

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

ORGANIC 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 8.50

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

MODERN GREEK

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

FATTOUSH

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

SANDWICHES / WRAPS

garden greens or momo chips

DUCK "SHAWARMA"

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

B & T SCRAMBLE

applewood smoked bacon / akawi / tomato / organic eggs
fresh herbs / harrisa / rolled in house-made lavash 14.50

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

BRUNCH COCKTAILS

blood orange mimosa 6 / kir royal 10 / bellini 9

HAPPY HOUR

Monday - Friday 2:30pm to 6pm
50% off wine, beer, cocktails & selected food items

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

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
tzatziki / ciabatta 15.50

HANGOVER MEATBALLS

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

SMOKED SALMON TOAST

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

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 & DATE OMELET

organic eggs / red onions / za'atar potatoes 14.50

LAMBURGER

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

GRASS FED BURGER

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

CAULIFLOWER BENEDICT

sautéed baby kale / 2-poached eggs / saffron dill hollandaise
dirty potatoes 14.50

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 17.50

FIRE ROASTED SCOTTISH SALMON

seasonal vegetables / cashew salsa 25.50

PIDE / FLATBREADS

from our wood-burning oven

KHACHAPOURI

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

MUSHROOM TRIO

watercress / kasseri & mozzarella cheese / aleppo pepper 16.50

FIG AND ARUGULA

caramelized onions / akawi cheese / dukkah / balsamic 16.50

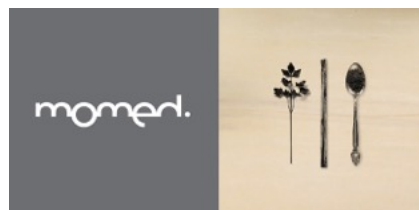
ZA'ATAR & PANEER

akawi cheese / extra virgin olive oil 13.50

AVOCADO & LEMON

caramelized onions / aleppo / olive oil 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