



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, citrus harissa, honey - \$38

RAW & CHILLED

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

HAMACHI & CHARRED AVOCADO*

coconut cream, lychee, jalapeño, makrut lime vinaigrette - \$46

BIG EYE TUNA* seasonal chef preparation - \$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 honeycrisp apple, hot honey harissa, cilantro - \$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

WHITE CHEDDAR LABNEH

CRISPY SHORT RIB

(+\$4 per person)

\$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 per person)

SHAWARMA-SPICED

SKIRT STEAK*

(+\$6 per person)

\$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 per person)

WHIPPED FETA crushed pistachio, olive oil, lemon zest

CHARRED EGGPLANT house yogurt, lemon, california olive oil

MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses

WHITE CHEDDAR LABNEH honeycrisp apple, lemon zest, almond granola, cinnamon phyllo

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

BIG EYE TUNA* seasonal chef preparation (+\$4 per person)

HOUSE-MADE STRACCIATELLA vine-ripened tomato, crouton,
pistachio pesto, sherry vinaigrette (+\$4 per person)

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* bell pepper, cipollini onion, zhoug (+\$6 per person)

GRILLED BEET STEAK avocado crema, black garlic & rosemary salt, spicy hatch chili reduction

CRISPY CHICKEN THIGHS seasonal chef preparation

ROASTED PORK BELLY honeycrisp apple, hot honey harissa, cilantro

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 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

\$64.95 / PERSON

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BAR PACKAGES

CLASSIC BAR PACKAGE

\$18 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 Resolution Cider

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

RED

Xinomavro, Thymiopoulos "Young Vines", Naoussa, GREECE

Grenache/syrah/cinsault, Chaume Arnaud "Petit Coquet", Côtes du Rhône, FRANCE



BAR PACKAGES

PREMIUM BAR PACKAGE

includes specialty cocktails

\$22 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 Blanco 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 Resolution Cider*

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

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

