

## 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

### MOORISH PRAWNS

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

### MOMO CHIPS

herbs / sea salt / garlic aioli\* 7.50

### PERSIAN EGGPLANT

fire roasted eggplant / dry yogurt reduction  
fried mint infused olive oil / crispy garlic 13.50

### DUCK SHAWARMA

black mission fig / oven-dried tomatoes  
cilantro / pickled onions / garlic aioli\* / israeli pita 13.50

### MEDITERRANEAN STREET CORN

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

### BAHARAT BEEF & HUMMUS

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

### CHARRED OCTOPUS

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

### GREEK MEATBALLS

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

### GRILLED ARTICHOKE

preserved lemon aioli\* / moroccan spices 13.50

### FALAFEL MEZZE

avocado hummus / spiced pickles 12.50

## 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

### ROASTED BEETS

arugula / mint / labneh / pistachio dust  
herb vinaigrette / ricotta salata 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

## SOUPS

bowl 10.50

### GRANDMA'S CHICKEN SOUP

israeli couscous / spinach

### VEGETARIAN SOUP OF THE DAY

seasonal preparation

## 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 TUESDAY

50% off bottles of wine [not including reserve wines & wine of the moment]

## FREE CORKAGE

Wednesday nights, limited to two bottles per table

## DINNER PLATES

### MOROCCAN VEGETABLE TAJINE

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

### 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

### PAN ROASTED MARY'S HALF CHICKEN

preserved lemon / za'atar / broccolini / chile / olives  
harissa vinaigrette 27.50

### BRAISED SHORT RIB TAJINE

roasted pears / pearl onions / dried plums  
moroccan couscous / israeli pita 29.50

### LAMB SIRLOIN KABOB

cauliflower / ras el hanout / pickled raisins  
toasted almonds / garlic aioli\* 31.50

### ROASTED CAULIFLOWER

capers / infused raisins / ras el hanout  
brown butter / soft herbs 20.50

## BURGERS

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

## 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 / greek olive oil 14.50

### AVOCADO & LEMON

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

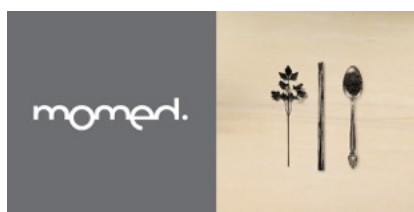
### MUSHROOM TRIO

cremini / portobello / maitake / watercress  
kasserli & 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