

SHARED PLATES

MOMED PLATE

avocado hummus / tzatziki / parsnip 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

parsnip 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

MOORISH PRAWNS

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

FALAFEL MEZZE

avocado hummus / spiced 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 / citrus segments / labneh / pistachio dust
fennel salsa verde / 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

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 & LATE NIGHT BITES

Monday - 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 [excluding reserve wines & wine of the moment]

FREE CORKAGE

Wednesday nights, limited to two bottles per table

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 29.50

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 / israeli pita 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 / greek olive oil 14.50

AVOCADO & LEMON

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

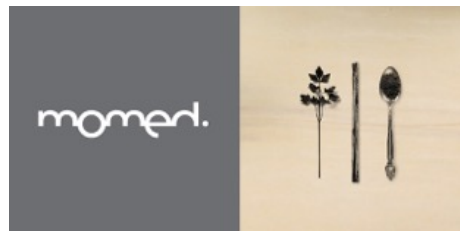
MUSHROOM TRIO

cremini / portobello / maitake / watercress
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 4% 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