



PARTIES & SPECIAL EVENTS

9700 COLLINS AVE, BAL HARBOUR SHOPS, STE 101
(305) 677-2840

ABARESTAURANTS.COM

PASSED APPETIZERS

prices by the dozen, minimum 2 orders per dozen

MEZZE

CRISPY POTATOES mizithra, rosemary, scallion crema - \$36

GREEN FALAFEL avocado tzatziki, garlic tahini, dania spice - \$38

BROCCOLI W/ DATE TAHINI za'atar, extra virgin olive oil, lemon zest - \$38

RAW & CHILLED

HAMACHI charred avocado, ginger scallion, kiwi, desert hibiscus - \$54

LOCAL SNAPPER CEVICHE lemongrass, jalapeño, esno, asian pear, cilantro - \$54

BIG EYE TUNA israeli couscous, pomegranate, cucumber, nigella yuzu vinaigrette - \$60

MEDITERRANEAN BUTCHER & KEBABS

GRILLED MUSHROOM ras el hanout, red onion, souvlaki vinaigrette, tzatziki - \$42

GRILLED CHICKEN yogurt marinade, sweet peppers, zhoug - \$46

LAMB & BEEF KEFTA lemon, olive oil, tzatziki - \$48

ORA KING SALMON* sweet peppers, red onions, lemon, olive oil, zhoug - \$54

BEEF TENDERLOIN bell pepper, red onion, zhoug - \$60

CRISPY CHICKEN THIGH greek yogurt, ceci, piparra pepper, green harissa - \$46

SHAWARMA-SPICED PRIME SKIRT STEAK horseradish labneh, watercress, black garlic mushroom jus - \$60

STATIONS

HUMMUS & SPREADS

served with our house bread and crudite

HUMMUS

SMOKY GARLIC

TOASTED ALMOND

CHARRED EGGPLANT

MUHAMMARA

SPINACH LABNEH

SPICY LAMB RAGU

(+\$3 per person)

select three

\$24.95 / PERSON

KEBABS

served with local basmati rice

GREEN FALAFEL

GRILLED MUSHROOM

GRILLED CHICKEN

LAMB & BEEF KEFTA

GRILLED SALMON

SKIRT STEAK

(+\$6 per person)

BEEF TENDERLOIN

(+\$8 per person)

select three

\$48.95 / PERSON

MEZZE FEAST

PRESELECT

served with house bread or gluten-free crackers

HUMMUS & SPREADS

select two

HUMMUS paprika, olive oil, vegetable crudité

SMOKY GARLIC ceci, aleppo & ufra peppers, preserved lemon

SPICY LAMB RAGU braised lamb shoulder, harissa

CHARRED EGGPLANT house yogurt, lemon, california olive oil

MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses

TOASTED ALMOND castelvetro olives, fresh herbs

COLD & HOT MEZZE

select two

WHIPPED FETA & MARINATED OLIVES marcona almond, sweetie drop, lemon zest

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

LEAFY GREENS ricotta salata, watermelon radish, almond, citrus vinaigrette

BROCCOLI W/DATE TAHINA za'atar, extra virgin olive oil, lemon zest

CRISPY POTATOES mizithra, rosemary, scallion crema

GREEN FALAFEL avocado tzatziki, garlic tahini, jalapeño

BLACK GARLIC SHRIMP SCAMPI lime pickle, chilies, parmesan bread crumbs (+\$5 per person)

HOUSE-MADE STRACCIATELLA marinated tomato, sesame, crouton, lemon, basil (+\$5 per person)

BUTCHER & KEBABS

select two

GRILLED MUSHROOM ras el hanout, red onion, souvlaki vinaigrette, tzatziki

GRILLED CHICKEN yogurt marinade, sweet peppers, zhoug

LAMB & BEEF KEFTA lemon, olive oil, tzatziki

BEEF TENDERLOIN bell pepper, red onion, zhoug (+\$8 per person)

GRILLED SALMON sweet peppers, red onion, lemon, olive oil, zhoug

CRISPY CHICKEN THIGH greek yogurt, ceci, piparra pepper, green harissa

TAMARIND BRAISED SHORT RIB sweet potato puree, barberries, red onion, finger lime, cilantro

ZA'ATAR ROASTED KING SALMON aleppo roasted carrot, garlic yogurt, mediterranean salsa macha

SHAWARMA-SPICED PRIME SKIRT STEAK horseradish labneh,

watercress, black garlic mushroom jus (+\$8 per person)

DESSERT

select one

STICKY DATE CAKE whiskey caramel, sumac, whipped cream

CHOCOLATE CHOCOLATE CAKE isot chili, chocolate sauce, whipped cream

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

\$79.95 / PERSON



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

MEZZE FEAST BRUNCH

PRESELECT

served with house bread or gluten-free crackers

HUMMUS & SPREADS

select two

HUMMUS paprika, olive oil, vegetable crudité
SMOKY GARLIC ceci, aleppo & ufra peppers, preserved lemon
SPICY LAMB RAGU braised lamb shoulder, harissa
CHARRED EGGPLANT house yogurt, lemon, california olive oil
MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses
TOASTED ALMOND castelvetrano olives, fresh herbs

