

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

MOORISH PRAWNS

garlic butter / ras el hanout / saffron / toasted ciabatta 14.50

PERSIAN EGGPLANT

fire roasted eggplant / dry yogurt reduction
fried mint infused olive oil / crispy garlic 12.50

BAHARAT BEEF & HUMMUS

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

SUGAR PEA TABOULI

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

CHARRED OCTOPUS

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

MEDITERRANEAN STREET CORN

chickpea aioli* / aleppo pepper / sumac / lime 9.50

ORGANIC BRUSSELS SPROUTS

labneh / pomegranate molasses / lemon zest
crushed hazelnuts 12.50

GRILLED ARTICHOKE

preserved lemon aioli* / moroccan spices 13.50

FALAFEL MEZZE

avocado hummus / spicy pickles 10.50

CHARCUTERIE BOARD

chef selections of artisanal cheeses & cured meats
cherry relish / house pickled vegetables / toasted ciabatta 23.50

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 13.50

MOMO CHIPS

herbs / sea salt / garlic aioli* 6.50

SALADS

grilled chicken breast 4.5, falafel 4.5, grilled salmon 7.5, grilled shrimp 8.5

CLEOPATRA

organic butter leaf / feta / sumac / tarragon / red onions
sherry vinaigrette / dates / grapefruit / dukkah 15.50

ROASTED BEETS

arugula / mint / labneh
herb vinaigrette / pistachio dust 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

ORGANIC BABY KALE

pistachios / pickled raisins / ricotta salata
breadcrumbs / garlic vinaigrette 14.50

SOUPS

bowl 9.50

GRANDMA'S CHICKEN SOUP

israeli couscous / spinach

VEGETARIAN SOUP OF THE DAY

seasonal preparation

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 TUESDAY

50% off bottles of wine [not including reserve wines & wine of the moment]

FREE CORKAGE

Wednesday nights

DINNER PLATES

PAN ROASTED MARY'S HALF CHICKEN

preserved lemon / za'atar / broccolini / chile / olives
harissa vinaigrette 25.50

STEAK SHISH

24-hour marinated top sirloin / sugar pea tabouli
pistachio tehina / pea shoots 28.50

LAMB SIRLOIN KABOB

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

FIRE ROASTED SCOTTISH SALMON

seasonal vegetables / cashew salsa verde 25.50

BRAISED SHORT RIB TAJINE

roasted pears / pearl onions / dried plums
moroccan couscous / israeli pita 28.50

ROASTED CAULIFLOWER

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

MOROCCAN VEGETABLE TAJINE

sweet potato / parsnip / eggplant / cauliflower
harissa / couscous / israeli pita 24.50

BURGERS

garden greens or momo chips

GRASS FED BURGER

grilled halloumi cheese / harissa aioli* / arugula
pickled red onions / brioche bun 15.50
– sunny organic egg* 1.50

LAMBURGER

crispy shallots / tzatziki / romaine
tomatoes / brioche bun 19.50

PIDES / 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

AVOCADO & LEMON

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

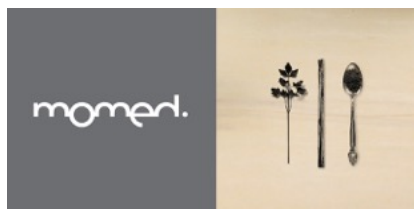
MUSHROOM TRIO

cremini / portobello / maitake / watercress
kasserli & 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