

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

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

FEATURED LUNCH SPECIAL

Monday - Friday / please consult your server 15.50

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

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

SPICY SALMON

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

CHICKEN SOUVLAKI

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

FALAFEL

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

LARGE PLATES

SHAKSHUKA

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

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

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

WOOD OVEN ROASTED MUSHROOM

watercress / kasseri & mozzarella cheese / Aleppo pepper 16.50

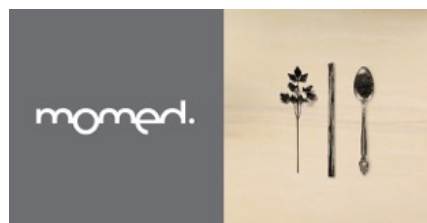
MOMED MARGHERITA

akawi & feta cheese / tomatoes / persian basil 15.50

KHACHAPOURI

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

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 - 4 pm
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 sever 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*