# PARTIES & SPECIAL EVENTS

1011 S CONGRESS AVE
BUILDING 2, SUITE 180
AUSTIN, TX 78704
(737) 273-0199

ABARESTAURANTS.COM

# MEZZE FEAST DINNER

## HUMMUS & SPREADS

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

*select two*

CLASSIC HUMMUS paprika, vegetable crudité, ceci

SMOKY GARLIC HUMMUS ceci, aleppo & urfa pepper, preserved lemon

POBLANO sweet corn succotash, corn pudding, crispy hominy, black lime

BEEF BRISKET HUMMUS smoked bbq sauce *(+$5 pp)*

CRISPY SHORT RIB HUMMUS grilled onion, sherry, beef jus *(+$5 pp)*

WHIPPED FETA crushed pistachio, aleppo, olive oil

CHARRED EGGPLANT aleppo, urfa pepper, mint

MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses

## COLD & HOT MEZZE

*select two*

GREEK VILLAGE vine-ripened tomato, persian cucumber, red onion, kalamata olive, bell pepper, feta, greek vinaigrette

CHILLED CUCUMBERS cashew cream, dukkah, pickled fresno, mint relish

HOUSE-MADE STRACCIATELLA seasonal chef preparation *(+$4 pp)*

CRISPY POTATOES mizithra, rosemary, scallion crema

BRUSSELS SPROUTS pecan dukkah, harissa honey

GREEN FALAFEL avocado tzatziki, garlic tahini, jalapeño

JUMBO LUMP CRAB CAKES garlic, shallot, lemon, frisée, kale & dill remoulade *(+$7 pp)*

## BUTCHER & KEBABS

*select two*

GRILLED CAULIFLOWER KEBAB medjool date, red onion, turmeric, tzatziki

GRILLED CHICKEN KEBAB yogurt marinade, sweet peppers, zhoug

LAMB & BEEF KEFTA lemon, olive oil, tzatziki

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

BEEF TENDERLOIN KEBAB bell pepper, cipollini onion, zhoug *(+$8 pp)*

CRISPY CHICKEN THIGH seasonal vegetable, potato purée, morita chicken jus

ROASTED PORK BELLY seasonal chef preparation

MOROCCAN SPICED BRAISED SHORT RIB caramelized sweet potato, green bean, black lime

ALASKAN HALIBUT roasted carrot, cashew, curry, tomato butter sauce *(+$6 pp)*

SHAWARMA-SPICED PRIME SKIRT STEAK FRITES za'atar, feta, berbere red wine jus *(+$8 pp)*

## DESSERT

*select one*

STICKY DATE CAKE medjool date, whiskey caramel, whipped cream

CHOCOLATE CHOCOLATE CAKE isot chili, whipped cream

HALVA frozen grape, marcona almond, wonderful little date bar

$69.95 / PERSON

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*sales tax and 4% event planner fee will be added to all menus*

# MEZZE FEAST LUNCH

## HUMMUS & SPREADS

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

*select two*

CLASSIC HUMMUS paprika, vegetable crudité, ceci

SMOKY GARLIC HUMMUS ceci, aleppo & urfa pepper, preserved lemon

POBLANO sweet corn succotash, corn pudding, crispy hominy, black lime

BEEF BRISKET HUMMUS smoked bbq sauce *(+$5 pp)*

CRISPY SHORT RIB HUMMUS grilled onion, sherry, beef jus *(+$5 pp)*

WHIPPED FETA crushed pistachio, aleppo, olive oil

CHARRED EGGPLANT aleppo, urfa pepper, mint

MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses

## COLD & HOT MEZZE

*select two*

GREEK VILLAGE vine-ripened tomato, persian cucumber, red onion, kalamata olive, bell pepper, feta, greek vinaigrette

CHILLED CUCUMBERS cashew cream, dukkah, pickled fresno, mint relish

HOUSE-MADE STRACCIATELLA seasonal chef preparation *(+$4 pp)*

CRISPY POTATOES mizithra, rosemary, scallion crema

BRUSSELS SPROUTS pecan dukkah, harissa honey

GREEN FALAFEL avocado tzatziki, garlic tahini, jalapeño

JUMBO LUMP CRAB CAKES garlic, shallot, lemon, frisée,kale & dill remoulade *(+$7 pp)*

