

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

MOORISH PRAWNS

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

ORGANIC BRUSSELS SPROUTS

labneh / pomegranate molasses / lemon zest
crushed hazelnuts 12.50

MEDITERRANEAN STREET CORN

chickpea aioli* / aleppo pepper / sumac / lime 9.50

GREEK MEATBALLS

lamb & beef / spicy chermoula / toasted pine nuts
fresh pomegranate / feta / soft herbs 13.50

SUGAR PEA TABOULI

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

FALAFEL MEZZE

avocado hummus / spicy pickles 10.50

MOMO CHIPS

herbs / sea salt / garlic aioli* 6.50

SALADS

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

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

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

CHOPPED MED

organic romaine / arugula / chioggia beets
walnuts / dried currants
labneh dressing 14.50

ORGANIC THREE-GRAIN

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

MODERN GREEK

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

FATTOUSH

mary's chicken / romaine hearts / cucumber / tomatoe / labneh
radishe / red onion / 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 2:30 - 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 [excluding reserve wines & wine of the moment]

FREE CORKAGE

Wednesday nights

BURGERS / WRAPS

choice of 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

SPICY SALMON

soft herbs / blistered cherry tomato / harissa yogurt*
onions / 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

CHICKEN SOUVLAKI

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

FALAFEL

avocado hummus / tomatoes / spicy pickles / arugula
onions / rolled in house-made lavash 13.50

LUNCH FAVORITES

STEAK SHISH

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

HOUSE CURED SALMON TOAST

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

CHICKEN BREAST SKEWER

yogurt marinade / chickpea aioli* / tzatziki
rice pilaf / soft herbs / sumac vinaigrette 17.50

FIRE ROASTED SCOTTISH SALMON

seasonal vegetables / cashew salsa verde 25.50

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

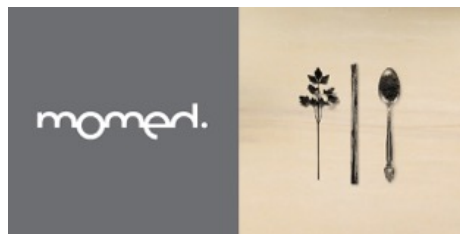
MUSHROOM TRIO

cremini / portobello / maitake / watercress
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.

Drinking wine, beer and other alcoholic beverages during pregnancy can cause birth defects