



PARTIES & SPECIAL EVENTS

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

ABARESTAURANTS.COM

MEZZE FEAST DINNER

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
CRISPY SHORT RIB grilled onions, sherry, beef jus
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

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
CITRUS POACHED SHRIMP tamarind, aleppo, radish, lime, mint
CRISPY POTATOES mizithra, rosemary, scallion crema
BRUSSELS SPROUTS almond & cashew dukkah, harissa honey
GREEN FALAFEL avocado tzatziki, garlic tahini, jalapeño

BUTCHER & KEBABS

select two

- GRILLED HALLOUMI zucchini, tomato, onion, red zhoug
GRILLED CHICKEN yogurt marinade, sweet peppers, zhoug
LAMB & BEEF KEFTA lemon, olive oil, tzatziki
BEEF TENDERLOIN bell pepper, red onion, zhoug (+\$6 per person)
GRILLED SALMON sweet peppers, red onion, lemon, olive oil, zhoug
HEIRLOOM CRISPY CHICKEN THIGH root vegetable, tuscan kale, piquillo pepper, garlic pan jus
CRISPY PORK BELLY honey crisp apple, harissa honey, coriander, lemon
PAN-ROASTED WHITE STRIPED BASS coconut, roasted spiced carrots, turmeric (+\$4 per person)
SHAWARMA-SPICED PRIME SKIRT STEAK horseradish labneh,
watercress, black garlic mushroom jus (+\$6 per person)
CHAR-GRILLED LAMB CHOPS burnt oregano, garlic, lamb jus, farro (+\$8 per person)

DESSERT

select one

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

\$64.95 / PERSON



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

MEZZE FEAST LUNCH

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
- CRISPY SHORT RIB grilled onions, sherry, beef jus
- 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

COLD & HOT MEZZE

select one

- MARINATED OLIVES & FETA pickled cauliflower & onion, sweet drop pepper, marcona almond, orange zest
- GREEK VILLAGE vine ripened tomato, persian cucumber, red onion, kalamata olive, bell pepper, feta, greek vinaigrette
- CITRUS POACHED SHRIMP tamarind, aleppo, radish, lime, mint
- CRISPY POTATOES mizithra, rosemary, scallion crema
- BRUSSELS SPROUTS almond & cashew dukkah, harissa honey
- GREEN FALAFEL avocado tzatziki, garlic tahini, jalapeño

BUTCHER & KEBABS

select one

- GRILLED HALLOUMI zucchini, tomato, onion, red zhoug
- GRILLED CHICKEN yogurt marinade, sweet peppers, zhoug
- LAMB & BEEF KEFTA lemon, olive oil, tzatziki
- BEEF TENDERLOIN bell pepper, red onion, zhoug (+\$6 per person)
- GRILLED SALMON sweet peppers, red onion, lemon, olive oil, zhoug
- HEIRLOOM CRISPY CHICKEN THIGH root vegetable, tuscan kale, piquillo pepper, garlic pan jus
- CRISPY PORK BELLY honey crisp apple, harissa honey, coriander, lemon
- PAN-ROASTED WHITE STRIPED BASS coconut, roasted spiced carrots, turmeric (+\$4 per person)
- SHAWARMA-SPICED PRIME SKIRT STEAK horseradish labneh, watercress, black garlic mushroom jus (+\$6 per person)
- CHAR-GRILLED LAMB CHOPS urnt oregano, garlic, lamb jus, farro (+\$8 per person)

DESSERT

select one

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

\$46.95 / PERSON



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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
CRISPY SHORT RIB grilled onions, sherry, beef jus
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

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 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 HALLOUMI zucchini, tomato, onion, red zhoug
GRILLED CHICKEN yogurt marinade, sweet peppers, zhoug
LAMB & BEEF KEFTA lemon, olive oil, tzatziki
GRILLED SALMON sweet peppers, red onion, lemon, olive oil, zhoug (+\$3 per person)
BEEF TENDERLOIN bell pepper, red onion, zhoug (+\$6 per person)

DESSERT

select one

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

\$49.95 / PERSON



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BAR PACKAGES

CLASSIC BAR PACKAGE

\$18 PER PERSON / HOUR

SPIRITS

*Basic Vodka • Waterloo No. 9 Gin • Plantation 3 Star Rum • Tromba Tequila • Rittenhouse Rye
Old Grand Dad Bourbon • Johnnie Walker Black Label Scotch Whisky
Famous Grouse Blended Scotch Whisky • Jameson Irish Whiskey*

BEER

*Pearl Snap Lager • Live Oak Hefeweizen • Žilker Parks & Rec Pale Ale
Real Ale Brewing Squirt Gun IPA • Twisted X Brewing McConauhaze IPA*

WINE

BUBBLES

Prosecco, Giuliana, Veneto, Italy, NV

ROSÉ

Pinot Noir, L'Oliveto, Russian River Valley, Sonoma, CA, 2020

WHITE

*Assyrtiko, Mylonas, Attiki, Greece, 2001
Sauvignon Blanc, Mason Cellars, Napa Valley, CA, 2021*

RED

*Pinot Noir, Valraun, Sonoma County, California, 2017
Syrah, Stolpman "More Better", Ballard Canyon, CA, 2021*



BAR PACKAGES

PREMIUM BAR PACKAGE

\$22 PER PERSON / HOUR

SPIRITS

*Tito's Vodka • Grey Goose Vodka • Hendrick's Gin • Waterloo No. 9 Gin
Plantation 3 Star • Tromba Tequila • Maker's Mark Bourbon
Rittenhouse Rye • Glenlivet 12 Year • Jameson Irish Whiskey*

BEER

*Meridian Hive Blackberry Mead • Pearl Snap Lager • Hell Yes! Helles Lager • Live Oak Hefeweizen
Zilker Parks & Rec Pale Ale • Real Ale Brewing Squirt Gun IPA • Twisted X Brewing McConauhaze IPA*

WINE

BUBBLES

*Prosecco, Giuliana, Veneto, Italy, NV
Cava Rose, Raventos I Blanco "de Nit", Catalan, Spain, 2019*

ROSÉ

Pinot Noir, L'Oliveto, Russian River Valley, Sonoma, CA, 2020

WHITE

*Assyrtiko, Mylonas, Attica, Greece, 2020
Sauvignon Blanc, Mason Cellars, Napa Valley, CA, 2021
Chardonnay, Left Coast "Truffle Hill", Willamette Valley, OR, 2019*

RED

*Pinot Noir, Valraun, Sonoma County, California, 2017
Xinomavro, Kir-Yianni "Cuvée Villages" Naoussa, Greece, 2018
Syrah, Stolpman "More Better", Ballard Canyon, CA, 2021
Cabernet Sauvignon, Recanati, Galilee, Israel, 2020*

ADDITIONAL BAR PACKAGES

ABA SPECIALTY COCKTAILS
\$3 PER PERSON / HOUR
ADDED TO THE PREMIUM PACKAGE

BEER & WINE - \$14 / HOUR



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.

