



PARTIES & SPECIAL EVENTS

302 N GREEN ST, CHICAGO, IL  
773.805.8802

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

# WELCOME

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 Smoky Garlic Hummus, Whipped Feta Spread, Hamachi, Shawarma-Spiced Skirt Steak and Crème Brûlée Pie. 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.

## CONTACT US

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

773.805.8802



# 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

WHIPPED FETA crushed pistachio, olive oil

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

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*

#### MELON & AVOCADO

ricotta salata, jalapeño, aleppo,  
lemon honey vinaigrette

#### 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

#### SALMON POKE\*

marinated mandarin, shaved asparagus,  
black pepper, toasted cashew cream (+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, zhoug

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

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

CRISPY CHICKEN THIGHS potato purée, aleppo, isot, cilantro, chili garlic vinaigrette

ROASTED PORK BELLY seasonal chef preparation

MOROCCAN SPICED BRAISED SHORT RIB caramelized sweet potato, sugar snap pea, black lime

JUMBO LUMP CRAB CAKES garlic, shallot, lemon, frisée, kale & dill remoulade (+4pp)

SHAWARMA-SPICED SKIRT STEAK FRITES\* za'atar, feta, berbere red wine jus (+6pp)

CHAR-GRILLED LAMB CHOPS\* rainbow carrot, garlic yogurt, tomatillo shatta, sherry jus (+14pp)

## DESSERT

*select two*

STICKY DATE CAKE medjool date, whiskey caramel, whipped cream

CRÈME BRÛLÉE PIE strawberry compote, basil

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*



# MEZZE FEAST LUNCH

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

AVAILABLE FOR LUNCH SERVICE MONDAY – FRIDAY FROM 11AM-3PM

## HUMMUS & SPREADS

*select two*

HUMMUS za'atar, olive oil, vegetable crudité

SMOKY GARLIC charred avocado, chili oil

WHIPPED FETA crushed pistachio, olive oil

POBLANO sweet corn succotash, corn pudding, black lime hominy

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*

### COLD

*served with our hummus & spreads*

#### MELON & AVOCADO

ricotta salata, jalapeño, aleppo,  
lemon honey vinaigrette

#### 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

#### SALMON POKE\*

marinated mandarin, shaved asparagus,  
black pepper, toasted cashew cream (+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 two*

GRILLED CAULIFLOWER KEBAB medjool date, red onion, turmeric

CHICKEN KEFTA lemon, olive oil, 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

CRISPY CHICKEN THIGHS potato purée, aleppo, isot, cilantro, chili garlic vinaigrette

ROASTED PORK BELLY seasonal chef preparation

MOROCCAN SPICED BRAISED SHORT RIB caramelized sweet potato, sugar snap pea, black lime

JUMBO LUMP CRAB CAKES garlic, shallot, lemon, frisée, kale & dill remoulade (+4pp)

SHAWARMA-SPICED SKIRT STEAK FRITES\* za'atar, feta, berbere red wine jus (+6pp)

CHAR-GRILLED LAMB CHOPS\* rainbow carrot, garlic yogurt, tomatillo shatta, sherry jus (+14pp)

\$49.95 / PERSON

## DESSERT

*select two*

STICKY DATE CAKE medjool date, whiskey caramel, whipped cream

CRÈME BRÛLÉE PIE strawberry compote, basil

CHOCOLATE CHOCOLATE CAKE isot chili, chocolate sauce, whipped cream

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

ADD 7.95 / 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*



# MEZZE EXPRESS LUNCH

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

AVAILABLE FOR LUNCH SERVICE MONDAY – FRIDAY FROM 11AM-3PM

## HUMMUS & SPREADS

*select one*

HUMMUS za'atar, olive oil, vegetable crudité

SMOKY GARLIC charred avocado, chili oil

POBLANO sweet corn succotash, corn pudding, black lime hominy

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

WHIPPED FETA crushed pistachio, olive oil

CHARRED EGGPLANT house yogurt, lemon, california olive oil

MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses

## COLD & HOT MEZZE

*select one*

MELON & AVOCADO ricotta salata, jalapeño, aleppo, lemon honey vinaigrette

GREEK VILLAGE tomato, persian cucumber, red onion, kalamata olive, bell pepper, feta

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

GREEN FALAFEL garlic tahini, dania spice, avocado tzatziki

CRISPY POTATOES mizithra, rosemary, scallion crema

BRUSSELS SPROUTS cashew & almond dukkah, harissa honey

## KEBABS

*served with basmati rice*

*select one*

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

CHICKEN KEFTA lemon, olive oil, 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

