



PARTIES & SPECIAL EVENTS

302 N GREEN ST, CHICAGO, IL
(773) 645-1400

ABARESTAURANTS.COM

W E L C O M E

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 Charred Eggplant Spread, Whipped Feta, Hamachi, Grilled Skirt Steak and Short Rib Shakshuka. 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.

C O N T A C T U S

ABAPARTIES@LETTUCE.COM

773-645-1400

aba

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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

WILD MUSHROOM truffled mushroom ragu, chives

WHIPPED FETA crushed pistachio, olive oil

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

MARINATED OLIVES & FETA

pickled cauliflower & onion, sweet drop pepper, marcona almond, orange zest

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

CITRUS CURED SALMON*

seasonal chef preparation (+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

SLOW-BRAISED BEEF SHORT RIB parmesan polenta, tamarind, pomegranate & date glaze

PAN-SEARED HALIBUT* seasonal chef preparation (+4pp)

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

CHAR-GRILLED LAMB CHOPS* blistered broccolini, garlic yogurt, pistachio & mint gremolata (+14pp)

DESSERT

select two

STICKY DATE CAKE medjool date, whiskey caramel, whipped cream

CRÈME BRÛLÉE PIE roasted apple, burnt honey

CHOCOLATE CHOCOLATE CAKE isot chili, chocolate sauce, whipped cream

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

\$74.95 / 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

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BRUNCH MEZZE FEAST

includes regular coffee and hot tea service

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

WILD MUSHROOM truffled mushroom ragu, chives

WHIPPED FETA crushed pistachio, olive oil

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

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

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

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

CITRUS CURED SALMON* seasonal chef preparation (+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

GREEN HARISSA CHICKEN* local eggs, labneh, feta, chickpea

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

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

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

DESSERT

select one

STICKY DATE CAKE medjool date, whiskey caramel, whipped cream

CRÈME BRÛLÉE PIE roasted apple, burnt honey

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

APEROL SPRITZ aperol, prosecco

HUGO SPRITZ elderflower, mint

GREEK G&T stray dog gin, lemon, simple syrup

\$108 / INCLUDES 8 TOTAL DRINKS

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BAR PACKAGES

CLASSIC BAR PACKAGE

\$18 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

B E E R

Moody Tongue Aperitif • Estrella Daura Pale Lager • Double Clutch Hazy IPA

Hopewell Lightbeam IPA • Eris Pedestrian Cider

W I N E

BUBBLES

Prosecco, Giuliana, Veneto, ITALY, NV

ROSÉ

Agiorgitiko/Moschofilero, Kalokaíri “Aba”, Peloponnese, GREECE

WHITE

Moschofilero, Žacharias, Peloponnese, GREECE

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

<i>Wheatley Vodka</i>	<i>Ford's Gin</i>	<i>Sazerac Rye</i>
<i>Tito's Vodka</i>	<i>Planteray 3 Stars Rum</i>	<i>Old Forester 86 Proof</i>
<i>Ketel One Vodka</i>	<i>Corazon Blanco Tequila</i>	<i>Maker's Mark</i>
<i>Grey Goose Vodka</i>	<i>Flecha Azul Blanco Tequila</i>	<i>Highland Park 12 Year</i>
<i>Hendricks Gin</i>	<i>Johnnie Walker Black</i>	<i>Glenlivet 12 Year</i>
	<i>Famous Grouse</i>	

B E E R

*Moody Tongue Aperitif • Estrella Daura Pale Lager • Double Clutch Hazy IPA
Hopewell Lightbeam IPA • Eris Pedestrian Cider*

W I N E

BUBBLES

Prosecco, Giuliana, Veneto, ITALY, NV

ROSÉ

Agiorgitiko/Moschofilero, Kalokaíri "Aba", Peloponnese, GREECE

WHITE

Moschofilero, Zácharias, Peloponnese, GREECE

Sauvignon Blanc, Verdelia "Aba", Happy Canyon of Santa Barbara, CALIFORNIA

Chardonnay, The Fableist, Edna Valley, CALIFORNIA

Vermentino, Pala "Soprasole", Sardagna, 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)*

\$25 PER PERSON / HOUR



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F A Q

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.

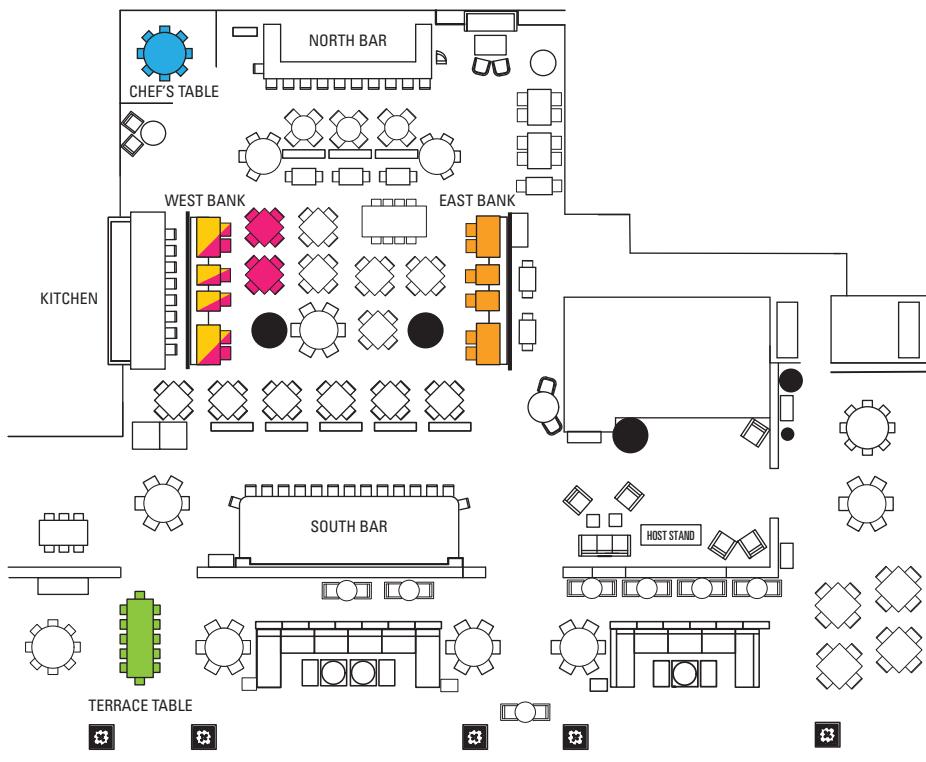
DO I NEED TO LEAVE A TIP?

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	RECEPTION
● CHEF'S TABLE	12	×
● EAST BANK	16	×
● WEST BANK	18	×
● WEST BANK + 2 ADJACENT TABLES	24	×
● TERRACE TABLE	12	×