

SHARED PLATES

MOMED PLATE

avocado hummus / tzatziki / muhammara
eggplant ikra / house pickles / marinated olives
selection of 1 / 3 / 5
8.50 / 16.50 / 23.50
– served with israeli pita

PERSIAN EGGPLANT

fire roasted eggplant / dry yogurt reduction
fried mint infused olive oil / crispy garlic 12.50

SUGAR PEA TABOULI

quinoa / parsley / dill / pea shoots / israeli pita 9.50

MOORISH PRAWNS

garlic butter / ras el hanout / saffron / toasted ciabatta 12.50

CHARRED OCTOPUS

crispy potatoes / red onions / shaved fennel
preserved lemon & garlic aioli* / fennel salsa verde
aleppo peppers 19.50

ORGANIC BRUSSELS SPROUTS

labneh / pomegranate molasses / lemon zest
crushed hazelnuts 12.50

GRILLED ARTICHOKE

preserved lemon aioli* / moroccan spices 13.50

FALAFEL MEZZE

avocado hummus / pickled vegetables 11.50

CHARCUTERIE BOARD

chef selections of artisanal cheeses & cured meats
cherry relish / house pickled vegetables / toasted ciabatta 23.50

DUCK SHAWARMA CROSTINI

toasted ciabatta / black mission fig / oven-dried tomatoes
cilantro / pickled onions / garlic aioli* 13.50

GREEK MEATBALLS

lamb & beef / spicy chermoula / toasted pine nuts
fresh pomegranate / feta / soft herbs 14.50

MOMO CHIPS

herbs / sea salt / garlic aioli* 6.50

SALADS

grilled chicken breast 4.5, falafel 4.5, grilled salmon 7.5, grilled prawns 8.5

CLEOPATRA

organic butter leaf lettuce / feta / sumac / tarragon / red onions
sherry vinaigrette / dates / dukkah 15.50

ROASTED BEETS

arugula / mint / labneh
herb vinaigrette / pistachio dust 15.50

BAZAAR

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

ORGANIC BABY KALE

pistachios / pickled raisins / ricotta salata
breadcrumbs / garlic vinaigrette 14.50

SOUPS

bowl 9.50

GRANDMA'S CHICKEN SOUP

israeli couscous / spinach

VEGETARIAN SOUP OF THE DAY

seasonal preparation

HAPPY HOUR

Monday - Friday 2:30-6pm
Sunday 3pm to 5pm

TAJINE NIGHT MONDAYS

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

CHEAP WINE TUESDAY

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

FREE CORKAGE

Wednesday nights

DINNER PLATES

ROASTED CAULIFLOWER

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

LAMB SIRLOIN KABOB

cauliflower / ras el hanout / pickled raisins
toasted almonds / garlic aioli* 29.50

FIRE ROASTED SCOTTISH SALMON

seasonal vegetables / cashew salsa 25.50

MOROCCAN VEGETABLE TAJINE

sweet potatoes / parsnips / eggplants / cauliflower
harissa / couscous / house-made lavash 24.50

PAN ROASTED MARY'S HALF CHICKEN

preserved lemon / za'atar / broccolini / chile / olives
harissa vinaigrette 25.50

BRAISED SHORT RIB TAJINE

roasted pears / pearl onions / dried plums
moroccan couscous / house-made lavash 28.50

STEAK SHISH

24-hour marinated top sirloin / sugar pea tabouli
pistachio tehina / pea shoots 27.50

BURGERS

GRASS FED BURGER

grilled halloumi cheese / harissa aioli* / arugula
pickled red onions / brioche bun
choice of garden green or momo chips 15.50
– sunny organic egg 2.50

LAMBURGER

crispy shallots / tzatziki / romaine / tomatoes / brioche bun
choice of garden greens or momo chips 19.50

PIDES / FLATBREADS

from our wood-burning oven

FIG AND ARUGULA

caramelized onions / akawi cheese / dukkah / balsamic 16.50

MUSHROOM TRIO

cremini / portobello / maitake / watercress
kasseri & mozzarella cheese / aleppo pepper 16.50

ZA'ATAR & PANEER

akawi cheese / extra virgin olive oil 13.50

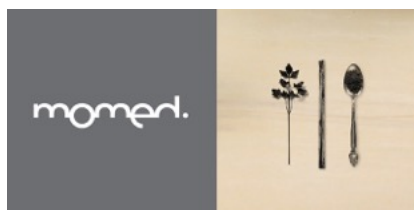
AVOCADO & LEMON

caramelized onions / aleppo / olive oil 16.50
– sunny organic egg 2.50

SPICY SOUJUK

akawi cheese / spicy Ohanian's beef souk (halal) / red onions
piquillo peppers 18.50
– sunny organic egg 2.50

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.

*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