



PARTIES & SPECIAL EVENTS

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

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

# MEZZE FEAST DINNER

*served with house bread and gluten-free crackers*

## HUMMUS & SPREADS

*select two*

HUMMUS paprika, olive oil, vegetable crudité  
SMOKY GARLIC ceci, aleppo & ufra pepper, preserved lemon  
WHIPPED FETA crushed pistachio, aleppo, olive oil, lemon zest  
CHARRED EGGPLANT house yogurt, lemon, california olive oil  
MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses  
BEEF BRISKET smoked bbq sauce (+\$5 per person)  
CRISPY SHORT RIB grilled onion, sherry, beef jus (+\$5 per person)

## COLD & HOT MEZZE

*select two*

MARINATED OLIVES & FETA pickled cauliflower & onion,  
sweaty drop pepper, marcona almond, orange zest  
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  
CRISPY POTATOES mizithra, rosemary, scallion crema  
BRUSSELS SPROUTS almond & cashew dukkah, harissa honey  
GREEN FALAFEL avocado tzatziki, garlic tahini, jalapeño  
JUMBO LUMP CRAB CAKES garlic, shallot, lemon, frisée,  
kale & dill remoulade (+\$7 per person)

## BUTCHER & KEBABS

*select two*

GRILLED MUSHROOM date, sherry vinaigrette, zhoug  
GRILLED CHICKEN yogurt marinade, sweet peppers, zhoug  
LAMB & BEEF KEFTA lemon, olive oil, tzatziki  
GRILLED SALMON sweet pepper, red onion, lemon, olive oil, zhoug  
HEIRLOOM CRISPY CHICKEN THIGH piquillo pepper, cipollini, morita chicken jus  
ROASTED PORK BELLY stone fruit, harissa hot honey, cherry cipollini jam  
BRAISED BEEF SHORT RIB parmesan polenta, tamarind, pomegranate date glaze  
PISTACHIO CRUSTED HALIBUT turmeric couscous, green olive,  
chimichurri (+\$6 per person)  
GRILLED FILET bell pepper, cipollini onion, zhoug (+\$8 per person)  
SHAWARMA-SPICED PRIME SKIRT STEAK FRITES  
za'atar, feta, berbere red wine jus (+\$8 per person)

## DESSERT

*select one*

STICKY DATE CAKE medjool date, sumac, 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

*served with house bread and gluten-free crackers*

## HUMMUS & SPREADS

*select two*

HUMMUS paprika, olive oil, vegetable crudité  
SMOKY GARLIC ceci, aleppo & ufra pepper, preserved lemon  
WHIPPED FETA crushed pistachio, aleppo, olive oil, lemon zest  
CHARRED EGGPLANT house yogurt, lemon, california olive oil  
MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses  
BEEF BRISKET smoked bbq sauce (+\$5 per person)  
CRISPY SHORT RIB grilled onion, sherry, beef jus (+\$5 per person)

## COLD & HOT MEZZE

*select two*

MARINATED OLIVES & FETA pickled cauliflower & onion,  
sweaty drop pepper, marcona almond, orange zest  
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  
CRISPY POTATOES mizithra, rosemary, scallion crema  
BRUSSELS SPROUTS almond & cashew dukkah, harissa honey  
GREEN FALAFEL avocado tzatziki, garlic tahini, jalapeño  
JUMBO LUMP CRAB CAKES garlic, shallot, lemon, frisée,  
kale & dill remoulade (+\$7 per person)

## BUTCHER & KEBABS

*select two*

GRILLED MUSHROOM date, sherry vinaigrette, zhoug  
GRILLED CHICKEN yogurt marinade, sweet pepper, zhoug  
LAMB & BEEF KEFTA lemon, olive oil, tzatziki  
GRILLED SALMON sweet pepper, red onion, lemon, olive oil, zhoug  
HEIRLOOM CRISPY CHICKEN THIGH piquillo pepper, cipollini, morita chicken jus  
ROASTED PORK BELLY stone fruit, harissa hot honey, cherry cipollini jam  
BRAISED BEEF SHORT RIB parmesan polenta, tamarind, pomegranate date glaze  
PISTACHIO CRUSTED HALIBUT turmeric couscous, green olive,  
chimichurri (+\$6 per person)  
GRILLED FILET bell pepper, cipollini onion, zhoug (+\$8 per person)  
SHAWARMA-SPICED PRIME SKIRT STEAK FRITES  
za'atar, feta, berbere red wine jus (+\$8 per person)

