



## MORNINGS

BREAKFAST - MON-FRI 8AM-11:30AM / SAT + SUN 'TIL 2:30

### Yogurt

Choice of organic low fat, sheep's milk or labneh with one topping: 5

Organic honey and toasted walnuts  
Momed granola  
Farmers' market fruit with rose petal preserves  
Each additional topping 3

### Granola parfait

Organic low fat yogurt, Momed granola and seasonal berries 8

### Fruit platter

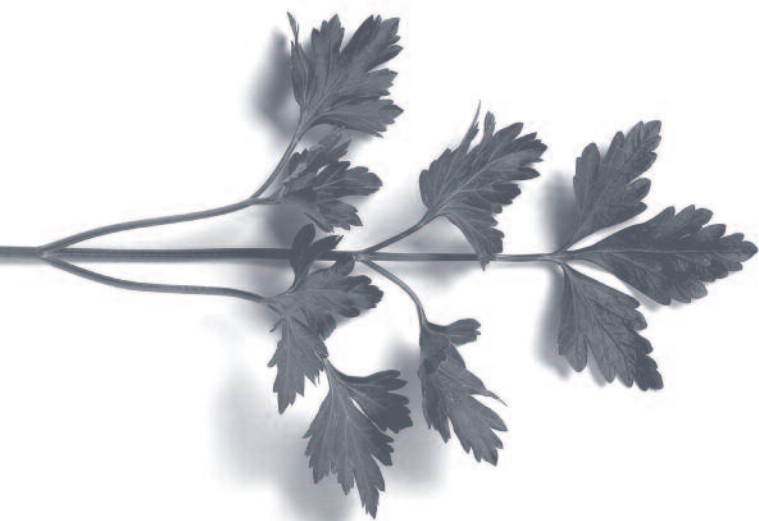
Seasonal farmers' market fruit with rosewater and mint 12  
*half plate* 8

### The Momed morning plate

Greek barrel-aged feta, halvah, labneh, olives, cucumber, tomatoes and honey with house-made pita and preserves 12

### Two organic hard-boiled eggs

With Egyptian dukkah spice mix and house-made pita 6



## FROM OUR WOOD OVEN

Served with house-made pita

### Breakfast eggs

Shakshuka - organic eggs baked over roasted tomatoes, peppers and onions 12

Organic oven-baked eggs scrambled with spinach, Greek feta and pine nuts 10

Organic oven-baked eggs scrambled with Akawi cheese and herbs 9

Organic oven-baked eggs scrambled with marinated artichokes and wild mushrooms 11

Add house-made Merguez sausage 3

Egg whites only *add 2*

### Manaeesh

Freshly baked traditional Lebanese morning flatbread

Za'atar with Les Moulins Mahjoub extra-virgin organic olive oil 5

Akawi cheese 5

Za'atar with Akawi cheese, cucumber, Persian mint and house-marinated olives 8

Organic scrambled eggs, Akawi cheese, tomatoes and herbs 9

Nutella, sliced banana and toasted hazelnuts 7

### Morning pastries

A daily selection of croissants, muffins and loaf cakes *2 and up*

### Morning sides

Yogurt - choice of organic low fat, sheep's milk or labneh 3

House-made Merguez sausage patties 5

'Dirty' potatoes - roasted Weiser Family Farms' potatoes with black olive tapenade 4

House-made pita and preserves 4



**At Momed we are committed to using the finest seasonal organic ingredients, including local and sustainable produce, hormone free meats and poultry, fresh fish, unique spices, fragrant herbs and exquisite olive oils.**

**In order to protect the integrity and freshness of our recipes, our food is made to order and served as prepared. We appreciate your patience.**

## MARKETPLACE

LUNCH/DINNER - SUN-THURS 11:30AM-9PM FRI + SAT 'TIL 10PM

At Momed, we offer a variety of flavors from the Eastern Mediterranean prepared using locally grown seasonal ingredients. Please inquire about our marketplace daily specials at the counter and on the "daily specials" link on our website [atmomed.com](http://atmomed.com).

### Soups

House-made soups prepared daily  
(please inquire at the counter for today's selection)

Bowl		6
To go	pint 6 quart	11

### Seasonal salads

We make a daily selection of artisanal salads based on farmers' market availability. (Please inquire at the counter for today's selection)  
All our salads and dips are served with house-made pita.

Single selection	reg 8 large	14
Selection of three salads		15

### Classic salads and dips

We make a selection of classic recipes and Momed variations daily.

Single selection	reg 6 large	11
Selection of three salads		12

- House-marinated olives
- House-made pickled vegetables
- House-made dolmas – stuffed grape leaves
- Hummus
- Baba ganoush - roasted eggplant and tahini
- Muhammara – roasted red pepper, walnut and pomegranate dip
- Tzatziki – cucumber and yogurt dip with garlic
- Lentil salad
- Mediterranean salad - cucumber and tomatoes
- Moroccan carrot salad with raisins and cinnamon
- Tabbouleh
- Persian cucumbers with chili and poppy seeds

## KITCHEN

### Mezze

Zucchini and feta cheese fritters with yogurt sauce	6
Hummus with oven-roasted wild mushrooms	9
Saganaki – sautéed halloumi cheese with tomatoes, olives, mint and chili	8
Baleela – warm chickpeas with toasted pine nuts, preserved lemon and brown butter	8
Kibbe Bil Sinaieh - baked lamb, bulgur, currants and pine nuts	8
Falafel with green tahini sauce and house-pickled vegetables	8

