

SHARED PLATES

MOMED PLATE

avocado hummus / tzatziki / chickpea hummus
muhammara / eggplant ikra / house pickles / spiced olives
selection of 1 / 3 / 5
8.50 / 16.50 / 23.50

BAHARAT BEEF & HUMMUS

chickpea hummus / spiced grass fed beef
toasted pine nuts / Israeli pita 12.50

MED BREAKFAST

feta / halvah / labneh / olives / cucumbers
tomatoes / radishes / walnuts / dates
rose petal preserve / pita 14.50
– *soft herbs 2*

SUGAR PEA TABOULI

quinoa / parsley / dill / pea shoots / israeli pita 9.50

ORGANIC BRUSSELS SPROUTS

labneh / pomegranate molasses / lemon zest
crushed hazelnuts 12.50

MEDITERRANEAN STREET CORN

chickpea aioli* / aleppo pepper / sumac / lime 9.50

MOMO CHIPS

herbs / sea salt / garlic aioli* 6.50

HOMEMADE ORGANIC GRANOLA

greek yogurt 8.50
– *seasonal fruit 3.50*

SALADS

grilled chicken breast 4.50, falafel 4.50, grilled salmon 7.50, grilled shrimp 8.50

CLEOPATRA

organic butter leaf / feta / sumac / tarragon / red onions
sherry vinaigrette / dates / grapefruit / 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 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

SANDWICHES / WRAPS / BURGERS

garden greens or momo chips

CHICKEN & AVOCADO HUMMUS

romaine / tomatoes / akawi cheese
rolled in house-made lavash 16.50

DUCK "SHAWARMA"

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

GRASS FED BURGER

grilled halloumi cheese / harissa aioli / arugula
pickled red onions / brioche bun 15.50
– *sunny organic egg 2.50*

LAMBURGER

crispy shallots / tzatziki / romaine
tomatoes / brioche bun 19.50

BRUNCH COCKTAILS

blood orange mimosa 7 / kir royal 7 / bellini 7 / bloody mary 12

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 TUESDAYS

50% of bottles of wine [excluding reserve wines & wine of the moment]

FREE CORKAGE

Wednesday nights

BRUNCH PLATES

SHORT RIB FRICASSÉE

braised short rib / roasted fingerling potatoes / caramelized onions
applewood smoked cheddar / arugula / 2-sunny organic eggs
toasted ciabatta 18.50

HOUSE CURED SALMON TOAST

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

CAULIFLOWER BENEDICT

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

ORGANIC THREE GRAIN SCRAMBLE

organic egg whites / quinoa / farro / wild rice / mushrooms
avocado / scallion 14.50

STEAKHOUSE BENEDICT

24-hour marinated top sirloin / 2-poached organic eggs
roasted onions blistered tomatoes / saffron dill hollandaise
za'atar potatoes 19.50

MORNING EGGS

scrambled organic eggs / vine-ripened tomato / feta cheese
applewood-smoked bacon / za'atar potatoes 11.50
– *add avocado 2.50*

HANGOVER MEATBALLS

spicy greek meatballs / spicy tomato ragu
poached organic egg / micro greens
dates / toasted ciabatta 16.50

FETA & DATE OMELET

organic eggs / red onions / za'atar potatoes 14.50

SHAKSHUKA

sunny organic eggs / spicy tomato ragu / bell peppers
onions / baby kale / Aleppo peppers
tzatziki / toasted ciabatta 14.50

KOOKOO SABZI

middle eastern herb mix / greek yogurt / barberries / feta cheese
2-sunny organic eggs / aleppo pepper / toasted ciabatta 15.50

BEGHRIR PANCAKE

three-flour moroccan crepe / black mission figs
honey butter 12.50

CINNAMON FRENCH TOAST

challah bread / seasonal berries / date syrup 13.50

PIDES / FLATBREADS

from our wood-burning oven

FIG AND ARUGULA

caramelized onions / akawi cheese / dukkah
red wine reduction 16.50

AVOCADO & LEMON

caramelized onions / aleppo / olive oil 16.50
– *sunny organic egg* 1.50*

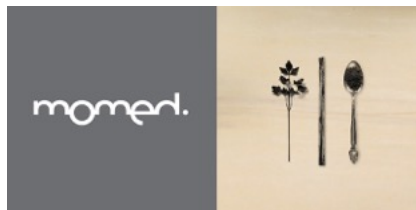
MUSHROOM TRIO

cremini / portobello / maitake / watercress
kasseri & mozzarella cheese / 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 3.5% 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
drinking wine, beer and other alcoholic beverages during pregnancy can cause birth defects