

SHARED PLATES

MOMED PLATE

avocado hummus / tzatziki / traditional hummus
syrian green lentil salad / marinated olives
muhammara / eggplant ikra / spiced pickles
selection of 1 / 3 / 5
8.50 / 17.50 / 25.50

ORGANIC BRUSSELS SPROUTS

labneh / pomegranate molasses / lemon zest
crushed hazelnuts 13.50

MOMO CHIPS

herbs / sea salt / garlic aioli* 7.50

GREEK MEATBALLS

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

MOORISH PRAWNS

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

GRILLED ARTICHOKE

preserved lemon aioli* / moroccan spices 13.50

CHARRED OCTOPUS

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

FALAFEL MEZZE

avocado hummus / spicy pickles 12.50

SALADS

add chicken breast 4.50, falafel 4.50, grilled salmon 7.50, grilled prawns 8.50

MODERN GREEK

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

CLEOPATRA

organic butter leaf / feta / sumac / tarragon / red onions
sherry vinaigrette / dates / dukkah 16.50

BURRATA, BEETS & BULGUR

baby kale / toasted pistachio / garlic vinaigrette 16.50

FATTOUSH

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

SOUPS

bowl 10.50

GRANDMA'S CHICKEN SOUP

israeli couscous / spinach

VEGETARIAN SOUP OF THE DAY

seasonal preparation

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

DINNER FAVORITES

CHICKEN BREAST SKEWER

yogurt marinade / chickpea aioli* / rice pilaf
soft herbs / sumac vinaigrette / choice of one momed plate 18.50

FIRE ROASTED SCOTTISH SALMON

cashew salsa verde / baby kale / cherry tomato 26.50

MOROCCAN VEGETABLE TAJINE

sweet potato / parsnip / eggplant / cauliflower
harissa / couscous / israeli pita 25.50

BRAISED SHORT RIB TAJINE

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

STEAK SHISH

24-hour marinated top sirloin / sugar pea tabouli
pistachio tehina / pea shoots 27.50

LAMB SIRLOIN KABOB

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

PAN ROASTED MARY'S CHICKEN

perserved lemon / za'atar / sautéed broccolini / olives
harissa vinaigrette 25.50

BURGERS

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

PIDE / FLATBREADS

FIG AND ARUGULA

caramelized onions / akawi cheese / dukkah
red wine reduction 16.50

ZA'ATAR & PANEER

akawi cheese / extra virgin olive oil 14.50
from our wood-burning oven

WILD MUSHROOM

akawi cheese / mozzarella / herbs / watercress
aleppo pepper 16.50

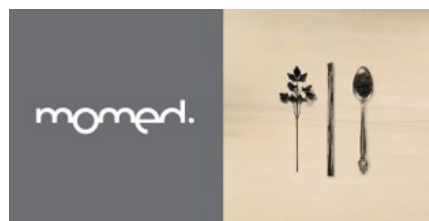
BURRATA

spicy tomato ragu / torn basil / allepo pepper 16.50

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 under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

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

Let us caterer your next event www.atmomed.com