COLD & HOT MEZZE

select two

WHIPPED FETA & MARINATED OLIVES marcona almond, sweetie drop, lemon zest
GREEK VILLAGE SALAD tomato, cucumber, red onion, olive, bell pepper, feta, greek vinaigrette
LEAFY GREENS ricotta salata, watermelon radish, almond, citrus vinaigrette
BROCCOLI W/DATE TAHINA za'atar, extra virgin olive oil, lemon zest
CRISPY POTATOES mizithra, rosemary, scallion crema
GREEN FALAFEL avocado tzatziki, garlic tahini, jalapeño

BRUNCH & KEBABS

select two

KHACHAPURI baked egg, cremini mushroom, graviera, green onion
SHORT RIB SHAKSHUKA local eggs, spicy harissa, graviera, roasted potato
KEFTA & EGGS lamb & beef kefta, fried eggs, tzatziki, lemon dill rice
JERUSALEM BAGEL W/ SMOKED SALMON SPREAD tomato, caper, labneh (+\$3 per person)
GRILLED MUSHROOM ras el hanout, red onion, souvlaki vinaigrette, tzatziki
GRILLED CHICKEN yogurt marinade, sweet peppers, zhoug
LAMB & BEEF KEFTA lemon, olive oil, tzatziki
ORA KING SALMON sweet peppers, red onion, lemon, olive oil, zhoug
BEEF TENDERLOIN bell pepper, red onion, zhoug (+\$8 per person)

DESSERT

select one

STICKY DATE CAKE whiskey caramel, sumac, whipped cream
CHOCOLATE CHOCOLATE CAKE isot chili, chocolate sauce, whipped cream
HALVA WITH... roasted grapes, marcona almond, wonderful little date bar

\$62.95 / PERSON



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BAR PACKAGES

CLASSIC BAR PACKAGE

\$24 PER PERSON / HOUR

SPIRITS

*Basic Vodka • Fords Gin • Plantation 3 Star Rum • Tromba Tequila • Rittenhouse Rye
Elijah Craig Bourbon • Johnnie Walker Black Label Scotch Whisky
Famous Grouse Blended Scotch Whisky • Paddy's Irish Whiskey*

BEER

*Kona Brewing, Longboard, Lager • Veza Sur, Spanglish, Latin Lager
Wynwood Brewing, La Rubia, Blonde Ale • Golden Road Brewing, Mango Wheat Ale
Cigar City Brewing, Jai Alai, IPA*

WINE

BUBBLES

Prosecco, Giuliana, Veneto, ITALY, NV

ROSÉ

Agiorgitiko/Moschofilero, Skouras "Zoe", Peloponnese, GREECE, 2021

WHITE

*Assyrtiko, Mylonas, Attiki, GREECE, 2021
Macabeo/Chardonnay, Borsao, Campo de Borja, SPAIN, 2021*

RED

*Pinot Noir, The Pinot Project, CALIFORNIA, 2020
Agiorgitiko, Palivou Estate, Nemea, GREECE, 2018*



BAR PACKAGES

PREMIUM BAR PACKAGE

\$30 PER PERSON / HOUR

SPIRITS

*Tito's Vodka • Grey Goose Vodka • Hendrick's Gin • Fords Gin
Plantation 3 Star • Tromba Tequila • Maker's Mark Bourbon
Rittenhouse Rye • Glenlivet 12 Year • Paddy's Irish Whiskey*

BEER

*Kona Brewing, Longboard, Lager • Veza Sur, Spanglish, Latin Lager
Wynwood Brewing, La Rubia, Blonde Ale • Golden Road Brewing, Mango Wheat Ale
Cigar City Brewing, Jai Alai, IPA*

WINE

BUBBLES

*Prosecco, Giuliana, Veneto, ITALY, NV
Cava Rosé, Raventós i Blanc "de Nit", Catalonia, SPAIN, 2019*

ROSÉ

Agiorgitiko/Moschofilero, Skouras "Zoe", Peloponnese, GREECE, 2021

WHITE

*Assyrtiko, Mylonas, Attiki, GREECE, 2021
Sauvignon Blanc, Domaine du Salvard, Cheverny, FRANCE, 2021
Chardonnay, Tyler, Santa Barbara, CALIFORNIA, 2021*

RED

*Pinot Noir, The Pinot Project, CALIFORNIA, 2020
Agiorgitiko, Palivou Estate, Nemea, GREECE, 2018
Xinomavro, Kir-Yianni "Cuvée Villages", Naoussa, GREECE, 2018
Cabernet Sauvignon, Typesetter, Napa Valley, CALIFORNIA, 2018*



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 10 business 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.