### Pide

Traditional Turkish flatbreads from our wood oven	
Halloumi and akawi cheeses finished with herbs and chili	9
Peynirli – tomato sauce, halloumi cheese, and oven-roasted tomatoes	10
Oven-roasted wild mushrooms, Coleman Family Farms' spigarello and Akawi cheese	12
Ohanyan spicy soujuk sausage, red onion, and piquillo peppers with halloumi cheese	14
Chicken 'lahmajoun' - minced chicken breast, with pistachios and oven-roasted peaches	13

### Signature plates and salads

Momed lamburger with crispy shallots and cucumber yogurt on a challah bun with Momo chips	12
Byblos seafood salad – marinated shrimp, octopus and calamari with fennel, soft herbs and lemon-raki dressing	14
Tuna Souk el Khodra salad – house-cured albacore with market vegetables, greens and spices	14
Jidori chicken fattoush salad with wood-roasted chicken breast, little gem lettuce, cucumber, tomato, onion, crispy pita and sumac dressing	15
Fresh fish of the day – wood-roasted with seasonal vegetables and pee wee potatoes	14





## KITCHEN

LUNCH/DINNER - SUN-THURS 11:30AM-9PM FRI + SAT 'TIL 10PM

### Pita hand rolls

Falafel with green tahini sauce, tomatoes and greens on house-made whole wheat pita 9

Grilled lamb and beef koefta with oven-blistered tomatoes and herb salad on house-made whole wheat pita 10

Grilled yogurt-marinated chicken breast with chickpea aioli, tomatoes and herbs on house-made whole wheat pita 11

Duck 'Shawarma' with oven-dried tomatoes, fig confit and garlic spread on house-made whole wheat pita 14

### Skewers

Served with house-made pita and your choice of rice pilaf or Momo chips and one of our marketplace salads

Lamb and beef koefta with herb salad 14

Yogurt-marinated chicken breast with chickpea aioli 14

Tuna brochette with grape leaf salsa 16

Jumbo shrimp with lemon and herbs, finished with Corsican sea salt 18

New York steak tip with garlic yogurt sauce 18

### Bowls and sides

House-made pita with Les Moulins Mahjoub extra-virgin organic olive oil and Egyptian dukkah spice mix 3

Rice pilaf with vermicelli and pine nuts 5

Momo chips with three savory dips 5

'Dirty' potatoes – roasted Weiser Family Farms' potatoes with black olive tapenade 5

## DINNER SPECIALS

At Momed, we offer a hearty experience for dinner; time-honored regional recipes to be savored in our dining room or at home.

### Monday - Saturday

(please inquire at the counter for today's selection) 16 and up

### Sunday

Family supper at Momed

Chef's selection of six mezze, seasonal plate and sweet 25 per person

**We take pride in showcasing the wines and beers of the Mediterranean. Please see our WINE + BEER menu for a selection chosen to compliment our recipes, or allow us to make a suggestion.**

## SWEETS

Baklava trio 4.50

Ice cream trio 4.50  
Rose water, pistachio, pomegranate or Mediterranean coffee

Sour cherry faludeh 4.50

Daily sweet delights - please check for selection 6

**We would be happy to put together an unmatched dinner experience for you at the HOLLYWOOD BOWL. Just give us a call at 310 270 4444 and pick up all you need for a great night of music under the stars.**

233 SOUTH BEVERLY DRIVE BEVERLY HILLS CA 90212  
T 310 270 4444 / F 310 270 4288 / ATMOMED.COM





## ESPRESSO AND COFFEE BAR

### **Intelligentsia Coffee**   **Straus Family Creamery**

Organic / direct trade coffees

All organic milk

Espresso	2.50
Macchiato	3
Marocchino	3
Cappuccino	3.50
Latte	3.50/4
Americano	3
Daily single origin coffee	2.50/3
French press	3.50/5
Ice blended coffee drinks	add 1
Steamed milk, soy or almond milk	add .50
Glass of milk	2
Mediterranean coffee	3.50
Café blanc	2.50
Café glacee	5.50
Momed mocha	4.50
Belgian hot chocolate from the ChocolateBox Cafe	4.50

*Cinnamon, orange, mint, bittersweet, chili, ginger*

## TEA BAR

Hamam-traditional Turkish blend	Organic Egyptian citrus chamomile*
Hamam rooibos*	Organic crimson berry,
Organic lavender Earl Grey	Organic Moroccan mint and
Organic white pomegranate,	Rose petals* (*naturally caffeine free)

Tea to go	2.50
Pot of tea	3.50/4.50
House iced tea ( <i>one free refill</i> )	3

## JUICE AND SMOOTHIE BAR

Fruit juice squeezed on request	4/5
Orange, apple, carrot and other seasonal fruit <i>(please check for availability)</i>	
Seasonal fruit smoothie	5
Minted fresh lemonade ( <i>refill 1.50</i> )	3
Minted fresh lemonade smoothie	4
Minted labneh Ayran	4

## BEVERAGES

Bottled Coke, Coke Light, 7-Up, Diet 7-Up, Fanta	2-3.50
Martinelli's apple juice	2
Orangina, Limonata or Aranciata	2.50
Grab and go case drinks	2-3.50
Bottled still or sparkling water	1.50-4
Ayran – yogurt drink	2.50

