



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

CRISPY POTATOES mizithra, rosemary, scallion crema - \$36
GREEN FALAFEL avocado tzatziki, garlic tahini, dania spice - \$38
BRUSSELS SPROUTS almond & cashew dukkah, harissa honey - \$38

RAW & CHILLED

TRUFFLED SALMON* fried leek, roasted garlic, garlic chive - \$42
HAMACHI* seasonal chef preparation - \$46
TUNA & WATERMELON* cucumber, fresno, mint, nigella yuzu 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 seasonal chef preparation - \$42
SHAWARMA-SPICED PRIME SKIRT STEAK* berbere 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
HOUSE-MADE LABNEH
CRISPY SHORT RIB
(+\$4 pp)
\$24.95 / PERSON

SPREADS & MEZZE

*served with our house bread and crudité
select five*

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*
BEEF TENDERLOIN*
(+\$6 pp)
SHAWARMA-SPICED
SKIRT STEAK*
(+\$6 pp)
\$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 pp)

WHIPPED FETA crushed pistachio, olive oil, lemon zest

CHARRED EGGPLANT house yogurt, lemon, california olive oil

MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses

HOUSE-MADE LABNEH seasonal chef preparation

COLD & HOT MEZZE

select two

MARINATED OLIVES, VEGETABLES & FETA sweetly drop pepper, marcona almond, orange zest

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

TUNA & WATERMELON* cucumber, fresno, mint, nigella yuzu vinaigrette (+\$4 pp)

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

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

GRILLED SALMON KEBAB* sweet pepper, red onion, zhoug

BEEF TENDERLOIN KEBAB* bell pepper, cipollini onion, zhoug (+\$6 pp)

CRISPY CHICKEN THIGHS seasonal chef preparation

BRAISED LAMB WRAPPED IN EGGPLANT tomato ragu, kalamata olive, date, graviera, cinnamon

ROASTED PORK BELLY seasonal chef preparation

SLOW-BRAISED BEEF SHORT RIB parmesan polenta, roasted carrot, preserved lemon agrodulce

SHAWARMA-SPICED PRIME SKIRT STEAK FRITES* berbere red wine jus, za'atar, feta (+\$7 pp)

DESSERT

select two

STICKY DATE CAKE medjool date, whiskey caramel, whipped cream

LEMON MERINGUE BAR citrus crema, graham cracker crust

CHOCOLATE CHOCOLATE CAKE isot chili, chocolate sauce, whipped cream

\$64.95 / PERSON

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MEZZE FEAST BRUNCH

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 pp)

WHIPPED FETA crushed pistachio, olive oil, lemon zest

CHARRED EGGPLANT house yogurt, lemon, california olive oil

MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses

HOUSE-MADE LABNEH seasonal chef preparation

MEZZE

select two

DROP BISCUIT seasonal chef preparation

CHOCOLATE BABKA FRENCH TOAST maple syrup, whipped cream

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

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

TUNA & WATERMELON* cucumber, fresno, mint, nigella yuzu vinaigrette (+\$4 pp)

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

CRISPY POTATOES mizithra, rosemary, scallion crema

GREEN FALAFEL avocado tzatziki, garlic tahini, dania spice

BRUSSELS SPROUTS almond & cashew dukkah, harissa honey

BRUNCH & KEBABS

select two

KHACHAPURI baked egg, mushroom, graviera cheese, green onion

SPINACH & FETA FRITTATA poblano chili, crispy phyllo, lemon

SHORT RIB SHAKSHUKA local eggs, spicy harissa, graviera, roasted potato

SMOKED SALMON SPREAD & JERUSALEM BAGEL

sumac red onion, tomato, caper, labneh (+\$4 pp)

SHAWARMA-SPICED SKIRT STEAK & EGGS fried eggs, crispy potato, tzatziki (+\$7 pp)

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

GRILLED CHICKEN KEBAB yogurt marinade, sweet pepper, zhough

LAMB & BEEF KEFTA lemon, olive oil, tzatziki

GRILLED SALMON KEBAB sweet pepper, red onion, zhough

BEEF TENDERLOIN KEBAB bell pepper, cipollini onion, zhough (+\$6 pp)

\$49.95 / PER PERSON

DESSERT

select two

STICKY DATE CAKE medjool date, whiskey caramel, whipped cream

LEMON MERINGUE BAR citrus crema, graham cracker crust

CHOCOLATE CHOCOLATE CAKE isot chili, chocolate sauce, whipped cream

ADD \$7.95 / PERSON

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BAR PACKAGES

CLASSIC BAR PACKAGE

\$20 PER PERSON / HOUR

SPIRITS

Wheatley 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 Lager

Bearded Iris Homestyle I.P.A. • Jackalope Lovebird Wheat Ale

Diskin Babe Magnet Cider • Best Day Brewing Kolsch N/A

WINE

BUBBLES

Prosecco, Giuliana, Veneto, ITALY, NV

ROSÉ

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

WHITE

Malagousia Et al., Apl, 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

\$24 PER PERSON / HOUR

SPIRITS

*Wheatley Vodka
Tito's Vodka
Ketel One Vodka
Grey Goose Vodka
Fords Gin*

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

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

BEER

*Moody Tongue Paradise Pilsner • Estrella Damm Pale Lager
Bearded Iris Homestyle I.P.A • Jackalope Lovebird Wheat Ale
Diskin Babe Magnet Cider • Best Day Brewing Kolsch N/A*

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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