



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 lighter style of cooking with a large emphasis on raw and cooked protein. Signature dishes include Charred Eggplant Spread, Whipped Feta, Hamachi, Black Garlic Shrimp Scampi, and Grilled Skirt Steak. The beverage program is crafted by Mixologist Liz Pearce and showcases Mediterranean-inspired rare wines and spirits.

The dining room accommodates groups up to 250 guests reception style, and also features a chef's table for up to 10 guests for a more intimate experience.

C O N T A C T U S

ABAPARTIES@LEYE.COM

773-645-1400



PASSED APPETIZERS

select four - \$14 per person/hour

select six - \$18 per person/hour

MEZZE

CRISPY POTATOES mizithra, rosemary, scallion crema

GREEN FALAFEL avocado tzatziki, garlic tahini, dania spice

HOUSE-MADE STRACCIATELLA marinated tomatoes, sherry vinaigrette, croutons

RAW & CHILLED

+ \$3 per person, per hour

HAMACHI* charred avocado, ginger scallion, kiwi, desert hibiscus

BEEF TARTARE* finger lime, lemongrass, mint, crispy rice, lettuce cups

AHI TUNA & WATERMELON* cucumber, mint, nigella, black pepper & yuzu vinaigrette

KEBABS

GRILLED CAULIFLOWER medjool dates, red onion, turmeric

MARKET VEGETABLE aleppo pepper, garlic, olive oil, zhoug

GRILLED CHICKEN* yogurt marinade, sweet peppers, zhoug

CHICKEN KEFTA* lemon, olive oil, tzatziki

LAMB & BEEF KEFTA* lemon, olive oil, tzatziki

GRILLED SALMON* sweet peppers, red onions, lemon, olive oil, zhoug

STATIONS

select three hummus or spreads & two kebabs - \$34.95 per person

HUMMUS & SPREADS

served with our house bread and crudite

HUMMUS

SMOKY GARLIC

CHARRED EGGPLANT

MUHAMMARA

WHIPPED FETA

select three

\$18.95 / PERSON

KEBABS

served with local basmati rice

GREEN FALAFEL

GRILLED CAULIFLOWER

GRILLED CHICKEN*

CHICKEN KEFTA*

LAMB & BEEF KEFTA*

GRILLED SALMON*

select three

\$38.95 / 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 DINNER

served with house bread or gluten-free crackers

HUMMUS & SPREADS

select three

HUMMUS za'atar, olive oil, vegetable crudité

SMOKY GARLIC charred avocado, chili oil

CHARRED EGGPLANT house yogurt, lemon, california olive oil

MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses

WHIPPED FETA crushed pistachio, olive oil, lemon zest

MEZZE

select three

COLD

served with our hummus & spreads

HOUSE-MADE STRACCIATELLA
marinated tomatoes, sherry vinaigrette

MARINATED OLIVES & FETA
marcona almonds, lemon zest,
middle east spices

VILLAGE SALAD
mighty vine cherry tomatoes, persian cucumber,
red onion, feta, greek vinaigrette

HOT

served with our mediterranean butcher

GREEN FALAFEL
avocado tzatziki, garlic tahini, dania spice

CRISPY POTATOES
mizithra, rosemary, scallion crema

BRUSSELS SPROUTS
cashew & almond dukkah, harissa honey

BLACK GARLIC SHRIMP SCAMPI*
lime pickle, chilies, parmesan bread crumbs

MEDITERRANEAN BUTCHER

select three

CHICKEN KEFTA* lemon, olive oil, tzatziki

GRILLED CAULIFLOWER KEBAB medjool dates, red onion, turmeric

GRILLED CHICKEN KEBAB* yogurt marinade, sweet peppers, zhoug

LAMB & BEEF KEFTA* lemon, olive oil, tzatziki

GRILLED SALMON KEBAB* sweet peppers, red onions, lemon, olive oil, zhoug

SLOW-BRAISED LEG OF LAMB WRAPPED IN EGGPLANT* tomatoes, graviera, dates, cinnamon

SHAWARMA SPICED SKIRT STEAK* horseradish labneh, watercress, black garlic mushroom jus

ROASTED PORK BELLY* black cherry, garlic confit, saba vinaigrette

BRAISED SHORT RIB* corn purée, red onion, pickled barberries, cilantro

BEEF TENDERLOIN* fingerling potatoes, truffle butter (+ \$6 per person)

DESSERT

select two

CRÈME BRÛLÉE PIE summer strawberry, strawberry sumac coulis

ISOT DOUBLE CHOCOLATE CAKE caramel sauce, whipped cream

HALVA medjool date, roasted grapes, marcona almond

\$69.95 / PERSON

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BAR PACKAGES

CLASSIC BAR PACKAGE

\$18 PER PERSON / HOUR

SPIRITS

Basic Vodka

Tito's Vodka

Beefeater Gin

Plantation 3 Year

Corazon Blanco Tequila

Old Granddad Bonded Bourbon

Rittenhouse Rye

Johnnie Walker Black Label Scotch Whisky

Famous Grouse Blended Whisky

BEER

Lü Kolsch • Goose Island 312

Stem Off-Dry Cider • Sierra Nevada Hazy IPA

Miller Lite • Becks N/A

WINE

BUBBLES

Prosecco, Giuliana, Veneto, Italy, NV

ROSÉ

Syrah/Cinsault, Domaine Triennes, Provence, France, 2020

WHITE

Viognier Blend, Perrin, Cotes du Rhone Blanc, Rhone Valley, France, 2020

Sauvignon Blanc, Dourthe, Bordeaux, France, 2020

RED

Pinot Noir, Pavette, California, 2020

Cabernet Sauvignon, La Garrigue Du Midi, Languedoc-Roussillon, France, 2019



sales tax and 3% event planner fee will be added to all menus

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BAR PACKAGES

PREMIUM BAR PACKAGE

\$22 PER PERSON / HOUR

SPIRITS

Basic Vodka
Tito's Vodka
Ketel One Vodka
Grey Goose Vodka
Beefeater Gin
Hendricks Gin

