



PARTIES & SPECIAL EVENTS

302 N GREEN ST, CHICAGO, IL  
(773) 645-1400

[ABARESTAURANTS.COM](http://ABARESTAURANTS.COM)

# W E L C O M E

Aba is a Mediterranean restaurant with a rooftop patio located in Chicago's historic Fulton Market District. The menu features Chef CJ Jacobson's modern approach to Mediterranean cooking with signature dishes including Charred Eggplant Spread, Whipped Feta, Hamachi, Grilled Skirt Steak and Short Rib Shakshuka. The beverage program showcases spirits and rare wines from lesser known Mediterranean regions.

The dining room accommodates groups of up to 200 guests and also features a semi-private Chef's Table for up to 10-12 guests offering a more intimate experience.

## C O N T A C T   U S

[ABAPARTIES@LETTUCE.COM](mailto:ABAPARTIES@LETTUCE.COM)

773-645-1400



# MEZZE FEAST DINNER

*served with our house bread or gluten-free crackers*

## HUMMUS & SPREADS

*select three*

- HUMMUS za'atar, olive oil, vegetable crudité
- SMOKY GARLIC charred avocado, chili oil
- WILD MUSHROOM truffled mushroom ragu, chives
- WHIPPED FETA crushed pistachio, olive oil
- CHARRED EGGPLANT house yogurt, lemon, california olive oil
- MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses
- CRISPY SHORT RIB HUMMUS\* grilled onion, sherry, beef jus (+4pp)

## MEZZE

*select three*

### COLD

*served with our hummus & spreads*

- MARINATED OLIVES & FETA  
pickled cauliflower & onion, sweet drop pepper,  
marcona almond, orange zest
- GREEK VILLAGE SALAD  
mighty vine tomato, persian cucumber,  
red onion, kalamata olive, bell pepper,  
feta, greek vinaigrette
- HOUSE-MADE STRACCIATELLA  
mighty vine tomato, toasted croutons,  
basil, sherry vinaigrette
- CITRUS CURED SALMON\*  
seasonal chef preparation (+4pp)

### HOT

*served with our mediterranean butcher*

- GREEN FALAFEL  
garlic tahini, dania spice,  
avocado tzatziki
- CRISPY POTATOES  
mizithra, rosemary,  
scallion crema
- BRUSSELS SPROUTS  
cashew & almond dukkah,  
harissa honey
- GREEN CHILI SHRIMP\*  
garlic, parmesan,  
calabrian chili breadcrumb (+4pp)

## MEDITERRANEAN BUTCHER

*select three*

- GRILLED CAULIFLOWER KEBAB medjool date, red onion, turmeric
- CHICKEN KEFTA lemon, olive oil, tzatziki
- GRILLED CHICKEN KEBAB yogurt marinade, sweet pepper, zhong
- LAMB & BEEF KEFTA\* lemon, olive oil, tzatziki
- GRILLED SALMON KEBAB\* sweet pepper, red onion, lemon, olive oil, zhong
- CRISPY CHICKEN THIGHS potato purée, aleppo, isot, cilantro, chili garlic vinaigrette
- ROASTED PORK BELLY seasonal chef preparation
- SLOW-BRAISED BEEF SHORT RIB parmesan polenta, tamarind, pomegranate & date glaze
- PAN-SEARED HALIBUT\* seasonal chef preparation (+4pp)
- SHAWARMA-SPICED SKIRT STEAK FRITES\* za'atar, feta, berbere red wine jus (+6pp)
- CHAR-GRILLED LAMB CHOPS\* blistered broccolini, garlic yogurt, pistachio & mint gremolata (+14pp)

## DESSERT

*select two*

- STICKY DATE CAKE medjool date, whiskey caramel, whipped cream
- CRÈME BRÛLÉE PIE roasted apple, burnt honey
- CHOCOLATE CHOCOLATE CAKE isot chili, chocolate sauce, whipped cream
- HALVA WITH... roasted grape, marcona almond, wonderful little date bar

\$76.95 / PERSON

*\*consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.*

*sales tax and 3% event planner fee will be added to all menus*



# BRUNCH MEZZE FEAST

*includes regular coffee and hot tea service*

## HUMMUS & SPREADS

*select two*

*served with our house bread or gluten-free crackers*

HUMMUS za'atar, olive oil, vegetable crudité

SMOKY GARLIC charred avocado, chili oil

WILD MUSHROOM truffled mushroom ragu, chives

WHIPPED FETA crushed pistachio, olive oil

CHARRED EGGPLANT house yogurt, lemon, california olive oil

MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses

CRISPY SHORT RIB HUMMUS\* grilled onion, sherry, beef jus (+4pp)

## MEZZE

*select two*

DROP BISCUIT seasonal chef preparation

CHOCOLATE BABKA FRENCH TOAST maple syrup

MARINATED OLIVES & FETA sweet drop pepper, marcona almond, orange zest

GREEK VILLAGE SALAD tomato, cucumber, red onion, olive, bell pepper, feta, greek vinaigrette

