

## SHARED PLATES

### MOMED PLATE

avocado hummus / tzatziki / traditional hummus  
curried lentil salad / marinated olives / muhammara  
eggplant ikra / spicy pickles / cauliflower tabbouleh  
selection of 1 / 3 / 5  
8.50 / 16.50 / 23.50

### FALAFEL MEZZE

avocado hummus / pickled vegetables 10.50

### GRILLED ARTICHOKE

preserved lemon aioli\* / moroccan spices 13.50

### ORGANIC BRUSSELS SPROUTS

labneh / pomegranate molasses / lemon zest  
crushed hazelnuts 12.50

### SHRIMP TOAST

saffron aioli\* / cucumber / pickled fennel / soft herbs 13.50

### 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

### BEETS, BURRATA & BULGUR

baby kale / toasted pistachio / garlic vinaigrette 15.50

### CLEOPATRA

organic butter leaf lettuce / feta / sumac / tarragon / red onions  
sherry vinaigrette / dates / dukkah 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 14.50

### ORGANIC THREE-GRAIN

quinoa / farro / wild rice / arugula / avocado / shaved radishes  
baby zucchini / herb vinaigrette 15.50

### MODERN GREEK

organic romaine / fennel / red onions / tomatoes  
cucumbers / kalamata olives / roasted red peppers  
feta vinaigrette 14.50

### WINTER FATTOUSH

za'atar spiced chicken breast / baby kale / savoy cabbage  
poached pears / cucumbers / pickled red onions  
radishes / toasted pita / labneh / sumac dressing 17.50

## 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

cauliflower tabbouleh / cashew salsa verde 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 potato / parsnip / eggplant / 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

grilled halloumi cheese / harissa aioli\* / arugula  
pickled red onions / brioche bun  
choice of garden greens or momo chips 15.50  
– sunny organic egg\* 1.50

### LAMBURGER

crispy shallots / tzatziki / romaine / tomatoes / brioche bun  
choice of garden greens or momo chips 18.50

## PIDE / FLATBREADS

from our wood-burning oven

### FIG AND ARUGULA

caramelized onions / akawi cheese / dukkah  
red wine reduction 16.50

### ZA'ATAR & PANEER

akawi cheese / extra virgin olive oil 13.50

### BURRATA

spicy tomato ragu / torn basil / allepo pepper 16.50

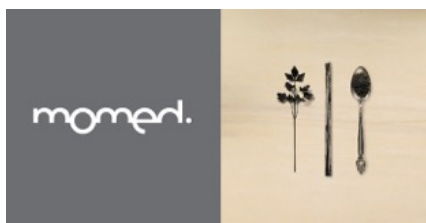
### WILD MUSHROOM

akawi cheese / mozzarella / herbs / watercress  
aleppo pepper 16.50

### KHACHAPOURI

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

## 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 under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne 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