\$39.95 / PERSON

## DESSERT

*select two*

STICKY DATE CAKE medjool date, whiskey caramel, whipped cream

CRÈME BRÛLÉE PIE seasonal chef preparation

CHOCOLATE CHOCOLATE CAKE isot chili, chocolate sauce, whipped cream

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

ADD 7.95 / PERSON

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# BRUNCH MEZZE FEAST

*includes regular coffee and hot tea service*

AVAILABLE FOR BRUNCH SERVICE SATURDAY & SUNDAY FROM 10AM-2PM

## 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

WHIPPED FETA crushed pistachio, olive oil

POBLANO sweet corn succotash, corn pudding, black lime hominy

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

MELON & AVOCADO ricotta salata, jalapeño, aleppo, lemon honey vinaigrette

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

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

SALMON POKE\* marinated mandarin, shaved asparagus, black pepper, toasted cashew cream (+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

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

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

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

## DESSERT

*select one*

STICKY DATE CAKE medjool date, whiskey caramel, whipped cream

CRÈME BRÛLÉE PIE strawberry compote, basil

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*

CUCUMBER & MINT luxardo bitter bianco, owen's cucumber mint soda, prosecco

WATERMELON & FENNEL don ciccio finochietto, thomas henry watermelon soda, prosecco

HIBISCUS & BLUEBERRY maxico mistico hibiscus, fruitful blueberry, prosecco

PASSIFLORA prosecco, passionfruit, clementine, guava

\$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, Kalokaíri "Aba", Peloponnese, GREECE*

#### WHITE

*Garnacha Blanca, Celler Piñol "Raig de Raïm" Terra Alta, SPAIN*

*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

Garnacha Blanca, Celler Piñol "Raig de Raïm" Terra Alta, SPAIN  
Sauvignon Blanc, Verdelia "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.

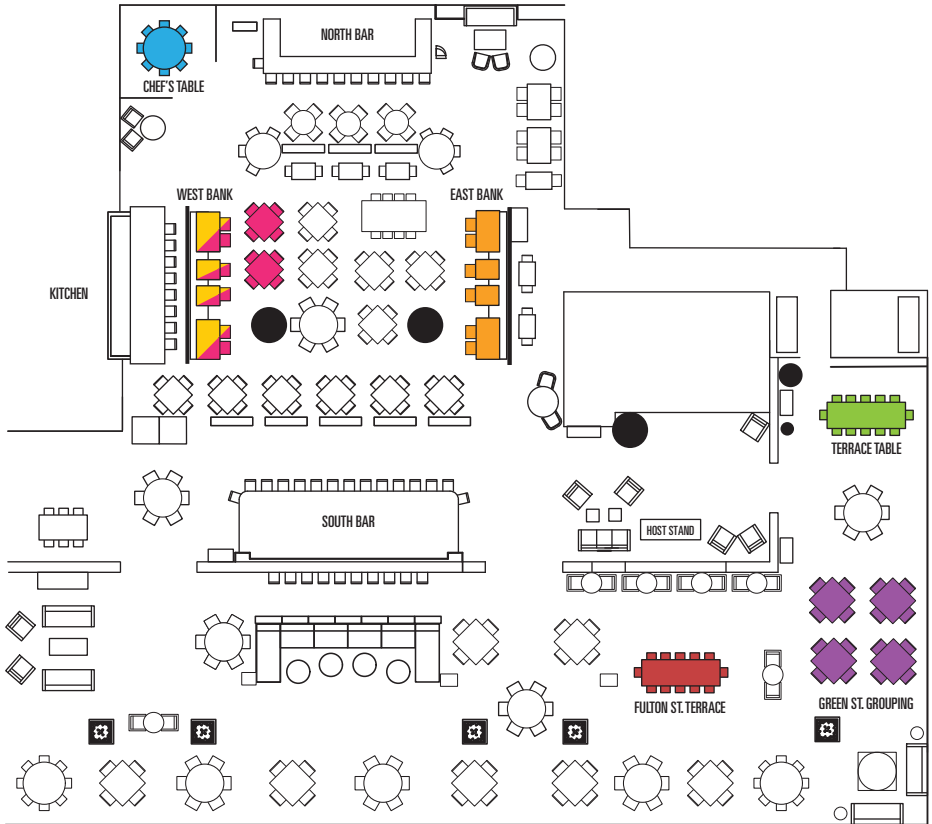
## DO I NEED TO LEAVE A TIP?

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 |
|----------------------------------------------------------------------|--------|
| <span style="color: blue;">●</span> CHEF'S TABLE                     | 12     |
| <span style="color: orange;">●</span> EAST BANK                      | 16     |
| <span style="color: yellow;">●</span> WEST BANK                      | 18     |
| <span style="color: magenta;">●</span> WEST BANK + 2 ADJACENT TABLES | 24     |
| <span style="color: green;">●</span> TERRACE TABLE                   | 12     |
| <span style="color: purple;">●</span> GREEN STREET GROUPING          | 16     |
| <span style="color: red;">●</span> FULTON STREET TERRACE             | 10     |