HOUSE-MADE STRACCIATELLA tomato, toasted croutons, basil, sherry vinaigrette

CITRUS CURED SALMON\* seasonal chef preparation (+4pp)

CRISPY POTATOES mizithra, rosemary, scallion crema

GREEN FALAFEL avocado tzatziki, garlic tahini, dania spice

## BRUNCH & KEBABS

*select two*

SPINACH & FETA FRITTATA poblano chili, crispy phyllo, yogurt zhoug

KHACHAPURI\* baked egg, cremini mushroom, graviera, green onion

GREEN HARISSA CHICKEN\* local eggs, labneh, feta, chickpea

SHORT RIB SHAKSHUKA\* local eggs, spicy harissa, graviera, roasted sweet potato

GRILLED CAULIFLOWER KEBAB medjool date, red onion, turmeric

GRILLED CHICKEN KEBAB yogurt marinade, sweet pepper, zhoug

CHICKEN KEFTA lemon, olive oil, tzatziki

LAMB & BEEF KEFTA\* lemon, olive oil, tzatziki

GRILLED SALMON KEBAB\* sweet pepper, red onion, lemon, olive oil, zhoug

SHAWARMA SPICED SKIRT STEAK & EGGS\* fried egg, crispy potato, tzatziki (+6pp)

## DESSERT

*select one*

STICKY DATE CAKE medjool date, whiskey caramel, whipped cream

CRÈME BRÛLÉE PIE roasted apple, burnt honey

CHOCOLATE CHOCOLATE CAKE isot chili, chocolate sauce, whipped cream

HALVA WITH... roasted grape, marcona almond, wonderful little date bar

\$60.95 / PERSON

## SPRITZ TOWER

*build your own spritz tower from a selection of our seasonal spritz options*

APEROL SPRITZ aperol, prosecco

HUGO SPRITZ elderflower, mint

GREEK G&T stray dog gin, lemon, simple syrup

\$108 / INCLUDES 8 TOTAL DRINKS

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# BAR PACKAGES

## CLASSIC BAR PACKAGE

\$20 PER PERSON / HOUR

### SPIRITS

*Wheatley Vodka*

*Tito's Vodka*

*Ford's Gin*

*Planteray 3 Stars Rum*

*Corazon Blanco Tequila*

*Old Forester 86 Proof*

*Sazerac Rye*

*Johnnie Walker Black Label Scotch Whisky*

*Famous Grouse Blended Whisky*

### BEER

*Moody Tongue Aperitif • Estrella Daura Pale Lager • Double Clutch Hazy IPA*

*Hopewell Lightbeam IPA • Eris Pedestrian Cider*

### WINE

#### BUBBLES

*Prosecco, Giuliana, Veneto, ITALY, NV*

#### ROSÉ

*Agiorgitiko/Moschofilero, Kalokairi "Aba", Peloponnese, GREECE*

#### WHITE

*Moschofilero, Zacharias, Peloponnese, GREECE*

*Sauvignon Blanc, Verdelia "Aba", Happy Canyon of Santa Barbara, CALIFORNIA*

#### RED

*Pinot Noir, Constant Crush, Willamette Valley, OREGON*

*Cinsault/Syrah/Cabernet Sauvignon, Musar "Jeune Rouge" Bekaa Valley, LEBANON*



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# BAR PACKAGES

## PREMIUM BAR PACKAGE

*includes specialty cocktails  
add on reserve cocktails for (+4pp)*

\$22 PER PERSON / HOUR

### SPIRITS

Wheatley Vodka  
Tito's Vodka  
Ketel One Vodka  
Grey Goose Vodka  
Hendricks Gin

Ford's Gin  
Planteray 3 Stars Rum  
Corazon Blanco Tequila  
Flecha Azul Blanco Tequila  
Johnnie Walker Black  
Famous Grouse

Sazerac Rye  
Old Forester 86 Proof  
Maker's Mark  
Highland Park 12 Year  
Glenlivet 12 Year

### BEER

Moody Tongue Aperitif • Estrella Daura Pale Lager • Double Clutch Hazy IPA  
Hopewell Lightbeam IPA • Eris Pedestrian Cider

### WINE

#### BUBBLES

Prosecco, Giuliana, Veneto, ITALY, NV

#### ROSÉ

Agiorgitiko/Moschofilero, Kalokaíri "Aba", Peloponnese, GREECE

#### WHITE

Moschofilero, Zacharias, Peloponnese, GREECE  
Sauvignon Blanc, Verdellia "Aba", Happy Canyon of Santa Barbara, CALIFORNIA  
Chardonnay, The Fableist, Edna Valley, CALIFORNIA  
Vermentino, Pala "Soprasole", Sardegna, ITALY

#### RED

Pinot Noir, Constant Crush, Willamette Valley, OREGON  
Cinsault/Syrah/Cabernet Sauvignon, Musar "Jeune Rouge" Bekaa Valley, LEBANON  
Sangiovese, Salcheto Vino Nobile di Montepulciano, Tuscany, ITALY  
Xinomavro, Kir-Yianni "The Fallen Oak", Naoussa, GREECE

## SUPER PREMIUM BAR PACKAGE

*includes the addition of champagne  
add on reserve cocktails for (+4pp)*

\$26 PER PERSON / HOUR



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# FAQ

## SPECIAL AMENITIES & ADDITIONAL SERVICES

Our Parties & Events Manager will gladly assist you with any special needs in regards to your party. Please note that some items may be an additional charge.