## BUTCHER & KEBABS

*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

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

BEEF TENDERLOIN KEBAB bell pepper, cipollini onion, zhoug *(+$8 pp)*

CRISPY CHICKEN THIGH seasonal vegetable, potato purée, morita chicken jus

ROASTED PORK BELLY seasonal chef preparation

MOROCCAN SPICED BRAISED SHORT RIB caramelized sweet potato, green bean, black lime

ALASKAN HALIBUT roasted carrot, cashew, curry, tomato butter sauce *(+$6 pp)*

SHAWARMA-SPICED PRIME SKIRT STEAK FRITES za'atar, feta, berbere red wine jus *(+$8 pp)*

$49.95 / PERSON

## DESSERT

*select two*

STICKY DATE CAKE medjool date, whiskey caramel, whipped cream

CHOCOLATE CHOCOLATE CAKE isot chili, whipped cream

HALVA frozen grape, marcona almond, wonderful little date bar

ADD $7.95 / PERSON

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# MEZZE EXPRESS LUNCH

AVAILABLE FOR LUNCH SERVICE MONDAY – FRIDAY

## HUMMUS & SPREADS

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

*select one*

CLASSIC HUMMUS paprika, vegetable crudité, ceci

SMOKY GARLIC HUMMUS ceci, aleppo & urfa pepper, preserved lemon

POBLANO sweet corn succotash, corn pudding, crispy hominy, black lime

BEEF BRISKET HUMMUS smoked bbq sauce *(+$5 pp)*

CRISPY SHORT RIB HUMMUS grilled onion, sherry, beef jus *(+$5 pp)*

WHIPPED FETA crushed pistachio, aleppo, olive oil

CHARRED EGGPLANT aleppo, urfa pepper, mint

MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses

## COLD & HOT MEZZE

*select one*

GREEK VILLAGE vine-ripened tomato, persian cucumber, red onion, kalamata olive, bell pepper, feta, greek vinaigrette

CHILLED CUCUMBERS cashew cream, dukkah, pickled fresno, mint relish

HOUSE-MADE STRACCIATELLA seasonal chef preparation *(+$4 pp)*

CRISPY POTATOES mizithra, rosemary, scallion crema

BRUSSELS SPROUTS pecan dukkah, harissa honey

GREEN FALAFEL avocado tzatziki, garlic tahini, jalapeño

## KEBABS

*select one*

GRILLED CAULIFLOWER medjool date, red onion, turmeric, tzatziki

GRILLED CHICKEN yogurt marinade, sweet pepper, zhoug

LAMB & BEEF KEFTA lemon, olive oil, tzatziki

GRILLED SALMON sweet pepper, red onion, lemon, olive oil, zhoug

BEEF TENDERLOIN bell pepper, cipollini onion, zhoug *(+$8 pp)*

$39.95 / PERSON

## DESSERT

*select one*

STICKY DATE CAKE medjool date, whiskey caramel, whipped cream

CHOCOLATE CHOCOLATE CAKE isot chili, whipped cream

HALVA frozen grape, marcona almond, wonderful little date bar

ADD $7.95 / PERSON

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# MEZZE FEAST BRUNCH

## HUMMUS & SPREADS

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

*select two*

CLASSIC HUMMUS paprika, vegetable crudité, ceci
SMOKY GARLIC HUMMUS ceci, aleppo & urfa pepper, preserved lemon
POBLANO sweet corn succotash, corn pudding, crispy hominy, black lime
BEEF BRISKET HUMMUS smoked bbq sauce *(+$5 pp)*
CRISPY SHORT RIB HUMMUS grilled onion, sherry, beef jus *(+$5 pp)*
WHIPPED FETA crushed pistachio, aleppo, olive oil
CHARRED EGGPLANT aleppo, urfa pepper, mint
MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses

