

MOMED KITCHEN BRUNCH

STARTERS

MOMED MEZZE

selection of: one 7.50 | three 15.50 | five 19.50

avocado hummus / tzatziki / hummus / pantzaro-salata / muhammara
three grain tabbouleh / marinated olive / spiced pickles

CRISPY BRUSSELS SPROUTS (gf) 12.50

labneh / pomegranate molasses / lemon zest / crushed hazelnut

MOMO CHIPS (gf) 7.50

herbs / sea salt / garlic aioli

CHICKPEA FALAFEL 9.50

avocado hummus / spiced pickles

MED BREAKFAST 16.50

cucumbers / feta / halvah / labneh / olives / tomatoes / radishes / walnuts / dates / pita

MARKET SALADS

add: mary's chicken 5.50, steak 7.50, shrimp 8.50, salmon 7.50, falafel 4.50

BAZAAR (gf) 14.50

organic romaine heart / organic egg / piquillo pepper / garbanzo bean / tomato / avocado / grilled halloumi / creamy dill vinaigrette

FATTOUSH 14.50

organic romaine heart / cucumber / tomato / labneh / radish / onion / pita chips / sumac vinaigrette

MODERN GREEK (gf) 14.50

organic romaine heart / kalamata olives / onion / tomato / cucumber / piquillo pepper / feta vinaigrette

BRUNCH SPECIALTIES

MOMED SKEWERS

choice of: chicken 19.50 | beef 23.50 | shrimp 26.50 | sonoma lamb 27.50

choice of: avocado hummus / pantzaro-salata / tzatziki / muhammara / hummus
pita, rice pilaf, green salad & chickpea aioli

SHAKSHUKA (gf) 15.50

organic basted eggs / spicy tomato ragu / bell pepper / baby kale / aleppo pepper / tzatziki

PAN SEARED ATLANTIC SALMON (gf) 27.50

kale / blistered tomatoes / cashew salsa verde

SMOKED SALMON TOAST 18.50

dill cream cheese / grilled tomato / organic poached eggs / toasted ciabatta / herb vinaigrette

HANGOVER MEATBALLS 17.50

spicy greek meatballs / spicy tomato sugo / poached organic eggs / micro greens

THREE GRAIN SCRAMBLE (gf) 15.50

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

MORNING EGGS (gf) 12.50 add avocado 2.50

scrambled organic eggs / vine-ripened tomato / feta cheese / applewood-smoked bacon / za'atar potatoes

BENEDICT

choice of: spicy soujuk 16.50 | smoke salmon 16.50 | cauliflower 14.50

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

CINNAMON FRENCH TOAST 14.50

challah bread / seasonal berries / date syrup

WRAPS, BURGERS & BOWLS

wraps & burgers choice of greens or momo chips, gf lavash add 1.50

bowl-quinoa tabbouleh

CHICKPEA FALAFEL 14.50, as a bowl add 1.50

avocado hummus / tomato / spiced pickles / arugula / house-made lavash

CHICKEN SOUVLAKI 15.50, as a bowl add 1.50

harissa yogurt marinade / tomato / chickpea aioli / fresh herb / onions / sumac vinaigrette / house-made lavash

DUCK SHAWARMA 17.50

cherry tomato / fig / garlic aioli / arugula / house-made lavash

SPICY SALMON 17.50

fresh herbs / cherry tomato / harissa yogurt / house-made lavash

LAMBURGER 19.50

organic romaine / crispy shallots / tzatziki / tomato / brioche bun

MOMED GRASS-FED BURGER 17.50

halloumi cheese / harissa aioli / arugula / pickled onion / brioche bun

WOOD OVEN FLATBREADS & PIDE

ZA'ATAR (gf) 14.50

akawi cheese / greek extra virgin olive oil

MUSHROOM (gf) 16.50

tomato sugo / basil / feta / garlic / aleppo

FIG & ARUGULA 16.50

caramelized onion / akawi cheese / dukkah / spiced red wine reduction

KHACHAPOURI 18.50

akawi cheese / organic egg / spicy ohanian's beef soujuk (halal) / kalamata olive / red onion

In support of a more equitable kitchen employee compensation a voluntary 3.5% surcharge is added to your bill

"consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase risk of food borne illness, especially if you have certain medical conditions"