momed.

THE BRIDGE BAR MENU

SERVED DAILY 5PM - CLOSE

NEIGHBORHOOD SUPPER
35

1st

SEASONAL DIP chef's choice

2nd - your choice of

CHICKEN SHISH serrano labne, yuzu kosho honey, radish, heirloom lettuces, basil

or

DOUBLE CHEESEBURGER beef + lamb patty, harissa aioli, lettuce, tomato, sumac red onions, hook'swhite cheddar, za'atar chips

3rd

HALVA SUNDAE hazelnut, chocolate, tahini caramel, coffee ice cream

SERRANO LABNE za'atar tortilla chips 7

MOMO CHIPS thyme, ketchup, garlic aioli 10

EGGPLANT DIP sweet garlic, sumac, za'atar chips 10

GRILLED CHICKEN WINGS aleppo lime salt 10

CRISPY CAULIFLOWER herb aioli, lime 12

BRUSSEL SPROUTS whipped kashke, pomegranate, almonds, mint 12

DOUBLE CHEESEBURGER beef patty + lamb patty, harissa aioli, lettuce, tomato, sumac red onions, hook'swhite cheddar, za'atar chips 24

PRAWN SHISH focaccia, saffron emulsion, sweet garlic, lemon, herbs 32

DUCK SHAWARMA WRAP garlic toum, arugula, pickled red onions, house-made sourdough pita 24

5% service charge will be added to your check and retained by the restaurant, not as gratuity but in support of living wages for our kitchen team

vartan abgaryan | executive chef
@MOMED.LA
#happyhouratthebridge