



PARTIES & SPECIAL EVENTS

435 HOUSTON ST NASHVILLE, TN 37203
(629) 309-7156

ABARESTAURANTS.COM

PASSED APPETIZERS

priced by the dozen, minimum three dozen per order

MEZZE

- CLASSIC HUMMUS za'atar, olive oil, vegetable crudité - \$36
- WHIPPED FETA crushed pistachio, olive oil, lemon zest - \$38
- HOUSE-MADE STRACCIATELLA cherry tomato, lemon, olive oil - \$42
- CRISPY POTATOES mizithra, rosemary, scallion crema - \$36
- GREEN FALAFEL avocado tzatziki, garlic tahini, dania spice - \$38
- BRUSSELS SPROUTS almond & cashew dukkah, citrus harissa, honey - \$38

RAW & CHILLED

- TRUFFLED SALMON* fried leek, roasted garlic, garlic chive - \$42
- HAMACHI & CHARRED AVOCADO*
coconut cream, lychee, jalapeño, makrut lime vinaigrette - \$46
- BIG EYE TUNA & WATERMELON* radish, cucumber, yuzu nigella vinaigrette - \$46

MEDITERRANEAN BUTCHER & KEBABS

- GRILLED CAULIFLOWER KEBAB medjool date, red onion, turmeric, tzatziki - \$36
- GRILLED CHICKEN KEBAB yogurt marinade, sweet pepper, zhoug - \$40
- LAMB & BEEF KEFTA* lemon, olive oil, tzatziki - \$44
- GRILLED SALMON KEBAB* sweet pepper, red onion, zhoug - \$48
- ROASTED PORK BELLY honeycrisp apple, hot honey harissa, cilantro - \$42
- SHAWARMA-SPICED PRIME SKIRT STEAK* berebere red wine jus, za'atar, feta - \$60

STATIONS

HUMMUS & SPREADS

*served with our house bread and crudité
select three*

- HUMMUS
- SMOKY GARLIC
- WHIPPED FETA
- CHARRED EGGPLANT
- MUHAMMARA
- SPICY CHICKEN RAGU
(+\$4 per person)
- CRISPY SHORT RIB
(+\$4 per person)
- \$24.95 / PERSON

SPREADS & MEZZE

*served with our house bread and crudité
select three*

- HUMMUS
- SMOKY GARLIC
- MUHAMMARA
- WHIPPED FETA
- CHARRED EGGPLANT
- MARINATED OLIVES,
VEGETABLES & FETA
- GREEK VILLAGE
- STRACCIATELLA
- CRISPY POTATOES
- BRUSSELS SPROUTS
- GREEN FALAFEL
- \$42.95 / PERSON

BUTCHER & KEBABS

*served with local basmati rice
select three*

- GREEN FALAFEL
- GRILLED CAULIFLOWER
- GRILLED CHICKEN
- LAMB & BEEF KEFTA*
- GRILLED SALMON*
- PORK TENDERLOIN*
- SHAWARMA-SPICED
SKIRT STEAK*
(+\$6 per person)
- \$48.95 / PERSON

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



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

MEZZE FEAST DINNER

served with house bread and gluten-free crackers

HUMMUS & SPREADS

select two

- CLASSIC za'atar, olive oil, vegetable crudité
- SMOKY GARLIC preserved lemon, chili oil
- CRISPY SHORT RIB grilled onion, sherry, beef jus (+\$4 per person)
- SPICY CHICKEN RAGU dried apricot, pine nut, sorghum molasses (+\$4 per person)
- WHIPPED FETA crushed pistachio, olive oil, lemon zest
- CHARRED EGGPLANT house yogurt, lemon, california olive oil
- MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses
- SMOKED CHEDDAR LABNEH piquillo pepper, cipollini, pimento

COLD & HOT MEZZE

select two

- MARINATED OLIVES, VEGETABLES & FETA sweetie drop pepper, marcona almond, orange zest
- GREEK VILLAGE SALAD tomato, persian cucumber, red onion, kalamata olive, bell pepper, feta, greek vinaigrette
- BIG EYE TUNA & WATERMELON* radish, cucumber, yuzu nigella vinaigrette (+\$4 per person)
- HOUSE-MADE STRACCIATELLA vine ripened tomato, crouton, pistachio pesto, sherry vinaigrette (+\$4 per person)
- CRISPY POTATOES mizithra, rosemary, scallion crema
- GREEN FALAFEL avocado tzatziki, garlic tahini, dania spice
- BRUSSELS SPROUTS almond & cashew dukkah, harissa honey