## COLD & HOT MEZZE

*select two*

GREEK VILLAGE vine-ripened tomato, persian cucumber, red onion, kalamata olive, bell pepper, feta, greek vinaigrette
CRISPY POTATOES mizithra, rosemary, scallion crema
HOUSE-MADE STRACCIATELLA seasonal chef preparation *(+$4 pp)*
BRUSSELS SPROUTS pecan dukkah, harissa honey
GREEN FALAFEL avocado tzatziki, garlic tahini, jalapeño

## BRUNCH & KEBABS

*select two*

KHACHAPURI baked egg, cremini mushroom, graviera, green onion
SHORT RIB SHAKSHUKA local egg, spicy harissa, graviera, roasted potato
KEFTA & EGGS lamb & beef kefta, fried egg, tzatziki, basmati rice
SHAWARMA-SPICED SKIRT STEAK & EGGS fried egg, crispy potato, tzatziki *(+$8 pp)*
JERUSALEM BAGEL W/ SMOKED SALMON SPREAD tomato, caper, labneh *(+$3 pp)*
GRILLED CAULIFLOWER KEBAB medjool date, red onion, turmeric, tzatziki
GRILLED CHICKEN KEBAB yogurt marinade, sweet pepper, zhoug
LAMB & BEEF KEFTA lemon, olive oil, tzatziki
GRILLED SALMON KEBAB sweet pepper, red onion, lemon, olive oil, zhoug
BEEF TENDERLOIN KEBAB bell pepper, cipollini onion, zhoug *(+$8 pp)*

$49.95 / PERSON

## DESSERT

*select two*

STICKY DATE CAKE medjool date, whiskey caramel, whipped cream
CHOCOLATE CHOCOLATE CAKE isot chili, whipped cream
HALVA frozen grape, marcona almond, wonderful little date bar

ADD $7.95 / PERSON

## BACH BUCKETS

*Trio of Wines*

GIULIANA PROSECCO - $146.95
RUMOR ROSÉ - $176.95
XINOMAVRO BRUT ROSÉ - $176.95

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# PASSED APPETIZERS

*priced by the dozen, minimum two dozen per order*

## MEZZE

CRISPY POTATOES mizithra, rosemary, scallion crema - $36

GREEN FALAFEL avocado tzatziki, garlic tahini, dania spice - $38

BRUSSELS SPROUTS pecan dukkah, harissa honey - $38

## RAW & CHILLED

TRUFFLED SALMON* fried leek, roasted garlic, sherry, cilantro - $42

AHI TUNA* seasonal chef preparation - $46

YELLOWTAIL* radish, cucumber, mint, fresno, texas citrus koji - $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, lemon, olive oil, zhoug - $48

ROASTED PORK BELLY seasonal chef preparation - $42

SHAWARMA-SPICED PRIME SKIRT STEAK berbere red wine jus, zhoug - $60

# STATIONS

## HUMMUS, SPREADS & COLD MEZZE

*served with our house bread, gluten-free crackers, and crudité*

HUMMUS • SMOKY HUMMUS • MUHAMMARA

WHIPPED FETA • CHARRED EGGPLANT • CHILLED CUCUMBERS

GREEK VILLAGE • STRACCIATELLA • CRISPY SHORT RIB HUMMUS *(+$4 pp)*

AHI TUNA* *(+$6 pp)* • YELLOWTAIL* *(+$6 pp)*

*select six*

$42.95 / PERSON

## MEDITERRANEAN FEAST

*our Mezze Feast Dinner as a station*

SELECT TWO HUMMUS & SPREADS, SELECT TWO MEZZE,
SELECT TWO KEBABS OR BUTCHER ITEM, SELECT ONE DESSERT

$69.95 / PERSON

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

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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?

If the Event is cancelled 30 days OR MORE IN ADVANCE, the deposit is refundable.

If the Event is cancelled within 29-8 DAYS PRIOR, the deposit is forfeited.

If the Event is cancelled within 7-4 DAYS PRIOR, Patron will be responsible for 50% of the food and beverage minimum. The card on file will be used to process this charge.

If the Event is cancelled within 72 hours Patron will be responsible for 100% of the food and beverage minimum and the card on file will be used to process this charge. In the event of a no call/no show Patron will be responsible for 100% of the expected charges agreed upon in the event order. Under limited circumstances, if the event is rebooked or rescheduled penalties will be re-reviewed.

## 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.