



PARTIES & SPECIAL EVENTS

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

[ABARESTAURANTS.COM](http://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
- LAMB RAGU braised lamb shoulder, spicy 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 marcona almond, lemon zest, middle east spices
- VILLAGE SALAD kalamata olive, tomato, cucumber, red onion, feta, greek vinaigrette
- CRISPY POTATOES mizithra, rosemary, scallion crema
- BRUSSELS SPROUTS almond & cashew dukkah, harissa honey
- GREEN FALAFEL avocado tzatziki, garlic tahini, jalapeño
- GRILLED SQUID STEAK roasted garlic, chili & nigella butter, chervil, parsley

## 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
- GRILLED SALMON sweet peppers, red onion, lemon, olive oil, zhoug
- HEIRLOOM CRISPY CHICKEN THIGH asparagus, sauteed greens, garlic chili pan jus
- SLOW-BRAISED LEG OF LAMB WRAPPED IN EGGPLANT tomatoes, graviera, dates, cinnamon
- CRISPY PORK BELLY texas peaches, harissa honey, coriander, lemon
- PAN-ROASTED HALIBUT sugar snap peas, coconut, charred scallion oil (+\$5 per person)
- SHAWARMA-SPICED PRIME SKIRT STEAK horseradish labneh, watercress, black garlic mushroom jus (+\$5 per person)

## DESSERT

*select one*

- COCONUT RICE PUDDING cardamom, cinnamon, berries, pomegranate molasses, mint
- HONEY PIE roasted grapes, citrus sesame, whipped cream
- ISOT DOUBLE CHOCOLATE CAKE whipped crème fraîche

\$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
- LAMB RAGU braised lamb shoulder, spicy 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 marcona almond, lemon zest, middle east spices
- VILLAGE SALAD kalamata olive, tomato, cucumber, red onion, feta, greek vinaigrette
- CRISPY POTATOES mizithra, rosemary, scallion crema
- BRUSSELS SPROUTS almond & cashew dukkah, harissa honey
- GREEN FALAFEL avocado tzatziki, garlic tahini, jalapeño
- GRILLED SQUID STEAK roasted garlic, chili & nigella butter, chervil, parsley

## 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
- GRILLED SALMON sweet peppers, red onion, lemon, olive oil, zhoug
- SLOW-BRAISED LEG OF LAMB WRAPPED IN EGGPLANT tomatoes, graviera, dates, cinnamon
- CRISPY PORK BELLY texas peaches, harissa honey, coriander, lemon
- PAN-ROASTED HALIBUT sugar snap peas, coconut, charred scallion oil (+\$5 per person)
- SHAWARMA-SPICED PRIME SKIRT STEAK horseradish labneh, watercress, black garlic mushroom jus (+\$5 per person)

## DESSERT

*select one*

- COCONUT RICE PUDDING cardamom, cinnamon, berries, pomegranate molasses, mint
- HONEY PIE roasted grapes, citrus sesame, whipped cream
- ISOT DOUBLE CHOCOLATE CAKE whipped crème fraîche

\$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
- LAMB RAGU braised lamb shoulder, spicy 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 marcona almond, lemon zest, middle east spices
- VILLAGE SALAD kalamata olive, tomato, cucumber, red onion, 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)

## DESSERT

*select one*

- COCONUT RICE PUDDING cardamom, cinnamon, berries, pomegranate molasses, mint
- HONEY PIE roasted grapes, citrus sesame, whipped cream
- ISOT DOUBLE CHOCOLATE CAKE whipped crème fraîche

\$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

*Pinot Grigio, Bella Vita, Veneto, Italy, 2020  
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

*Pinot Grigio, Bella Vita, Veneto, Italy, 2020  
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.

