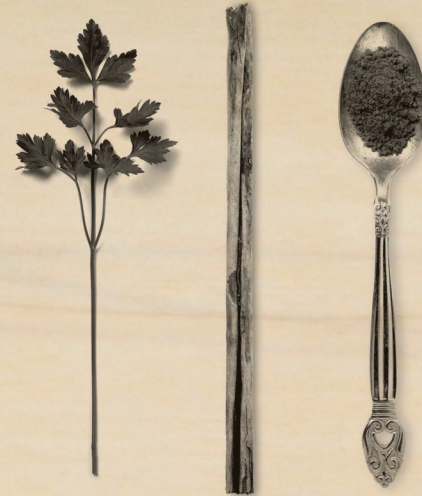


momed.



RECIPES FROM THE MODERN MEDITERRANEAN

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

ESPRESSO AND COFFEE BAR

Inteligentsia Coffee Straus Family Creamery

Espresso	2.50
Macchiato	3
Marocchino	3
Cappuccino	3.50
Latte	3.50/4
Americano	3
Daily Single Origin	2.50/3
French Press	3.50/5
Iced or 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 ChocolateBoxCafe	
<i>Cinnamon, orange, mint, bittersweet, chili, ginger</i>	4.50

TEA BAR

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

Tea to go	2.50
Pot of Tea	3.50/4.50
Iced Tea (<i>one free refill</i>)	2.50

JUICE AND SMOOTHIE BAR

Seasonal fruit juice squeezed on request	4/5
Orange, apple, carrot and melon	
<i>please check for availability</i>	
Minted Lemonade (<i>refill 1.50</i>)	3
Minted lemonade smoothie	5
Minted yogurt	3
Seasonal fruit smoothie	5

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 and sparkling water	1.50-4

MEDITERRANEAN MORNINGS

Monday - Friday 8 am - 11:30 am Saturday - Sunday 8 am - 2:30 pm

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 farmer's market fruit with rosewater and mint 12
half plate 8

THE MOMED MORNING PLATE

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

TWO ORGANIC HARD-BOILED EGGS

With cumin 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 11

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 olive oil 5

Akawi cheese 5

Za'atar with Akawi cheese 6

Organic eggs scrambled, Persian mint, tomatoes
and house-marinated olives 9

Nutella, sliced banana, and toasted hazelnuts 7

MORNING PASTRIES AND BOREKS

A daily selection of croissants, muffins, loaf cakes and savory boreks

2 and up

MORNING SIDES

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

Warm house-made pita and preserves

3



ALL DAY DINING

Sunday - Thursday 11:30 am - 9 pm Friday - Saturday 11:30 am - 10 pm

Marketplace

At Momed, we offer a variety of flavors from the Eastern Mediterranean prepared using locally grown seasonal ingredients. Check out our marketplace daily specials listed at the counter and on the "daily specials" link on our website.

CLASSIC SALADS AND DIPS

We make the following classic selection of recipes on a daily basis.

Side	6
A selection of three salads	12
To go	reg 6 large 11

- House-marinated olives
- House-made pickled vegetables
- House-made dolmas – stuffed grape leaves
- Hummus – traditional and Momed variations
- Baba ganoush
- Muhammara – roasted red peppers, walnut, and pomegranate dip
- Tzatziki – cucumber and yogurt dip
- Lentil salad – Momed variations
- Mediterranean salad
- Moroccan carrot salad with raisins and cinnamon
- Tabbouleh
- Green beans with tahini dressing

MEZZE

Zucchini and feta cheese fritters with yogurt sauce	6
Hummus with oven roasted wild mushrooms	9
'Djemaa el fna' – escargots with garlic and herbs	12
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 Sanieh - baked lamb, bulgur, currants and pine nuts	8
Falafel with green tahini sauce and house-pickled vegetables	6
Tuna Kibbe Nayyeh with soft herb salad and spiced oil	10

PIDE

Traditional Turkish flatbreads from our wood oven

Halloumi and Akawi cheeses finished with herbs and Turkish chili	9
Peynirli – Turkish tomato sauce, halloumi cheese, and oven-roasted tomatoes	10
Oven-roasted wild mushrooms, Coleman family farms sprigerello and akawi cheese	12
Spicy sojuk sausage, red onion, and piquillo peppers with halloumi cheese	12