## DESSERT

*select one*

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

\$49.95 / PERSON



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# MEZZE FEAST BRUNCH

*served with house bread and gluten-free crackers*

## HUMMUS & SPREADS

*select two*

HUMMUS paprika, olive oil, vegetable crudité  
SMOKY GARLIC ceci, aleppo & ufra pepper, preserved lemon  
WHIPPED FETA crushed pistachio, aleppo, olive oil, lemon zest  
CHARRED EGGPLANT house yogurt, lemon, california olive oil  
MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses  
BEEF BRISKET smoked bbq sauce (+\$5 per person)  
CRISPY SHORT RIB grilled onion, sherry, beef jus (+\$5 per person)

## COLD & HOT MEZZE

*select two*

MARINATED OLIVES & FETA pickled cauliflower & onion,  
sweaty drop pepper, marcona almond, orange zest  
GREEK VILLAGE vine ripened tomato, persian cucumber, red onion,  
kalamata olive, bell pepper, feta, greek vinaigrette  
CRISPY POTATOES mizithra, rosemary, scallion crema  
BRUSSELS SPROUTS almond & cashew 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, lemon dill rice  
GRILLED MUSHROOM date, sherry vinaigrette, zhoug  
GRILLED CHICKEN yogurt marinade, sweet pepper, zhoug  
LAMB & BEEF KEFTA lemon, olive oil, tzatziki  
GRILLED SALMON sweet pepper, red onion, lemon, olive oil, zhoug  
JERUSALEM BAGEL W/ SMOKED SALMON SPREAD tomato, caper, labneh (+\$3 per person)  
GRILLED FILET bell pepper, cippolini onion, zhoug (+\$8 per person)  
SHAWARMA-SPICED SKIRT STEAK & EGG\* fried egg, crispy potato, tzatziki (+\$8 per person)

## DESSERT

*select one*

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

## BACH BUCKETS

*Trio of Wines*

GIULIANA PROSECCO - \$139.95  
RUMOR ROSÉ - \$169.95  
XINOMAVRO BRUT ROSÉ - \$169.95

\$49.95 / PERSON



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# PASSED APPETIZERS

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

## MEZZE

CRISPY POTATOES mizithra, rosemary, scallion crema - \$28

GREEN FALAFEL avocado tzatziki, garlic tahini, dania spice - \$30

BRUSSELS SPROUTS almond & cashew dukkah, harissa honey - \$34

## RAW & CHILLED

AHI TUNA & WATERMELON\* radish, cucumber, yuzu nigella vinaigrette - \$42

YELLOWTAIL\* radish, cucumber, mint, fresno, texas citrus koji - \$42

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

## MEDITERRANEAN BUTCHER & KEBABS

GRILLED MUSHROOM date, sherry vinaigrette, zhough - \$36

GRILLED CHICKEN yogurt marinade, sweet pepper, zhough - \$36

LAMB & BEEF KEFTA lemon, olive oil, tzatziki - \$38

GRILLED SALMON sweet pepper, red onion, lemon, olive oil, zhough - \$48

ROASTED PORK BELLY stone fruit, harissa hot honey, cherry cippolini jam - \$40

SHAWARMA-SPICED PRIME SKIRT STEAK FRITES  
za'atar, feta, berbere red wine jus - \$60

# STATIONS

## HUMMUS, SPREADS & COLD MEZZE

*served with house bread, gluten-free crackers, and crudite*

HUMMUS • SMOKY HUMMUS • MUHAMMARA

WHIPPED FETA • CHARRED EGGPLANT • CHILLED CUCUMBERS

MARINATED OLIVES & FETA • GREEK VILLAGE

STRACCIATELLA • CRISPY SHORT RIB HUMMUS (+\$4 per person)

AHI TUNA\* (+\$6 per person) • YELLOWTAIL\* (+\$6 per person)

*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.

