

MOMED KITCHEN DINNER

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

GREEK MEATBALLS 15.50

lamb & beef / tomato sugo / spicy chermoula / toasted pine nut / pomegranate / feta / herbs

CHICKPEA FALAFEL 9.50

avocado hummus / spiced pickles

CHARRED ARTICHOKE (gf) 12.50

preserved lemon aioli / roasted garlic

STREET CORN (gf) 9.50

aleppo pepper / sumac / lime / feta / chickpea aioli

TODAY'S SOUPS 9.50

grandma's chicken | vegetarian

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

CLEOPATRA (gf) 14.50

organic butter lettuce / feta / sumac / tarragon / onion / dry dates / dukkah / sherry vinaigrette

THREE GRAIN (gf) 14.50

quinoa / buckwheat / wild rice / avocado / shaved radish / persian basil / herb vinaigrette

MODERN GREEK (gf) 14.50

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

DINNER 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

PAN SEARED ATLANTIC SALMON (gf) 27.50

kale / blistered tomatoes / cashew salsa verde

TAJINE

vegetable 21.50 | short rib 27.50

ROASTED MARY'S CHICKEN (gf) 25.50

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

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

KHACHAPOURI 18.50

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

FIG & ARUGULA 16.50

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

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"