momed.

brunch | february 2026

TO SHARE

AVOCADO HUMMUS
peanut salsa macha, house-made sourdough pita 17

WHIPPED FETA
blistered cherry tomatoes + saffron honey, basil, house-made sourdough pita 21

MUHAMMARA
walnut, pepper paste, pomegranate molasses, house-made sourdough pita 20

MEDITERRANEAN PLATE
seasonal hummus, serrano labne, eggplant dip, market veggie, za'atar chips, sourdough pita 24

DUCK LIVER
candied kumquats, sea salt, house-made sourdough pita 23

CRISPY CAULIFLOWER
herb aioli, lime 19

BRUSSEL SPROUTS
whipped kashke, pomegranate, mint infused olive oil, toasted almonds 20

BROCCOLINI
black garlic tahini, yuzu, urfa furikake, pickled golden raisins, crispy shallots 18

MEATBALLS
lamb and beef and pork, sweet garlic, feta, mint, house-made sourdough pita 25

SALADS & BOWLS

CLEOPATRA
butterleaf lettuce, dates, tarragon, feta, red onion, walnut dukkah, sherry vinaigrette 21

CAESAR
bitter lettuces, pomegranate, white anchovy, preserved lemon, garlic crouton, parmesan 22
– grilled chicken 7 - grilled salmon 9 –

GRAIN BOWL
ancient rice, quinoa, peanut, avocado, red onions, crispy shallots, soft egg 22

MAIN

LEMON RICOTTA PANCAKE
whipped ricotta, sour cherry syrup 14

WAFFLE
butter, sumac, honey 16

KHACHAPURI
akawi + smoked mozzarella, za'atar, calabrian butter, baked egg 22
– extra egg 4 - sujuk 6 - bacon 6 –

SHAKSHUKA
tomatoes, red peppers, feta, baked egg, house-made sourdough pita 24

AVOCADO OMELETTE
market lettuces, shallot, tarragon, sherry vinaigrette 20

PORK BELLY BENEDICT
heirloom tomato, harissa hollandaise, poached eggs, focaccia 30

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

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

CHICKEN SHISH
serrano labne, yuzu kosho honey, radish, heirloom lettuces, basil 27

STEAK SHISH + EGGS
marinated flat iron steak, grilled peppers, onions, potatoes, fried egg 34

SALMON SHISH
fried rice pilaf, sultanas, pickled fresno peppers, smoked bacon, scallion, walnut dukkah, fried egg 36

vartan abgaryan | executive chef

HOST YOUR NEXT EVENT AT MOMED!

Some items may contain undercooked / raw ingredients or may be undercooked or raw. Consuming raw or undercooked meats, poultry, shellfish or egg may increase the risk of foodborne illness.
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.