

## 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

### 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

### GREEK MEATBALLS

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

### 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

### CHOPPED MED

romaine / arugula / chioggia beets  
walnuts / dried currants / labneh dressing half 11.50 - full 15.50

### ORGANIC THREE-GRAIN

quinoa / farro / wild rice / avocado / arugula / shaved radishes  
herb vinaigrette Half 12.50 Full 16.50

### 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

### 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

## FEATURED LUNCH SPECIAL

Monday - Friday / please consult restaurant for selection 15.50

## 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 [excluding reserve wines & wine of the moment]

## FREE CORKAGE

Wednesday nights

## KIDS MENU

please consult your server

## BURGERS / SANDWICHES / WRAPS

*garden greens or momo chips*

### DUCK "SHAWARMA"

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

### 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

### CHICKEN SOUVLAKI

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

### FALAFEL

avocado hummus / tomatoes / pickled turnips / arugula  
rolled in house-made lavash 13.50

## LARGE PLATES

### SHAKSHUKA

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

### CHICKEN BREAST SKEWER

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

### OVEN ROASTED SALMON

seasonal vegetables / cashew salsa verde 24.50

## 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

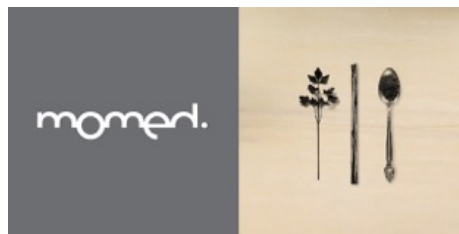
### WOOD OVEN ROASTED MUSHROOM

watercress / kasseri & mozzarella cheese / aleppo pepper 15.50

### KHACHAPOURI

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

## 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*