momed.

lunch | 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

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

CRISPY CAULIFLOWER
herb aioli, lime 19

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

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

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 –

CHICKEN CHOP
cabbage, almonds, soft herbs, fresno chili, red onion, pomegranate vinaigrette 24

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

CHICKEN RICE BOWL
crispy rice, sultanas, sunflower seeds, chili 24
– sub salmon 5 –

BURGERS & WRAPS

CRISPY CHICKEN SANDWICH
pomegranate zhoug, garlic aioli, lettuce, tomato, red onion, za'atar chips 23

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

LULE BURGER
beef lule, harissa aioli, butterleaf lettuce, tomato, feta, pita wrap 28

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

SHISH

BEEF FILET
lavash, garlic toum, pomegranate, cucumber, sumac onion, tomato, herbs 34

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

SALMON
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.