

## 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

### CHARCUTERIE BOARD

chef selections of imported cheeses & cured meats  
cherry relish / house pickled vegetables / toasted ciabatta 17.50

### FALAFEL MEZZE

avocado hummus / pickled vegetables 11.50

### BRUSSELS SPROUTS

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

### GRILLED ARTICHOKE

preserved lemon aioli / moroccan spices 13.50

### CHARRED OCTOPUS

crispy potatoes / red onions / shaved fennel  
preserved lemon & garlic aioli / fennel salsa verde  
aleppo peppers 19.50

### DUCK SHAWARMA CROSTINI

toasted ciabatta / black mission fig / oven-dried tomatoes  
cilantro / pickled onions / garlic aioli 12.50

### GREEK MEATBALLS

lamb & beef / spicy chermoula / toasted pine nuts  
fresh pomegranate / feta / soft herbs 14.50

### ROASTED BONE MARROW

dried cherry relish / preserved lemon / capers / parsley  
grilled ciabatta 12.50

### MOMO CHIPS

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

## SALADS / SOUPS

Add- 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

### ROASTED PEAR

fennel / endives / fresh pomegranate  
orange segments / creamy citrus vinaigrette 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

### GRANDMA'S CHICKEN SOUP

israeli couscous / spinach cup 5.50 bowl 9.50

### VEGETARIAN SOUP OF THE DAY

seasonal preparation cup 5.50 bowl 9.50

## HAPPY HOUR

Monday - Friday 2:30-6pm

## TAJINE NIGHT MONDAYS

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

## CHEAP WINE TUESDAY

50% off bottles of wine [not including reserve wines & wine of the moment]

## FREE CORKAGE

Wednesday nights

## LARGE PLATES

### ROASTED CAULIFLOWER STEAK

capers / infused raisins / ras el hanout  
brown butter / soft herbs 18.50

### OVEN ROASTED SALMON

seasonal vegetables / cashew salsa 24.50

### PAN ROASTED MARY'S HALF CHICKEN

preserved lemon / za'atar / broccolini / chile / olives  
harissa vinaigrette 24.50

### CHICKEN BREAST SKEWER

yogurt marinade / chickpea aioli / tzatziki  
rice pilaf / soft herbs / sumac vinaigrette 18.50

### MOROCCAN VEGETABLE TAJINE

sweet potatoes / parsnips / eggplants / cauliflower  
harissa / couscous / house-made lavash 23.50

### BRAISED SHORT RIB TAJINE

roasted pears / pearl onions / dried plums  
moroccan couscous / house-made lavash 27.50

### LAMB SIRLOIN KABOB

cauliflower / ras el hanout / pickled raisins  
toasted almonds / garlic aioli 28.50

### BUTCHER STEAK

flat iron steak / spiced butter / momo chips 26.50  
– sub market veggie 4

## BURGERS

*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

## PIDES / FLATBREADS

*from our wood-burning oven*

– \$2 off M-F 2:30pm to 6pm

### FIG AND ARUGULA

caramelized onions / akawi cheese / dukkah / balsamic 16.50

### CHEESE & ZA'ATAR

akawi cheese / extra virgin olive oil 13.50

### SPICY SOUJUK

akawi cheese / spicy Ohanian's beef soujuk / red onions  
piquillo peppers 17.50  
– sunny organic egg 2.50

### MOMED MARGHERITA

akawi & feta cheese / tomato / persian basil 14.50

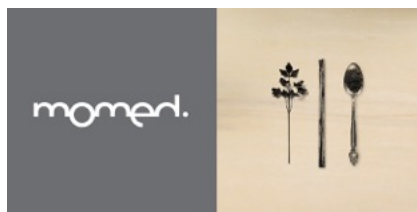
### WOOD OVEN ROASTED MUSHROOM

watercress / kasseri & mozzarella cheese / aleppo pepper 15.50

### LAMB KOFTA

spicy chermoula / toasted pine nuts / feta / fresh pomegranate  
persian mint 18.50

## 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 - 9:30pm  
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*