



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, Black Garlic Shrimp Scampi, Grilled Skirt Steak and Everything Jerusalem Bagel with smoked salmon spread. 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



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

CRISPY SHORT RIB HUMMUS* grilled onion, sherry, beef jus (+4pp)

LAMB RAGU HUMMUS braised lamb, spicy harissa (+6pp)

MEZZE

select three

COLD

served with our hummus & spreads

HOUSE-MADE STRACCIATELLA

marinated tomato, sherry vinaigrette, crouton

MARINATED OLIVES & FETA

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

VILLAGE SALAD

mighty vine tomato, persian cucumber,
red onion, kalamata olive, bell pepper,
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, chili, parmesan bread crumb

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

ROASTED PORK BELLY* harissa honey, red onion, calabrese vinaigrette

PAN ROASTED HALIBUT sugar snap pea, cippolini onion, crispy caper, lemon, assyrtiko

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

BEEF TENDERLOIN KEBAB* bell pepper, red onion, zhoug (+8pp)

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

DESSERT

select two

STICKY DATE CAKE medjool date, sumac, whiskey caramel, whipped cream

CRÈME BRÛLÉE PIE strawberry rhubarb compote

CHOCOLATE CHOCOLATE CAKE isot chili, chocolate sauce, whipped cream

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

\$71.95 / 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



BRUNCH MEZZE FEAST

includes regular coffee and hot tea service

SPREADS

select two

HUMMUS za'atar, olive oil, vegetable crudité

SMOKY GARLIC charred avocado, chili oil

WHIPPED FETA crushed pistachio, olive oil, lemon zest

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)

LAMB RAGU HUMMUS braised lamb, spicy harissa (+6pp)

MEZZE

select two

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 marinated tomato, sherry vinaigrette, crouton

CRISPY POTATOES mizithra, rosemary, scallion crema

GREEN FALAFEL avocado tzatziki, garlic tahini, dania spice

STRAWBERRY-RHUBARB DROP BISCUIT strawberry-rhubarb jam, whipped cream

CHOCOLATE BABKA FRENCH TOAST maple syrup (+4pp)

SMOKED SALMON SPREAD & JERUSALEM BAGEL* tomato, red onion, caper, labneh (+6pp)

BRUNCH & KEBABS

select two

SPRING VEGETABLE FRITTATA asparagus, fava, english pea, tomato, parmesan, pea sprout

KHACHAPURI* baked egg, cremini mushroom, graviera, green onion

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)

BEEF TENDERLOIN KEBAB* bell pepper, red onion, zhoug (+8pp)

DESSERT

select one

STICKY DATE CAKE medjool date, sumac, whiskey caramel, whipped cream

CRÈME BRÛLÉE PIE strawberry rhubarb compote

CHOCOLATE CHOCOLATE CAKE isot chili, chocolate sauce, whipped cream

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

\$60.95 / 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 Forester 86 Proof

Rittenhouse Rye

Johnnie Walker Black Label Scotch Whisky

Famous Grouse Blended Whisky

BEER

Moody Tongue Aperitif • Golden Road Mango Cart • Menabrea Amber Ale

Hopewell Lightbeam IPA • Stem Off-Dry Cider

WINE

BUBBLES

Prosecco, Giuliana, Veneto, ITALY, NV

ROSÉ

Syrah/Cinsault, Domaine Triennes, Provence, FRANCE

WHITE

Assyrtiko, Skouras "Wild Ferment", Peloponnese, GREECE

Sauvignon Blanc, Margerum "Sybarite", Santa Barbara, CALIFORNIA

RED

Pinot Noir, Valravn, Sonoma County, CALIFORNIA

Cabernet Sauvignon, La Garrigue Du Midi, Languedoc-roussillon, FRANCE

BAR PACKAGES

PREMIUM BAR PACKAGE

includes specialty cocktails

\$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 Forester 86 Proof
Maker's Mark
Highland Park 12 Year
Glenlivet 12 Year*

BEER

*Moody Tongue Aperitif • Golden Road Mango Cart • Menabrea Amber Ale
Hopewell Lightbeam IPA • Stem Off-Dry Cider*

WINE

BUBBLES

Prosecco, Giuliana, Veneto, ITALY, NV

ROSÉ

Syrah/Cinsault, Domaine Triennes, Provence, FRANCE

WHITE

*Assyrtiko, Skouras "Wild Ferment", Peloponnese, GREECE
Sauvignon Blanc, Margerum "Sybarite", Santa Barbara, CALIFORNIA
Chardonnay, Brea, Santa Barbara, CALIFORNIA
Vermentino, Pala "Soprasole", Sardegna, ITALY*

RED

*Pinot Noir, Valraun, Sonoma County, CALIFORNIA
Cabernet Sauvignon, La Garrigue Du Midi, Languedoc-Roussillon, FRANCE
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
with the exception of reserved cocktails

\$25 PER PERSON / HOUR



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

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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.

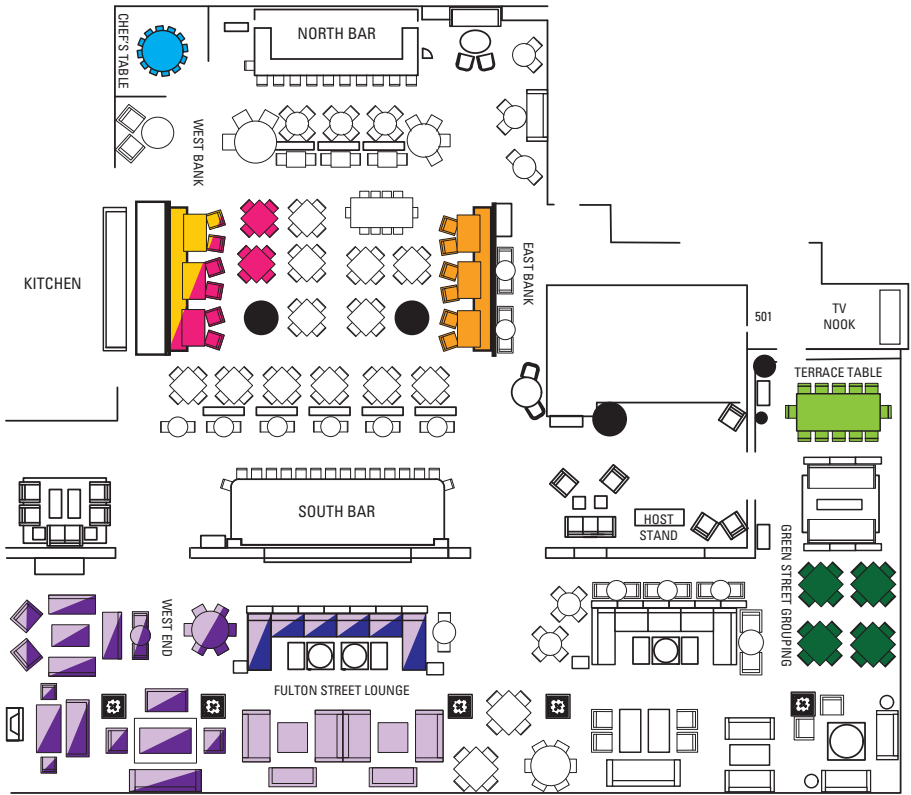
DO I NEED TO LEAVE A TIP?

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	12	×
EAST BANK	16	×
WEST BANK	18	×
WEST BANK + 2 ADJACENT TABLES	24	×
TERRACE TABLE	12	×
GREEN STREET GROUPING	16	×
FULTON STREET LOUNGE	15	×
WEST HALF	×	125
WEST END	×	40