

## 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

### GRILLED ARTICHOKE

preserved lemon aioli / moroccan spices 13.50

### CHARRED OCTOPUS

crispy potatoes / red onions / shaved fennel  
preserved lemon & garlic aioli / fennel salsa verde  
aleppo peppers 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 14.50

### MOMO CHIPS

herbs / sea salt 6.50

## SALADS / SOUPS

*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

### 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 / arugula / avocado / shaved radishes  
baby zucchini / 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 / radishes / red onions / toasted pita / labneh  
sumac dressing 18.50

### 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

## HAPPY HOUR

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

## 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

### ROASTED CAULIFLOWER STEAK

capers / infused raisins / ras el hanout  
brown butter / soft herbs 18.50

### 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

### GRILLED SPICY JUMBO SHRIMP

rice pilaf / soft herbs / sumac vinaigrette  
choice of cold mezze 24.50

### PAN ROASTED MARY'S CHICKEN

perserved lemon / za'atar / sautéed broccolini / olives  
harissa vinaigrette 24.50

### MOROCCAN VEGETABLE TAJINE

sweet potatoes / parsnips / eggplants / cauliflower  
harissa / couscous / house-made lavash 23.50

### BRAISED SHORT RIB TAJINE

roasted pears / pearl onions / dried plums  
moroccan couscous / house-made lavash 27.50

### LAMB SIRLOIN KABOB

cauliflower / ras el hanout / pickled raisins  
toasted almonds / garlic aioli 28.50

## BURGERS

*garden greens or momo chips*

### 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

## PIDE / 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 17.50  
- sunny organic egg 2.50

### WOOD OVEN ROASTED MUSHROOM

watercress / kasseri & mozzarella cheese / Aleppo pepper 16.50

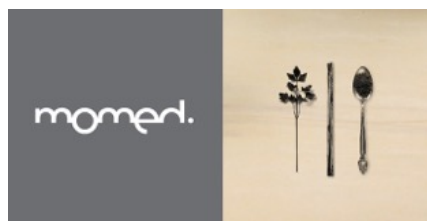
### MOMED MARGHERITA

akawi & feta cheese / tomatoes / persian basil 15.50

### LAMB KOFTA

spicy chermoula / toasted pine nuts / feta / fresh pomegranate  
persian mint 18.50

## 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*