

SHARED PLATES

MOMED PLATE

avocado hummus / tzatziki / traditional hummus
marinated olives / muhammara / eggplant ikra
house pickles / shepherd salad
selection of 1 / 3 / 5
7.50 / 14.50 / 21.50

FALAFEL MEZZE

avocado hummus / pickled turnips 10.50

BRUSSELS SPROUTS

labneh / pomegranate molasses / lemon zest
crushed hazelnut 10.50

MEDITERRANEAN BREAKFAST

feta / halvah / labneh / olives / cucumber / tomato
rose petal preserve / pita 14.50

ORGANIC HOMEMADE GRANOLA

& GREEK YOGURT

8.50
– add seasonal fruit 2.50

MOMO CHIPS

herbs / sea salt 5.50

SALADS

Add- chicken breast 4, falafel 5, grilled salmon 7, grilled shrimp 8

CLEOPATRA

butter leaf lettuce / feta / sumac / tarragon / red onion
sherry vinaigrette / dates / dukkah 14.50

BABY KALE

pistachio / pickled raisin / ricotta salata / breadcrumbs
garlic vinaigrette 14.50

MODERN GREEK

romaine / fennel / red onion / tomato
cucumber / kalamata olives / roasted red pepper
feta vinaigrette Half 11.50 - Full 15.50

FATTOUSH

cage free chicken breast / baby romaine / cucumber
tomato / labneh / radish / red onion
sumac dressing 18.50
– as a side salad [without chicken] 10.50

BURGERS / SANDWICHES / WRAPS

garden greens or momo chips

DUCK "SHAWARMA"

blistered cherry tomato / black mission fig / garlic aioli
arugula / rolled in house-made lavash 16.50

GRASS FED BURGER

halloumi cheese / harissa / arugula / pickled red onion
challah bun 15.50
– add organic egg 2.50

LAMB BURGER

crispy shallots / cucumber yogurt / romaine
tomatoes / brioche bun 18.50

CHICKEN BREAST & AVOCADO HUMMUS SANDWICH

romaine / tomato / akawi cheese
rustic roll 15.50

FALAFEL

avocado hummus / tomato / pickled turnip / arugula
rolled in house-made lavash 13.50

CHICKEN SOUVLAKI

yogurt marinade / tomato / 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

CHEAP EAT MONDAYS

3-course supper / 17.50-PP

CHEAP WINE TUESDAYS

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

FREE CORKAGE

Wednesday nights

KIDS

please consult your server

LARGE PLATES

CINNAMON FRENCH TOAST

challah bread / seasonal berries / date syrup 11.50

BEGHRIR PANCAKE

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

SHAKSHUKA

over easy organic eggs / tomato ragu / pepper / onion
baby kale / tzaziki 14.50

SIMPLE EGGS

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

SKILLET SCRAMBLE

frittata style organic eggs and choice of (2):
tomato / mushroom / kale / onion / olives 12.50
– spicy soujuk sausage, egg whites or avocado add 2

THREE GRAIN SCRAMBLE

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

MUSHROOM OMELETTE

trio of wood-roasted mushrooms / akawi cheese
za'atar potatoes 14.50
– add local free-range egg white 2.50

MERGUEZ OMELETTE

organic eggs / merguez lamb sausage / red onion / piquillo pepper
akawi cheese / za'atar potatoes 15.50
– egg whites add 2

SALMON BENEDICT

poached organic eggs / baby kale
saffron dill hollandaise / dirty potatoes 16.50

SOUJUK BENEDICT

poached organic eggs / spicy soujuk sausage
saffron dill hollandaise / dirty potatoes 15.50

CHICKEN BREAST SKEWER

yogurt marinade / chickpea aioli / rice pilaf
soft herbs / sumac vinaigrette / choice of cold mezze 17.50

OVEN ROASTED SALMON

seasonal vegetables / cashew salsa 23.50

PIDE / FLATBREADS

from our wood-burning oven

KHACHAPOURI

akawi cheese / organic eggs / spicy Ohanian's beef soujuk
kalamata olives / red onion 16.50

WOOD OVEN ROASTED MUSHROOM

watercress / kasseri & mozzarella cheese 15.50

FIG AND ARUGULA

caramelized onion / akawi cheese / dukkah / balsamic 15.50

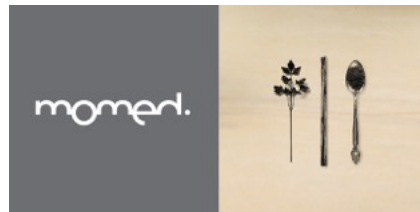
SPICY SOUJUK

akawi cheese / spicy Ohanian's beef soujuk / red onion
piquillo pepper 16.50
– add organic egg 2.50

CHEESE & ZA'ATAR

akawi cheese / extra virgin olive oil 13.50

RECIPES FROM THE MODERN MEDITERRANEAN



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

split charge 4 ; cake/dessert fee 3.50 per person
20% gratuity added to parties of 6 or more

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