KEBABS & BUTCHER

select two

- GRILLED CAULIFLOWER KEBAB medjool date, red onion, turmeric, tzatziki
- GRILLED CHICKEN KEBAB yogurt marinade, sweet pepper, zhoug
- LAMB & BEEF KEFTA* lemon, olive oil, tzatziki
- PORK TENDERLOIN KEBAB* sakura pork, napa cabbage, red onion, pineapple amba, pecan
- GRILLED SALMON KEBAB* sweet pepper, red onion, zhoug
- GRILLED BEET STEAK grilled baby leek, black garlic & rosemary salt, avocado crema
- CRISPY CHICKEN THIGHS swiss chard, piquillo pepper, roasted butternut squash, morita chicken jus
- ROASTED PORK BELLY honeycrisp apple, hot honey harissa, cilantro
- BLACK PEPPER BRAISED BEEF SHORT RIB parmesan polenta, sungold tomatoes
- SHAWARMA-SPICED PRIME SKIRT STEAK FRITES* berebere red wine jus, za'atar, feta (+\$7 per person)

DESSERT

select two

- STICKY DATE CAKE medjool date, whiskey caramel, whipped cream
- LEMON MERINGUE BAR citrus crema, graham cracker crust
- CHOCOLATE HAZELNUT TORTE chocolate mousse, hazelnut praline, vanilla whipped cream

\$64.95 / PERSON

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BAR PACKAGES

CLASSIC BAR PACKAGE

\$18 PER PERSON / HOUR

SPIRITS

Basic Vodka

Tito's Vodka

Fords Gin

Planteray 3 Stars Rum

Corazon Blanco Tequila

Buffalo Trace

Sazerac Rye

Johnnie Walker Black Label Scotch Whisky

Famous Grouse Blended Whisky

BEER

Moody Tongue Paradise Pilsner • Estrella Damm Pale Lage • Bearded Iris Homestyle I.P.A

Jackalope Lovebird Wheat Ale • Diskin Resolution Cider

WINE

BUBBLES

Prosecco, Giuliana, Veneto, ITALY, NV

ROSÉ

Agiorgitiko/Moscofilero, Kalokairi "Aba", Peloponnese, GREECE

WHITE

Malagousia Et al., Apla, GREECE

Sauvignon Blanc, Verdelia "Aba", Santa Barbara, CALIFORNIA

RED

Xinomavro, Thymiopoulos "Young Vines", Naoussa, GREECE

Grenache/syrah/cinsault, Chaume Arnaud "Petit Coquet", Côtes du Rhône, FRANCE



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BAR PACKAGES

PREMIUM BAR PACKAGE

includes specialty cocktails

\$22 PER PERSON / HOUR

SPIRITS

*Basic Vodka
Tito's Vodka
Ketel One Vodka
Grey Goose Vodka
Ford's Gin*

*Hendricks Gin
Planteray 3 Stars Rum
Corazon Blanco Tequila
Flecha Azul Blanco Tequila
Johnnie Walker Black*

*Famous Grouse
Sazerac Rye
Buffalo Trace
Maker's Mark
Glenlivet 12 Year*

BEER

*Moody Tongue Paradise Pilsner • Estrella Damm Pale Lage • Bearded Iris Homestyle I.P.A
Jackalope Lovebird Wheat Ale • Diskin Resolution Cider*

WINE

BUBBLES

Prosecco, Giuliana, Veneto, ITALY, NV

ROSÉ

Agiorgitiko/Moscofilero, Kalokairi "Aba", Peloponnese, GREECE

WHITE

Malagousia Et al., Apla, GREECE

Sauvignon Blanc, Verdelia "Aba", Santa Barbara, CALIFORNIA

Vermentino, Pala "Soprasole", Sardinia, ITALY

Chardonnay, The Fableist, Edna Valley, CALIFORNIA

RED

Xinomavro, Thymiopoulos "Young Vines", Naoussa, GREECE

Grenache/syrah/cinsault, Chaume Arnaud "Petit Coquet", Côtes du Rhône, FRANCE

Pinot Noir, Le Machin, Sta. Rita Hills, CALIFORNIA

Tempranillo, Carlos Serres, Rioja Reserva, SPAIN



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