Floral Décor • A/V Equipment • Furniture Removal

## WHAT IS A FOOD AND BEVERAGE MINIMUM?

A food and beverage minimum is the monetary amount that must be achieved due to the size of the space reserved the night of the event, prior to tax and service charge. Food and beverage minimums cannot be reached by gift certificates. Items purchased or rented through outside vendors such as floral centerpieces and A/V equipment do not apply towards the minimum.

## IS A DEPOSIT REQUIRED AND IS IT REFUNDABLE IF I NEED TO CANCEL?

Aba may require a deposit of 25% of the food and beverage minimum, tax, gratuity and event fee. In the unfortunate event of a cancellation, Aba requires 5 days advance notice. For full buyouts/closedowns of the restaurant we require 25 days notice of cancellation.

Cancellations within this time are subject to a forfeit of the deposit.

## AM I REQUIRED TO GUARANTEE A CERTAIN NUMBER OF GUESTS?

All contracted groups are required to provide a guaranteed number of attendees 5 days prior to the time/date of the event. In the event of guest cancellation after the guarantee has been submitted, the host will be charged for the guaranteed number.

## WHEN DO I SELECT THE MENU?

Menu options must be submitted 5 days in advance of the time/date of an event. We have set menu options that are available, and can also help customize menus upon request. In addition, we are sensitive to any dietary needs and are able to accommodate most with adequate notification.

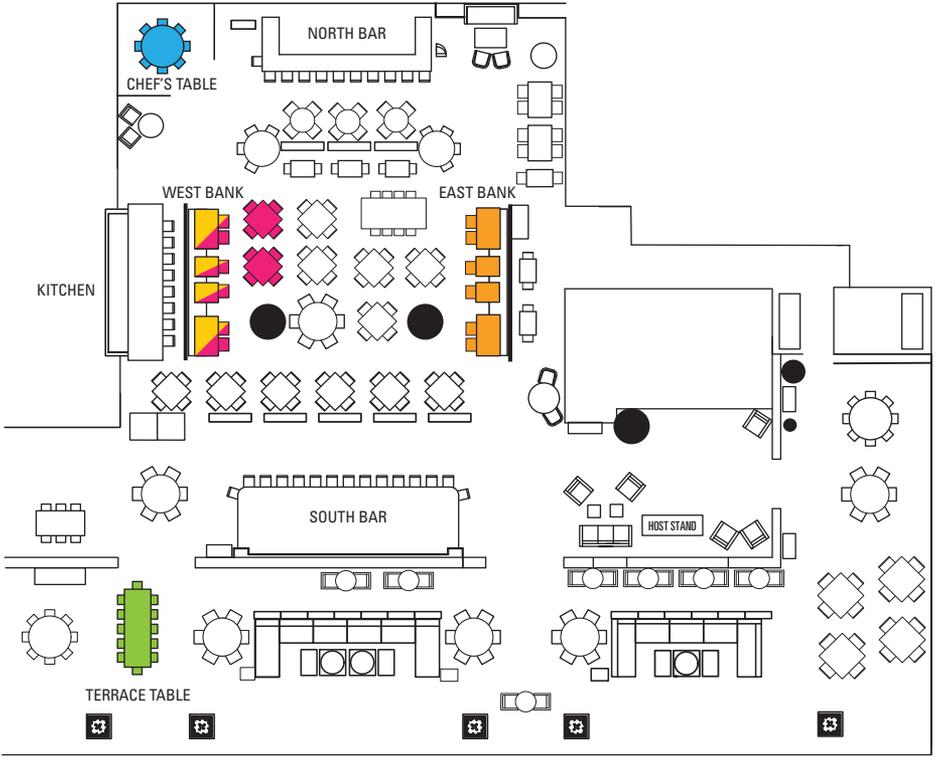
## DO I NEED TO LEAVE A TIP?

It is customary for Patrons to provide a gratuity to the service staff. Aba suggests a gratuity of between 18%-22% and the gratuity is not included in the price of this contract.

The service staff will appreciate your recognition of their work.



# FLOOR MAP



AREA	SEATED	RECEPTION
<b>CHEF'S TABLE</b>	12	x
<b>EAST BANK</b>	16	x
<b>WEST BANK</b>	18	x
<b>WEST BANK + 2 ADJACENT TABLES</b>	24	x
<b>TERRACE TABLE</b>	12	x