

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

FALAFEL MEZZE

avocado hummus / pickled vegetables 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 4.50, falafel 4.50, grilled salmon 7.5

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

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

CHOPPED MED

romaine / arugula / chioggia beets
walnuts / dried currants
labneh dressing half 12.50 - full 15.50

ORGANIC THREE-GRAIN

quinoa / farro / wild rice / avocado / arugula / shaved radishes
herb vinaigrette Half 13.50 Full 16.50

MODERN GREEK

romaine / fennel / red onions / tomatoes
cucumbers / kalamata olives / roasted red peppers
feta vinaigrette half 12.50 - 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] 11.50

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 [excluding reserve wines & wine of the moment]

FREE CORKAGE

Wednesday nights

BURGERS / SANDWICHES / WRAPS

garden greens or momo chips

DUCK "SHAWARMA"

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

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

FALAFEL

avocado hummus / tomatoes / pickled turnips / arugula
rolled in house-made lavash 14.50

CHICKEN & AVOCADO HUMMUS SANDWICH

romaine / tomatoes / akawi cheese
rustic roll 16.50

CHICKEN SOUVLAKI

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

SPICY SALMON

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

LUNCH PLATES

SHAKSHUKA

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

CHICKEN BREAST SKEWER

yogurt marinade / chickpea aioli* / tzatziki
rice pilaf / soft herbs / sumac vinaigrette 19.50

FIRE ROASTED SCOTTISH SALMON

seasonal vegetables / cashew salsa verde 24.50

PIDES / FLATBREADS

from our wood-burning oven

FIG AND ARUGULA

caramelized onions / akawi cheese / dukkah / balsamic 16.50

CHEESE & ZA'ATAR

akawi cheese / extra virgin olive oil 13.50

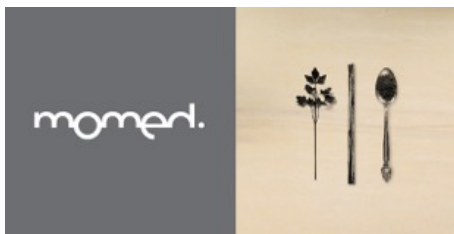
SPICY SOUJUK

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

FIRE ROASTED MUSHROOM

watercress / kasseri & mozzarella cheese / aleppo pepper 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 - 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