

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

BRUSSELS SPROUTS

labneh / pomegranate molasses / lemon zest
crushed hazelnuts 12.50

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 / garlic aioli* 6.50

SALADS

grilled chicken breast 4.50, falafel 4.50, grilled salmon 7.50

CLEOPATRA

butter leaf lettuce / feta / sumac / tarragon / red onions
sherry vinaigrette / dates / dukkah 15.50

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 12.50 - full 15.50

BAZAAR

roasted chicken breast / baby romaine / boiled egg
piquillo peppers / garbanzo beans / cherry tomatoes
avocado / halloumi cheese / creamy dill dressing 18.50

BURGERS / SANDWICHES / WRAPS

garden greens or momo chips

GRASS FED BURGER

halloumi cheese / harissa aioli* / 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 16.50

DUCK "SHAWARMA"

blistered cherry tomatoes / black mission figs / garlic aioli*
arugula / rolled in house-made lavash 17.50

SPICY SALMON

soft herbs / blistered cherry tomato / harissa yogurt*
rolled in house-made lavash 16.50

CHICKEN SOUVLAKI

yogurt marinade / tomatoes / chickpea aioli* / soft herbs
sumac vinaigrette / rolled in house-made lavash 15.50

BRUNCH COCKTAILS

blood orange mimosa 7 / kir royal 7 / bellini 7 / bloody mary 12

HAPPY HOUR

Monday - Friday 2:30-6pm
Sunday 3pm to 5pm

TAJINE NIGHT MONDAYS

3-courses plus 3-oz of house wine / 25.50-pp

CHEAP WINE TUESDAYS

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

FREE CORKAGE

Wednesday nights

BRUNCH PLATES

KOOKOO SABZI

middle eastern herb mix / greek yogurt / barberries / feta cheese
2-sunny organic eggs / aleppo pepper / ciabatta 15.50

SHAKSHUKA

sunny organic eggs / spicy tomato ragu / bell peppers
onions / baby kale / Aleppo peppers
tzatziki / ciabatta 15.50

BEGHRIR PANCAKE

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

CINNAMON FRENCH TOAST

challah bread / seasonal berries / date syrup 13.50

SHORT RIB FRICASSÉE

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

HANGOVER MEATBALLS

spicy greek meatballs / spicy tomato ragu
2-poached organic eggs / micro greens
dates / ciabatta 17.50

FETA & KALE OMELET

organic eggs / red onions / piquillo peppers
za'atar potatoes 13.50
– *egg white* 2.50

ORGANIC THREE GRAIN SCRAMBLE

organic egg whites / quinoa / farro / wild rice / mushrooms
avocado / scallion 16.50

MORNING EGGS

scrambled organic eggs / vine-ripened tomato / feta cheese
applewood-smoked bacon / za'atar potatoes 11.50
– *avocado* 2.50

SALT COD HASH

shoe string potatoes / organic eggs / sautéed onions
parsley marinated Mediterranean olives 15.50

HOUSE CURED SALMON TOAST

dill cream cheese / grilled tomatoes / poached eggs
herb vinaigrette / grilled ciabatta 16.50

CAULIFLOWER BENEDICT

sautéed baby kale / 2-poached eggs / saffron dill hollandaise
dirty potatoes 14.50

STEAKHOUSE BENEDICT

butcher steak / 2-poached organic eggs / roasted onions
blistered tomatoes / saffron dill hollandaise / za'atar potatoes 19.50

PIDES / FLATBREADS

from our wood-burning oven

KHACHAPOURI

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

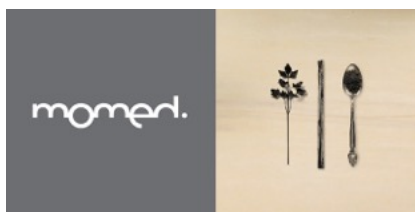
FIRE ROASTED MUSHROOM

watercress / kasseri & mozzarella cheese / aleppo pepper 16.50

FIG AND ARUGULA

caramelized onions / akawi cheese / dukkah / balsamic 16.50

RECIPES FROM THE MODERN MEDITERRANEAN



We are a proud supporter of Los Angeles's Living Wage initiative. California state law does not allow gratuities to be shared with kitchen staff. In support of a more equitable compensation a 3% surcharge is added to your bill. No portion of this surcharge is distributed as a tip or gratuity to the restaurant's serving staff. As always, gratuity for service rendered is at your discretion. If you would like the charge removed please let your server know.

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

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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