

## SHARED PLATES

### MOMED PLATE

avocado hummus / tzatziki / traditional hummus  
marinated olives / muhammara / eggplant ikra  
house pickles / shepherd salad  
selection of 1 / 3 / 5  
8.50 / 16.50 / 23.50

### FALAFEL MEZZE

avocado hummus / pickled vegetables 11.50

### BRUSSELS SPROUTS

labneh / pomegranate molasses / lemon zest  
crushed hazelnuts 11.50

### 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 6.50

## SALADS

Add- chicken breast 4, falafel 4, grilled salmon 7, grilled shrimp 8

### 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

### 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

## 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

### FALAFEL

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

### CHICKEN SOUVLAKI

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

### SPICY SALMON

soft herbs / blistered cherry tomato / harissa yogurt  
rolled in house-made lavash / garden greens or momo chips 15.50

## BRUNCH COCKTAILS

blood orange mimosa 6 / kir royal 10 / bellini 9

## HAPPY HOUR

Monday - Friday 4-6pm 4 bottled beer ; 4 house wines

## TAJINE NIGHT MONDAYS

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

## CHEAP WINE TUESDAYS

50% off bottles of wine

## FREE CORKAGE

Wednesday nights

## KIDS

please consult your server

## LARGE PLATES

### "KOOKOO SABZI"

middle eastern herb mix / greek yogurt / barberries / feta cheese  
2-sunny organic eggs / aleppo pepper / ciabatta 14.50

### CINNAMON FRENCH TOAST

challah bread / seasonal berries / date syrup 11.50

### BEGHRIR PANCAKE

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

### SHORT RIB FRICASSÉE

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

### SHAKSHUKA

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

### HANGOVER MEATBALLS

spicy greek meatballs / spicy tomato ragu  
2-poached organic eggs / micro greens  
dates / ciabatta 16.50

### MORNING EGGS

scrambled organic eggs / vine-ripened tomato / feta cheese  
applewood-smoked bacon / za'atar potatoes 11.50  
– avocado 2

### THREE GRAIN SCRAMBLE

organic egg whites / quinoa / farro / wild rice / mushrooms  
avocado / scallion 15.50

### OMELET

organic eggs / baby kale / red onions / piquillo peppers  
feta cheese / za'atar potatoes 12.50  
– marguez lamb sausage 4.50

### BENEDICT

2-poached organic eggs / baby kale  
saffron dill hollandaise / dirty potatoes  
– salmon 15.50  
– soujuk 15.50  
– marguez lamb sausage 16.50

### SKILLET SCRAMBLE

frittata style organic eggs and choice of (2):  
tomato / mushroom / kale / onion / olives 13.50  
– spicy soujuk sausage, egg whites or avocado add 2

### CHICKEN BREAST SKEWER

yogurt marinade / chickpea aioli / rice pilaf  
soft herbs / sumac vinaigrette / choice of one Momed plate 18.50

### OVEN ROASTED SALMON

seasonal vegetables / cashew salsa 24.50

## PIDE / FLATBREADS

*from our wood-burning oven*

### KHACHAPOURI

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

### WOOD OVEN ROASTED MUSHROOM

watercress / kasseri & mozzarella cheese / aleppo pepper 15.50

### FIG AND ARUGULA

caramelized onions / akawi cheese / dukkah / balsamic 16.50

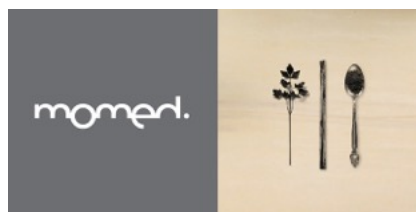
### SPICY SOUJUK

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

### CHEESE & ZA'ATAR

akawi cheese / extra virgin olive oil 13.50

## 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 11am - 4pm  
brunch Saturday & Sunday 10am - 4pm  
dinner Sunday - Thursday 4pm - 9:30pm  
dinner Friday & Saturday 4pm - 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*