREE GRAIN SCRAMBLE

organic egg whites / quinoa / farro / wild rice / mushrooms
avocado / scallion 15.50

OMELET

organic eggs / baby kale / red onions / piquillo peppers
feta cheese / za'atar potatoes 12.50
– marguez lamb sausage 4.50
– egg white 2.50

BENEDICT

2-poached organic eggs / baby kale
saffron dill hollandaise / dirty potatoes
– smoked salmon 15.50
– soujuk 14.50
– marguez lamb sausage 16.50

PIDES / FLATBREADS

from our wood-burning oven

– \$2 off M-F 2:30pm to 6pm

KHACHAPOURI

akawi cheese / sunny organic eggs
spicy ohanian's beef soujuk / kalamata olives
red onions 17.50

WOOD OVEN ROASTED MUSHROOM

watercress / kasseri & mozzarella cheese / aleppo pepper 15.50

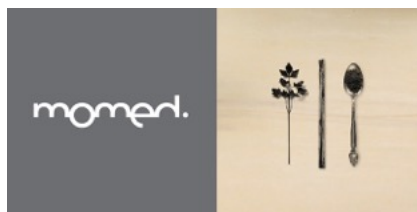
FIG AND ARUGULA

caramelized onions / akawi cheese / dukkah / balsamic 16.50

CHEESE & ZA'ATAR

akawi cheese / extra virgin olive oil 13.50

RECIPES FROM THE MODERN MEDITERRANEAN



California state law does not allow gratuities to be shared with kitchen staff. In order for us to offer more equitable compensation to our hardworking kitchen employees, we add a 2.5% kitchen appreciation service charge.

lunch Monday - Friday 11:30am - 3pm
brunch Saturday & Sunday 10am - 3pm
dinner Sunday - Thursday 5 - 9pm
dinner Friday & Saturday 5 - 10pm

split charge 4 ; substitute charge 4
cake/dessert carrying fee 3.50 per person
20% gratuity added to parties of 6 or more
drinking wine, beer and other alcoholic beverages during pregnancy can cause birth defects

please notify your server of any allergies
at Momed we serve purified water at no charge
all prices & ingredients subject to change & availability
catering available; catering@atmomed.com
Atwater Village & Beverly Hills