

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

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 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

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

cup 6.50 / bowl 9.50

GRANDMA'S CHICKEN SOUP

israeli couscous / spinach

VEGETARIAN SOUP OF THE DAY

seasonal preparation

HAPPY HOUR

Monday - Friday 2:30pm 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

SANDWICHES / WRAPS

choice of garden greens or momo chips

DUCK "SHAWARMA"

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

CHICKEN & AVOCADO HUMMUS SANDWICH

romaine / tomatoes / akawi cheese
rustic roll 16.50

SPICY SALMON

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

CHICKEN SOUVLAKI

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

FALAFEL

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

LUNCH PLATES

SHAKSHUKA

sunny organic eggs / spicy tomato ragu / bell peppers
onions / baby kale / Aleppo peppers
tzatziki / ciabatta 15.50

LAMBBURGER

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

SMOKED SALMON TOAST

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

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

FIG AND ARUGULA

caramelized onions / akawi cheese / dukkah / balsamic 16.50

ZA'ATAR & PANEER

akawi cheese / extra virgin olive oil 13.50

MUSHROOM TRIO

watercress / kasseri & mozzarella cheese / Aleppo pepper 16.50

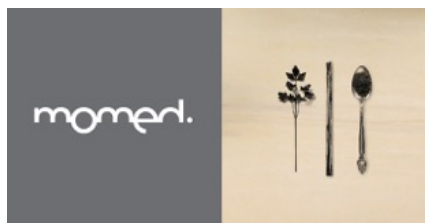
AVOCADO & LEMON

caramelized onions / aleppo / olive oil 16.50

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 sever of any allergies

at Momed we serve purified water at no charge

all prices & ingredients subject to change & availability
catering available; catering@atmomed.com