HAND ROLLS AND SANDWICHES

Falafel with green tahini sauce, tomatoes, and greens on house-made whole wheat pita	9
Grilled lamb and beef kofte with oven blistered tomatoes, herb salad on house-made whole wheat pita	10
Grilled yogurt-marinated chicken breast with chick pea aioli, tomatoes and herbs on house-made whole wheat pita	11
Duck 'Shawarma' with oven-dried tomatoes, black mission fig confit and garlic spread on house-made whole wheat pita	12
Momed lamb burger with crispy shallots and cucumber yogurt on rustic bread, with Momo chips and pickles	12

SKEWERS

Served with house-made pita and your choice of rice pilaf or Momo chips and one of our Marketplace salads	
Lamb and beef kofte with herb salad	12
Yogurt-marinated chicken breast with chick pea aioli	14
Tuna brochette with grape leaf salsa verde	16
Jumbo shrimp with lemon and herbs, finished with Corsican sea salt	18
New York steak tip with garlic yogurt sauce	18

DINNER SPECIALS

Monday

Eggplant moussaka with yogurt béchamel sauce	15
Grilled quail with braised spinach and romesco sauce	18

Tuesday

Apricot and smoked chile glazed grilled lamb riblets	20
Stuffed cabbage leaves with veal, avgolemono and rice	16

Wednesday

Wood-roasted chicken with za'atar, lemon and coriander crushed potatoes	18
Sultan's delight - spicy lamb ragout with cheesy eggplant puree	22

Thursday

Braised lamb shanks with orzo and artichokes	24
Spiced oven roasted duck breast with okra and pomegranate molasses	22

Friday

Market selection grilled whole fish wrapped in grape leaves	20
Manti - Lebanese dumplings stuffed with seasoned lamb	16

SIGNATURE SALADS

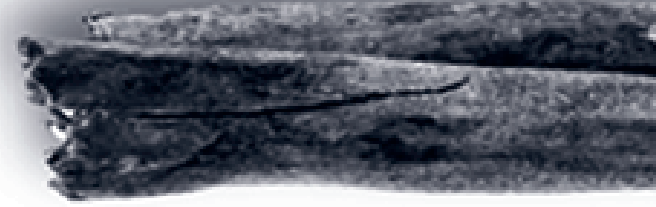
We make a daily selection of artisanal salads based on farmers market availability.
(Please inquire at the counter for today's selection)

Side	8
A selection of three salads	15
To go	<i>reg</i> 8 <i>large</i> 14

SOUPS

House-made soups prepared daily

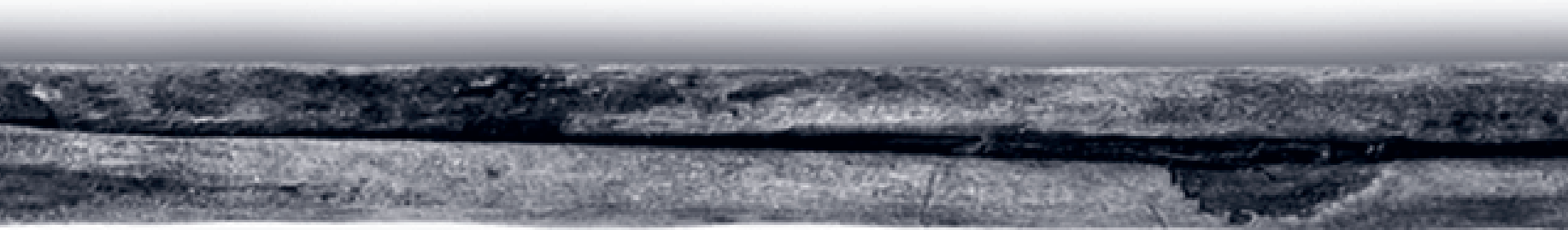
Bowl	6
To go	<i>pint</i> 6 <i>quart</i> 11



SEASONAL PLATES

Seafood salad – marinated shrimp, octopus, and calamari with fennel, soft herbs, and lemon-raki dressing	14
'Souk el Khodra' salad – market vegetables, greens, and albacore tuna cured with spices from the spice bazaar	14
Fattoush salad with wood-roasted Jidori chicken breast, little gem lettuce, cucumber, tomato, onion, crispy pita and sumac dressing	14
Market selection of wood-roasted fish filet with roasted peppers, shallots, and picholine olives	14





BOWLS AND SIDES

Basmati rice with lentils, currants, and dates	5
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

Saturday

Steamed mussels with Mediterranean spices and herbs	18
Couscous royal	24

Sunday

Family supper at Momed	
Chef's selection of six mezze, seasonal plate and sweet	25 per person

SWEETS

Baklava trio	4.50
Ice cream trio	4.50
Rose water, Pistachio, Pomegranate, or Mediterranean coffee	
Sour cherry faludeh	6
Daily sweet delights - please check for selection	6