

SHARED PLATES

MOMED PLATE

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

MED BREAKFAST

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

FALAFEL MEZZE

avocado hummus / spicy pickles 10.50

ORGANIC BRUSSELS SPROUTS

labneh / pomegranate molasses / lemon zest
crushed hazelnuts 12.50

MOMO CHIPS

herbs / sea salt / garlic aioli* 6.50

SALADS

add chicken breast 4.50, falafel 4.50, grilled salmon 8.50, grilled prawns 8.50

BEETS, BURRATA & BULGUR

baby kale / toasted pistachio / garlic vinaigrette 16.50

BAZAAR

roasted mary's chicken / organic baby romaine / boiled egg
piquillo peppers / garbanzo beans / cherry tomatoes
avocado / halloumi cheese / creamy dill dressing 18.50

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

BURGERS / WRAPS

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 18.50

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

SPICY SALMON

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

FALAFEL

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

BOTTOMLESS MIMOSA

EVERYDAY UNTIL 3PM

18/PER PERSON

WITH PURCHASE OF AN ENTRÉE
2 HOUR LIMIT

\$5 HAPPY HOUR

FOOD, WINE & BEER

MONDAY - FRIDAY 3PM TO 6PM

\$10 PIDE & FLATBREADS

CHEAP EATS MONDAY NIGHTS

ALL PIDE & FLATBREADS ONLY 10

CHEAP WINE TUESDAYS

50% OFF BOTTLES OF WINE ALL DAY

BRUNCH

MORNING EGGS

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

CINNAMON FRENCH TOAST

challah bread / seasonal berries / date syrup 13.50

SKILLET SCRAMBLE

frittata style organic eggs and choice of (2):
tomato / mushroom / kale / onion / olives 13.50
– spicy soujuk sausage, egg whites or avocado add 2.50

ORGANIC THREE GRAIN SCRAMBLE

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

SHAKSHUKA

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

BENEDICT

2-poached organic eggs / baby kale
saffron dill hollandaise / dirty potatoes
– soujuk 16.50
– smoke salmon 16.50
– cauliflower 14.50

HANGOVER MEATBALLS

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

SMOKED SALMON TOAST

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

SHORT RIB FRICASSÉE

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

MOMED FAVORITES

CHICKEN BREAST SKEWER

yogurt marinade / chickpea aioli* / rice pilaf
soft herbs / sumac vinaigrette / choice of one momed plate 17.50

FIRE ROASTED SCOTTISH SALMON

cashew salsa verde / baby kale / cherry tomato 25.50

PIDE / FLATBREADS

from our wood-burning oven

KHACHAPOURI

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

FIG AND ARUGULA

caramelized onions / akawi cheese / dukkah
red wine reduction 16.50

ZA'ATAR & PANEER

akawi cheese / extra virgin olive oil 13.50

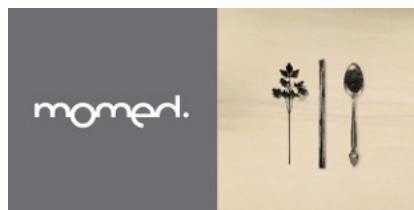
WILD MUSHROOM

akawi cheese / mozzarella / herbs / watercress
aleppo pepper 15.50

BURRATA

spicy tomato ragu / torn basil / allepo pepper 16.50

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

Let us cater your next event www.atmomed.com