

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

GRILLED ARTICHOKE

preserved lemon aioli* / moroccan spices 13.50

ORGANIC BRUSSELS SPROUTS

labneh / pomegranate molasses / lemon zest
crushed hazelnuts 12.50

CHARRED OCTOPUS

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

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

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

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 / arugula / avocado / shaved radishes
baby zucchini / 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 / organic baby romaine / cucumbers
tomatoes / radishes / red onions / toasted pita / labneh
sumac dressing 18.50

SOUPS

bowl 9.50

GRANDMA'S CHICKEN SOUP

israeli couscous / spinach

VEGETARIAN SOUP OF THE DAY

seasonal preparation

HAPPY HOUR

Monday - Friday 2:30pm to 6pm

50% off wine, beer, cocktails & selected food items

BRUNCH

Saturday & Sunday 10am to 4pm

Blood Orange Mimosa / 6

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

DINNER PLATES

ROASTED CAULIFLOWER

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

FIRE ROASTED SCOTTISH SALMON

seasonal vegetables / cashew salsa 25.50

PAN ROASTED MARY'S CHICKEN

perserved lemon / za'atar / sautéed broccolini / olives
harissa vinaigrette 25.50

SPICY JUMBO SHRIMPS

mediterranean sea salt / fresh herbs / grilled lemons
choice of one momed plate 25.50

MOROCCAN VEGETABLE TAJINE

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

CHICKEN BREAST SKEWER

yogurt marinade / chickpea aioli* / rice pilaf
soft herbs / sumac vinaigrette / choice of one Momed plate 17.50

LAMB SIRLOIN KABOB

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

BRAISED SHORT RIB TAJINE

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

BURGERS

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

LAMBBURGER

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

PIDE / 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

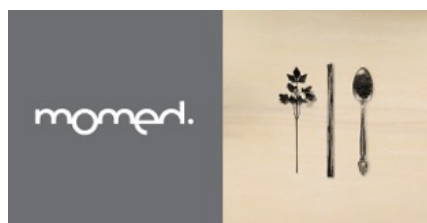
AVOCADO & LEMON

caramelized onions / aleppo / olive oil 16.50

MUSHROOM TRIO

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