

## 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 12.50

### BRUSSELS SPROUTS

labneh / pomegranate molasses / lemon zest  
crushed hazelnuts 12.50

### 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 / garlic aioli\* 6.50

## SALADS

grilled chicken breast 4.50, falafel 4.50, grilled salmon 7.50, grilled shrimp 8.50

### 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

### MODERN GREEK

romaine / fennel / red onions / tomatoes  
cucumbers / kalamata olives / roasted red peppers  
feta vinaigrette half 12.50 - full 15.50

### BAZAAR

roasted chicken breast / baby romaine / boiled egg  
piquillo peppers / garbanzo beans / cherry tomatoes  
avocado / halloumi cheese / creamy dill dressing 18.50

### 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

## 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

### CHICKEN & AVOCADO HUMMUS SANDWICH

romaine / tomatoes / akawi cheese  
rustic roll 16.50

### FALAFEL

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

### 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

## BRUNCH COCKTAILS

blood orange mimosa 7 / kir royal 10 / bellini 9

## HAPPY HOUR

Monday - Friday 2:30pm to 5:30pm

## TAJINE NIGHT MONDAYS

3-courses plus 3-oz of house wine / 25.50-pp

## CHEAP WINE TUESDAYS

50% off bottles of wine

## FREE CORKAGE

Wednesday nights

## BRUNCH PLATES

### KOOKOO SABZI

middle eastern herb mix / greek yogurt / barberries / feta cheese  
2-sunny organic eggs / aleppo pepper / ciabatta 15.50

### CINNAMON FRENCH TOAST

challah bread / seasonal berries / date syrup 13.50

### 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 15.50

### HANGOVER MEATBALLS

spicy greek meatballs / spicy tomato ragu  
2-poached organic eggs / micro greens  
dates / ciabatta 17.50

### MORNING EGGS

scrambled organic eggs / vine-ripened tomato / feta cheese  
applewood-smoked bacon / za'atar potatoes 11.50  
– *avocado* 2.50

### ORGANIC THREE GRAIN SCRAMBLE

organic egg whites / quinoa / farro / wild rice / mushrooms  
avocado / scallion 16.50

### FETA & KALE OMELET

organic eggs / red onions / piquillo peppers  
za'atar potatoes 13.50  
– *egg white* 2.50

### BENEDICT

2-poached organic eggs / baby kale  
saffron dill hollandaise / dirty potatoes  
– *salmon* 15.50  
– *soujuk* 15.50

### 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 2.50*

### CHICKEN BREAST SKEWER

yogurt marinade / chickpea aioli\* / rice pilaf  
soft herbs / sumac vinaigrette / choice of one Momed plate 19.50

### FIRE ROASTED SCOTTISH 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

### FIRE ROASTED MUSHROOM

watercress / kasseri & mozzarella cheese / aleppo pepper 16.50

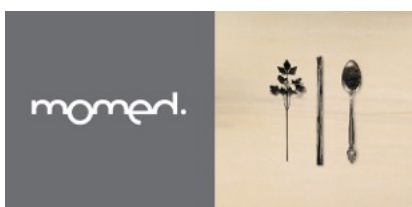
### FIG AND ARUGULA

caramelized onions / akawi cheese / dukkah / balsamic 16.50

### CHEESE & ZA'ATAR

akawi cheese / extra virgin olive oil 13.50

## 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 11am - 4pm

brunch Saturday & Sunday 10am - 4pm

dinner Sunday - Thursday 4pm - 9:30pm

dinner Friday & Saturday 4pm - 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