

## SHARED PLATES

### MOMED PLATE

avocado hummus / tzatziki / chickpea hummus  
muhammara / eggplant ikra / peas & quinoa tabouli  
spiced pickles / marinated olives  
selection of 1 / 3 / 5  
8.50 / 17.50 / 25.50

### ORGANIC BRUSSELS SPROUTS

labneh / pomegranate molasses / lemon zest  
crushed hazelnuts 13.50

### GREEK MEATBALLS

lamb & beef / spicy chermoula / toasted pine nuts  
fresh pomegranate / feta / soft herbs 15.50

### MOMO CHIPS

herbs / sea salt / garlic aioli\* 7.50

### BAHARAT BEEF & HUMMUS

chickpea hummus / spiced grass fed beef  
toasted pine nuts / israeli pita 13.50

### MEDITERRANEAN STREET CORN

chickpea aioli\* / aleppo pepper / sumac / lime 9.50

### MOORISH PRAWNS

garlic butter / ras el hanout / saffron / toasted ciabatta 15.50

### FALAFEL MEZZE

avocado hummus / spicy pickles 12.50

## 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 / dukkah 16.50

### ROASTED BEETS

arugula / mint / labneh  
herb vinaigrette / pistachio dust 15.50

### BA'ZAAR

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 15.50

### ORGANIC THREE-GRAIN

quinoa / farro / wild rice / avocado / arugula / shaved radishes  
herb vinaigrette 16.50

### MODERN GREEK

organic romaine / fennel / red onions / tomatoes  
cucumbers / kalamata olives / roasted red peppers  
feta vinaigrette 15.50

### FATTOUSH

mary's chicken / romaine hearts / cucumber / tomato / labneh  
radish / red onion / sumac dressing 18.50

## SOUPS

cup 7.50 / bowl 10.50

### 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

### MOMED BURGER

grass fed chuck & brisket / grilled halloumi cheese / harissa aioli\*  
arugula / pickled red onions / brioche bun 16.50  
– sunny organic egg\* 1.50

### LAMBURGER

crispy shallots / tzatziki / romaine  
tomatoes / brioche bun 19.50

### DUCK "SHAWARMA"

blistered cherry tomatoes / black mission figs / garlic aioli\*  
arugula / onions / rolled in house-made lavash 17.50

### SPICY SALMON

soft herbs / blistered cherry tomato / harissa yogurt\*  
onions / rolled in house-made lavash 17.50

### CHICKEN SOUVLAKI

yogurt marinade / tomatoes / chickpea aioli\* / soft herbs  
sumac vinaigrette / onions / rolled in house-made lavash 15.50

### FALAFEL

avocado hummus / tomatoes / spicy pickles / arugula  
onions / rolled in house-made lavash 14.50

## LUNCH FAVORITES

### STEAK SHISH

24-hour marinated top sirloin / sugar pea tabouli  
pistachio tehina / pea shoots 30.50

### FIRE ROASTED SCOTTISH SALMON

seasonal vegetables / cashew salsa verde 27.50

### CHICKEN BREAST SKEWER

yogurt marinade / chickpea aioli\* / tzatziki  
rice pilaf / soft herbs / sumac vinaigrette 18.50

### HOUSE CURED SALMON TOAST

dill cream cheese / grilled tomatoes / poached eggs  
herb vinaigrette / toasted ciabatta 17.50

## 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 14.50

### AVOCADO & LEMON

caramelized onions / aleppo / olive oil 17.50  
– sunny organic egg\* 1.50

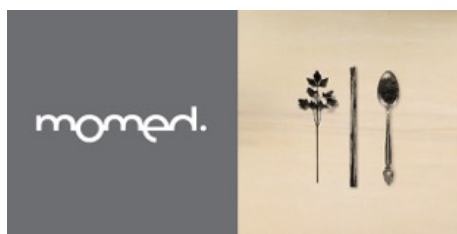
### MUSHROOM TRIO

cremini / portobello / maitake / watercress  
kasseri & mozzarella cheese / aleppo pepper 17.50

### KHACHAPOURI

akawi cheese / sunny organic eggs  
spicy ohanian's beef soujuk (halal) / kalamata olives  
red onions 18.50

## 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