



PARTIES & SPECIAL EVENTS

302 N GREEN ST, CHICAGO, IL
773.805.8802

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

773.805.8802



MEZZE FEAST DINNER

HUMMUS & SPREADS

served with our house bread or gluten-free crackers

select three

CLASSIC paprika, vegetable crudité, ceci
SMOKY GARLIC charred avocado, chili oil
POBLANO sweet corn succotash, corn pudding, crispy hominy, black lime
CRISPY SHORT RIB HUMMUS* grilled onion, sherry, beef jus (+4pp)
WHIPPED FETA crushed pistachio, aleppo, olive oil
CHARRED EGGPLANT aleppo, urfa pepper, mint
MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses

MEZZE

select three

COLD

served with our hummus & spreads

CHILLED CUCUMBERS
cashew cream, dukkah, pickled fresno,
mint relish
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 parmesan polenta, roasted parsnip, pomegranate
ALASKAN HALIBUT* roasted carrot, cashew, curry, tomato butter sauce (+4pp)
SHAWARMA-SPICED SKIRT STEAK FRITES* za'atar, feta, berbere red wine jus (+6pp)
CHAR-GRILLED LAMB CHOPS* blistered broccolini, garlic yogurt, lemon, sherry jus (+14pp)

DESSERT

select two

STICKY DATE CAKE medjool date, whiskey caramel, whipped cream
CRÈME BRÛLÉE PIE seasonal chef preparation
CHOCOLATE HAZELNUT TORTE dark chocolate mousse, praline crunch, candied orange

\$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

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

HUMMUS & SPREADS

served with our house bread or gluten-free crackers

select two

CLASSIC paprika, vegetable crudité, ceci
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, aleppo, olive oil
CHARRED EGGPLANT aleppo, urfa pepper, mint
MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses

MEZZE

select two

COLD

served with our hummus & spreads

CHILLED CUCUMBERS
cashew cream, dukkah, pickled fresno,
mint relish
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, zhough
LAMB & BEEF KEFTA* lemon, olive oil, tzatziki
GRILLED SALMON KEBAB* sweet pepper, red onion, lemon, olive oil, zhough
CRISPY CHICKEN THIGHS potato purée, aleppo, isot, cilantro, chili garlic vinaigrette
ROASTED PORK BELLY seasonal chef preparation
MOROCCAN SPICED BRAISED SHORT RIB parmesan polenta, roasted parsnip, pomegranate
ALASKAN HALIBUT* roasted carrot, cashew, curry, tomato butter sauce (+4pp)
SHAWARMA-SPICED SKIRT STEAK FRITES* za'atar, feta, berbere red wine jus (+6pp)
CHAR-GRILLED LAMB CHOPS* blistered broccolini, garlic yogurt, lemon, sherry jus (+14pp)

\$49.95 / PERSON

DESSERT

select two

STICKY DATE CAKE medjool date, whiskey caramel, whipped cream
CRÈME BRÛLÉE PIE seasonal chef preparation
CHOCOLATE HAZELNUT TORTE dark chocolate mousse, praline crunch, candied orange

ADD 7.95 / PERSON

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or eggs may increase your risk of foodborne illness.*

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MEZZE EXPRESS LUNCH

Curated for a seamless lunch experience designed to get you back to the office on time.

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

HUMMUS & SPREADS

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

CLASSIC paprika, vegetable crudité, ceci

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, aleppo, olive oil

CHARRED EGGPLANT aleppo, urfa pepper, mint

MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses

COLD & HOT MEZZE

select one

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

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 HAZELNUT TORTE dark chocolate mousse, praline crunch, candied orange

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

served with our house bread or gluten-free crackers

select two

CLASSIC paprika, vegetable crudité, ceci

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, aleppo, olive oil

CHARRED EGGPLANT aleppo, urfa pepper, mint

MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses

MEZZE

select two

DROP BISCUIT seasonal chef preparation

CHOCOLATE BABKA FRENCH TOAST maple syrup

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

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 seasonal chef preparation

CHOCOLATE HAZELNUT TORTE dark chocolate mousse, praline crunch, candied orange

\$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 finocchio, 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, Kalokairi "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.

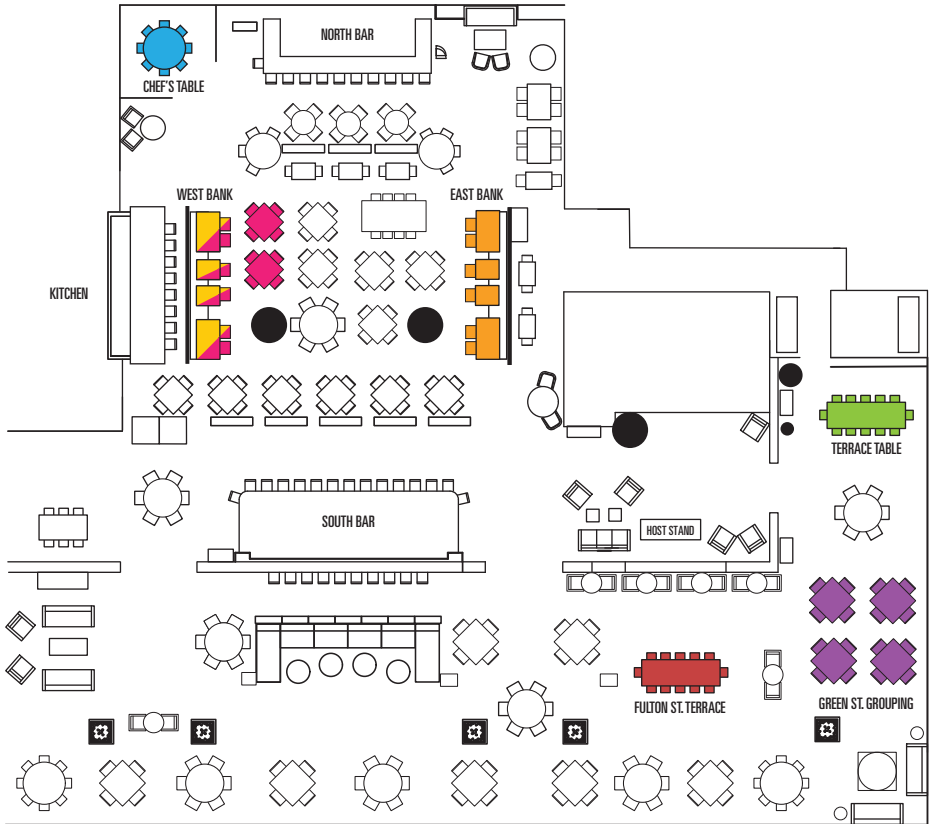
DO I NEED TO LEAVE A TIP?

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
● CHEF'S TABLE	12
● EAST BANK	16
● WEST BANK	18
● WEST BANK + 2 ADJACENT TABLES	24
● TERRACE TABLE	12
● GREEN STREET GROUPING	16
● FULTON STREET TERRACE	10