

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

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 / ricotta salata 9.50

MED BREAKFAST

feta / halvah / labneh / olives / cucumbers
tomatoes / radishes / walnuts / dates
rose petal preserve / pita 15.50
– soft herbs 2

HOMEMADE ORGANIC GRANOLA

greek yogurt 8.50
– seasonal fruit 3.50

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 / dukkah 16.50

ORGANIC BABY KALE

pistachios / pickled raisins / ricotta salata
breadcrumbs / garlic vinaigrette 15.50

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

BURGERS / WRAPS

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 2.50

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

BRUNCH COCKTAILS

blood orange mimosa 7 / kir royal 7 / bellini 7 / bloody mary 12

HAPPY HOUR & LATE NIGHT BITES

Sunday - Friday 3pm - 6pm & nightly 8:30pm to close
available only at the bar counter & bar bridge

TAJINE NIGHT MONDAYS

3-courses plus 3-oz of house wine / 25.50-pp

CHEAP WINE TUESDAYS

50% of bottles of wine [excluding reserve wines & wine of the moment]

FREE CORKAGE

Wednesday nights, limited to two bottles per table

BRUNCH PLATES

ORGANIC THREE GRAIN SCRAMBLE

organic egg whites / quinoa / farro / wild rice / mushrooms
avocado / scallion 15.50

HOUSE CURED SALMON TOAST

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

SHORT RIB FRICASSÉE

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

SHAKSHUKA

sunny organic eggs / spicy tomato ragu / bell peppers
onions / baby kale / Aleppo peppers
tzatziki / toasted ciabatta 15.50

KOOKOO SABZI

middle eastern herb mix / greek yogurt / barberries / feta cheese
2-sunny organic eggs / aleppo pepper / toasted ciabatta 15.50

CAULIFLOWER BENEDICT

sautéed baby kale / 2-poached eggs / saffron dill hollandaise
dirty potatoes 14.50

MORNING EGGS

scrambled organic eggs / vine-ripened tomato / feta cheese
applewood-smoked bacon / za'atar potatoes 12.50
– add avocado 2.50

STEAKHOUSE BENEDICT

24-hour marinated top sirloin / 2-poached organic eggs
roasted onions blistered tomatoes / saffron dill hollandaise
za'atar potatoes 19.50

HANGOVER MEATBALLS

spicy greek meatballs / spicy tomato ragu
poached organic egg / micro greens
dates / toasted ciabatta 17.50

BEGHRIR PANCAKE

three-flour moroccan crepe / black mission figs
honey butter 12.50

CINNAMON FRENCH TOAST

challah bread / seasonal berries / date syrup 14.50

PIDES / FLATBREADS

from our wood-burning oven

FIG AND ARUGULA

caramelized onions / akawi cheese / dukkah
red wine reduction 16.50

AVOCADO & LEMON

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

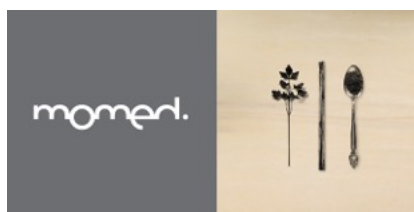
MUSHROOM TRIO

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.

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