Ford's Gin
Plantation 3 Year
Corazon Blanco Tequila
Casamigos Blanco Tequila
Johnnie Walker Black
Famous Grouse

Rittenhouse Rye
Old Granddad Bonded
Buffalo Trace
Highland Park 12 Year
Glenlivet 12 Year

BEER

Lü Kolsch • Goose Island 312 • Stem Off-Dry Cider
Sierra Nevada Hazy IPA • Tome Pale Ale Half Acre
Goose Island Lost Palate IPA • Miller Lite • Becks N/A

WINE

BUBBLES

Prosecco, Giuliana, Veneto, Italy, NV

ROSÉ

Syrah/Cinsault, Domaine Triennes, Provence, France, 2017

WHITE

Vignier Blend, Perrin, Cotes du Rhone Blanc, Rhone Valley, France, 2020
Sauvignon Blanc, Dourthe, Bordeaux, France, 2020
Chardonnay, Borsao, Aragon, Spain, 2020
Riesling, August Kessler, Rheingau, Germany, 2020

RED

Pinot Noir, Pavette, California, 2020
Cabernet Sauvignon, La Garrigue Du Midi, Languedoc-Roussillon, France, 2019
Nero d'Avola, Morgante, Sicily, Italy, 2019
Grenache/Syrah, Perrin, Cotes du Rhone, Rhone Valley, France, 2020

SUPER PREMIUM BAR PACKAGE

includes the addition of champagne & Aba's specialty cocktails
**with the exception of reserved cocktails*

\$25 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.

In the unfortunate event of a cancellation, Aba requires 5 days advanced 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.

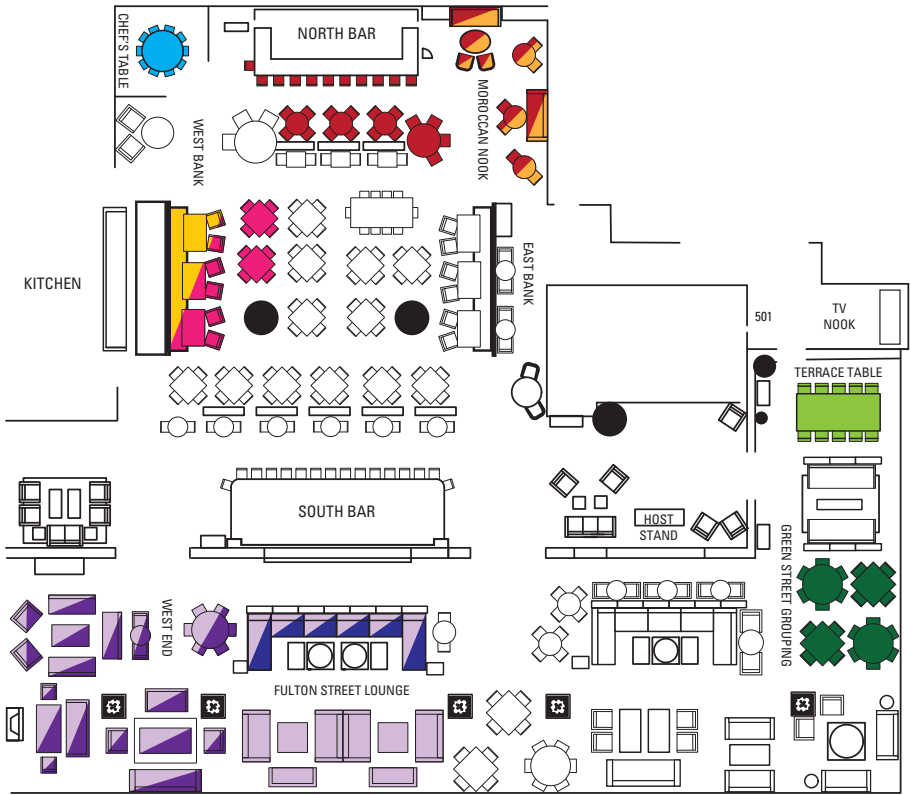
DO I NEED TO LEAVE A TIP?

It is customary to provide a gratuity to the service staff. The amount of any gratuity is in the sole discretion of the guest and is NOT included in the price as listed on the event order. There is a 3% event planner fee that is included in the event order.

The service staff appreciates your recognition of their work.



FLOOR MAP



AREA	SEATED	RECEPTION
CHEF'S TABLE	10	x
MOROCCAN NOOK	x	15
MOROCCAN NOOK + NORTH BAR	x	24
WEST BANK	18	x
WEST BANK + 2 ADJACENT TABLES	24	x
TERRACE TABLE	10	x
GREEN STREET GROUPING	18	x
FULTON STREET LOUNGE	15	x
WEST HALF	x	125
WEST END	x	40