

DINNER

STARTERS

MOMED PLATE

selection of: one 8.50 | three 16.50 | five 22.50

avocado hummus / tzatziki / roasted garlic hummus / muhammara
eggplant ikra / sweet corn hummus / spiced pickles / marinated olives

MOORISH PACIFIC WHITE PRAWNS 15.50

garlic butter / ras el hanout / saffron / toasted sourdough

STREET CORN 9.50

chickpea aioli / ricotta salata / aleppo pepper / sumac / lime

CRISPY BRUSSELS SPROUTS 13.50

labneh / pomegranate molasses / lemon zest / crushed hazelnuts

CHARRED ARTICHOKE 14.50

preserved lemon & garlic aioli / sumac vinaigrette

DUCK BÖREK 13.50

black mission fig / oven-dried tomatoes / cilantro / pickled onions / garlic aioli

GREEK MEATBALLS 16.50

lamb & beef / spicy chermoula / pine nuts / pomegranate / feta / toasted sourdough

SALT & PEPPER OCTOPUS 20.50

pistachio pesto / crispy fingerling potato / watercress / caper berries

PERSIAN EGGPLANT 14.50

fire roasted eggplant / dry yogurt sauce / fried mint infused olive oil / crispy garlic / israeli pita

ROASTED CAULIFLOWER 15.50

ras el hanout / tzatziki / smoked almond / za'atar

CHICKPEA FALAFEL 12.50

avocado hummus / spiced pickles

MOMO CHIPS 7.50

herbs / sea salt / garlic aioli

ENDIVE SALAD 15.50

roasted beets / watermelon / balsamic reduction / feta / toasted pine nuts

BA'ZAAR 15.50

romaine heart / organic egg / piquillo peppers / garbanzo beans / tomatoes / avocado / halloumi / creamy dill vinaigrette

CLEOPATRA SALAD 15.50

organic butter leaf lettuce / feta / sumac / tarragon / red onions / dates / dukkah / sherry vinaigrette

TODAY'S SOUPS 10.50

grandma's chicken | vegetarian

DINNER SPECIALTIES

MOMED TAJINES

vegetable 25.50 | brisket 29.50 | lamb shank 32.50

FIRE ROASTED ATLANTIC SALMON 27.50

grilled asparagus / cashew salsa verde / grilled citrus

OVEN ROASTED ORATA 34.50

tinkerbelle squash ratatouille / lemon-caper brown butter sauce

STEAK SHISH 29.50

marinated new york / sweet corn hummus / heirloom tomato & pickled gooseberries / shaved red onion / basil toum

LAMB SIRLOIN KABOB 31.50

caramelized cauliflower / fennel / ras el hanout / pickled raisins / toasted almonds / garlic aioli

PAN ROASTED MARY'S HALF CHICKEN 27.50

cured lemon / za'atar / skordalia potatoes / charred brussels sprouts / natural drippings

MOMED BURGER 17.50

grass fed chuck & brisket / grilled halloumi cheese / harissa aioli / arugula / pickled red onions / brioche bun / side salad or momo chips

LAMBURGER 20.50

crispy shallots / tzatziki / arugula / tomatoes / brioche bun / side salad or momo chips

FLATBREADS & PIDE

PROSCIUTTO & MEDJOL FLATBREAD 18.50

gluten free dough / local goat cheese / olive oil / honey / aleppo

ZA'ATAR & CHEESE FLATBREAD 15.50

gluten free dough / akawi cheese / syrian olive oil

FIG AND ARUGULA PIDE 16.50

caramelized onions / akawi cheese / dukkah / red wine reduction

CALABRIAN CHILI PIDE 18.50

pamplona / salami / mozzarella / cilantro

KHACHAPOURI PIDE 19.50

akawi cheese / organic egg / spicy ohanian's beef soujuk (halal) / kalamata olives & red onions

for parties of 8 or more a 20% gratuity is added

"consuming raw or undercooked meats, poultry, seafood, shellfish or eggs

may increase risk of food borne illness, especially if you have certain medical conditions"

a 4% service charge will be added to each guest check to ensure competitive kitchen compensation.

if you would like this charge removed, please let our staff know.

executive chef: drew adams