

## 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

### PERSIAN EGGPLANT

fire roasted eggplant / dry yogurt reduction  
fried mint infused olive oil / crispy garlic 13.50

### CHARRED OCTOPUS

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

### BRUSSELS SPROUTS

labneh / pomegranate molasses / lemon zest  
crushed hazelnuts 12.50

### GRILLED ARTICHOKE

preserved lemon aioli\* / moroccan spices 13.50

### ROASTED BONE MARROW

dried cherry relish / preserved lemon / capers  
parsley / grilled ciabatta 14.50

### FALAFEL MEZZE

avocado hummus / pickled vegetables 12.50

### CHARCUTERIE BOARD

chef selections of artisanal cheeses & cured meats  
cherry relish / house pickled vegetables / toasted ciabatta 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 15.50

### MOMO CHIPS

herbs / sea salt / garlic aioli\* 6.50

## SALADS

grilled chicken breast 4.5, falafel 4.5, grilled salmon 7.50

### CLEOPATRA

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

### ROASTED BEETS

arugula / mint / labneh  
herb vinaigrette / pistachio dust 15.50

### BAZAAR

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

### BABY KALE

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

## SOUPS

cup 5.50 / bowl 9.50

### GRANDMA'S CHICKEN SOUP

israeli couscous / spinach

### VEGETARIAN SOUP OF THE DAY

seasonal preparation

## 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 TUESDAY

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

## FREE CORKAGE

Wednesday nights

## DINNER PLATES

### ROASTED CAULIFLOWER

capers / infused raisins / ras el hanout  
brown butter / soft herbs 19.50

### FIRE ROASTED SCOTTISH SALMON

seasonal vegetables / cashew salsa 24.50

### PAN ROASTED MARY'S HALF CHICKEN

preserved lemon / za'atar / broccolini / chile / olives  
harissa vinaigrette 25.50

### MOROCCAN VEGETABLE TAJINE

sweet potatoes / parsnips / eggplants / cauliflower  
harissa / couscous / house-made lavash 24.50

### BRAISED SHORT RIB TAJINE

roasted pears / pearl onions / dried plums  
moroccan couscous / house-made lavash 28.50

### SHELLFISH CASSOULET

green lip mussels / clams / octopus  
preserved lemon & saffron broth 33.50

### LAMB SIRLOIN KABOB

cauliflower / ras el hanout / pickled raisins  
toasted almonds / garlic aioli\* 29.50

### BUTCHER STEAK

flat iron steak / spiced butter / momo chips 27.50  
- sub market veggie 4

## BURGERS

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

## PIDES / FLATBREADS

from our wood-burning oven

### FIG AND ARUGULA

caramelized onions / akawi cheese / dukkah / balsamic 16.50

### FIRE ROASTED MUSHROOM

watercress / kasseri & mozzarella cheese / aleppo pepper 16.50

### CHEESE & ZA'ATAR

akawi cheese / extra virgin olive oil 13.50

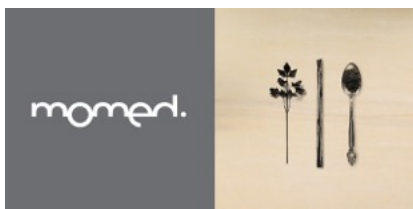
### MOMED MARGHERITA

akawi & feta cheese / tomato / persian basil 15.50

### SPICY SOUJUK

akawi cheese / spicy Ohanian's beef soujuk / red onions  
piquillo peppers 18.50  
- sunny organic egg 2.50

## 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 - 9:30pm  
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