

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

ORGANIC BRUSSELS SPROUTS

labneh / pomegranate molasses / lemon zest
crushed hazelnuts 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

FALAFEL MEZZE

avocado hummus / pickled vegetables 11.50

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

ORGANIC BABY KALE

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

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

CHOPPED MED

organic romaine / arugula / chioggia beets
walnuts / dried currants
labneh dressing half 12.50 - full 15.50

ORGANIC THREE-GRAIN

quinoa / farro / wild rice / avocado / arugula / shaved radishes
herb vinaigrette Half 13.50 Full 16.50

MODERN GREEK

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

FATTOUSH

mary's chicken / baby romaine / cucumbers / tomatoes / labneh
radishes / red onions / sumac dressing 18.50

SOUPS

cup 6.50 / 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 [excluding reserve wines & wine of the moment]

FREE CORKAGE

Wednesday nights

SANDWICHES / WRAPS

choice of garden greens or momo chips

CHICKEN & AVOCADO HUMMUS SANDWICH

romaine / tomatoes / akawi cheese
rustic roll 16.50

DUCK "SHAWARMA"

blistered cherry tomatoes / black mission figs / garlic aioli*
arugula / onions / rolled in house-made lavash 16.50

FALAFEL

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

CHICKEN SOUVLAKI

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

SPICY SALMON

soft herbs / blistered cherry tomato / harissa yogurt*
onions / rolled in house-made lavash 16.50

LUNCH PLATES

CHICKEN BREAST SKEWER

yogurt marinade / chickpea aioli* / tzatziki
rice pilaf / soft herbs / sumac vinaigrette 17.50

HOUSE CURED SALMON TOAST

dill cream cheese / grilled tomatoes / poached eggs
herb vinaigrette / toasted ciabatta 16.50

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

STEAK SHISH

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

FIRE ROASTED SCOTTISH SALMON

seasonal vegetables / cashew salsa verde 25.50

PIDES / FLATBREADS

from our wood-burning oven

FIG AND ARUGULA

caramelized onions / akawi cheese / dukkah / balsamic 16.50

ZA'ATAR & PANEER

akawi cheese / extra virgin olive oil 13.50

SPICY SOUJUK

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

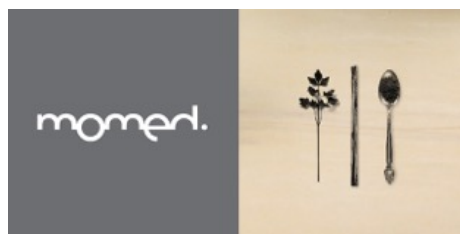
AVOCADO & LEMON

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

MUSHROOM TRIO

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

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