



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

- CLASSIC HUMMUS ceci, paprika, olive oil, pita chip - \$36
- WHIPPED FETA pistachio, aleppo & ufra pepper, rosemary cracker - \$38
- HOUSE-MADE STRACCIATELLA cherry tomato, lemon, olive oil - \$42
- CRISPY POTATOES mizithra, rosemary, scallion crema - \$36
- GREEN FALAFEL avocado tzatziki, garlic tahini, dania spice - \$38
- BRUSSELS SPROUTS almond & cashew dukkah, citrus harissa, honey - \$38

RAW & CHILLED

- CHILLED PRAWNS basil, arbequina olive oil, citron vinaigrette - \$56
- BEEF TARTARE black truffle, roasted garlic, fried leek, crispy caper, petite herbs - \$56
- AHI TUNA jalapeño, ginger scallion, kiwi, hibiscus vinaigrette - \$60

MEDITERRANEAN BUTCHER & KEBABS

- GRILLED CAULIFLOWER medjool dates, red onion, turmeric, tzatziki - \$42
- CHICKEN KEFTA lemon, olive oil, tzatziki - \$46
- GRILLED CHICKEN yogurt marinade, sweet peppers, zhoug - \$46
- LAMB & BEEF KEFTA lemon, olive oil, tzatziki - \$48
- GRILLED SALMON sweet peppers, red onions, lemon, olive oil, zhoug - \$54
- CHICKEN MILANESE arugula, pecorino, lemon, souvlaki vinaigrette - \$48
- SHAWARMA-SPICED PRIME SKIRT STEAK FRITES za'atar, feta, berbere red wine jus - \$60

STATIONS

HUMMUS & SPREADS

served with our house bread and crudite

- HUMMUS
- SMOKY GARLIC
- WHIPPED FETA
- CHARRED EGGPLANT
- MUHAMMARA
- HOUSE-MADE LABNEH
- CRISPY SHORT RIB

(+\$4 per person)

select three

\$24.95 / PERSON

KEBABS

served with local basmati rice

- GREEN FALAFEL
- GRILLED CAULIFLOWER
- CHICKEN KEFTA
- GRILLED CHICKEN
- LAMB & BEEF KEFTA
- GRILLED SALMON

SKIRT STEAK
(+\$6 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

CHARRED EGGPLANT house yogurt, lemon, california olive oil

MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses

WHIPPED FETA crushed pistachio, aleppo & urfa pepper, olive oil

CRISPY SHORT RIB grilled onions, sherry, beef jus (+\$4 per person)

COLD & HOT MEZZE

select two

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

KALE CAESAR SALAD pecorino, pickled raisins, toasted breadcrumbs, caesar vinaigrette

HOUSE-MADE STRACCIATELLA grilled peach, pistachio pesto, crouton, basil (+\$4 per person)

CRISPY POTATOES mizithra, rosemary, scallion crema

GREEN FALAFEL avocado tzatziki, garlic tahini, jalapeño

BRUSSELS SPROUTS almond & cashew dukkah, citrus harissa, honey

JUMBO LUMP CRAB CAKES garlic, shallot, lemon, frisee, kale & dill remoulade (+\$6 per person)

BUTCHER & KEBABS

select two

GRILLED CAULIFLOWER medjool dates, red onion, turmeric, tzatziki

CHICKEN KEFTA lemon, olive oil, tzatziki

GRILLED CHICKEN yogurt marinade, sweet peppers, zhoug

LAMB & BEEF KEFTA lemon, olive oil, tzatziki

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

CHICKEN MILANESE arugula, pecorino, lemon, souvlaki vinaigrette

BONE-IN SHORT RIB potato, carrot, berbere beef jus

HALIBUT PICCATA sugar snap peas, cipolini onion, crispy caper, lemon, assyrtiko (+\$6 per person)

SHAWARMA-SPICED PRIME SKIRT STEAK FRITES za'atar, feta, berbere red wine jus (+\$8 per person)

DESSERT

select one

STICKY DATE CAKE whiskey caramel, sumac, whipped cream

CHOCOLATE ORANGE CREMEUX pistachio, ginger & fennel cookie crust, whipped cream

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

\$79.95 / 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 & urfa peppers, preserved lemon

CHARRED EGGPLANT house yogurt, lemon, california olive oil

MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses

WHIPPED FETA crushed pistachio, aleppo & urfa pepper, olive oil

CRISPY SHORT RIB grilled onions, sherry, beef jus (+\$4 per person)

COLD & HOT MEZZE

select two

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

KALE CAESAR pecorino, pickled raisins, toasted breadcrumbs, caesar vinaigrette

HOUSE-MADE STRACCIATELLA grilled peach, pistachio pesto, crouton, basil (+\$4 per person)

BRUSSELS SPROUTS almond & cashew dukkah, citrus harissa, honey

CRISPY POTATOES mizithra, rosemary, scallion crema

GREEN FALAFEL avocado tzatziki, garlic tahini, jalapeño

BRUNCH & KEBABS

select two

AÇAÍ BOWL blueberry, banana, pomegranate, coconut, honey, almond & cashew dukkah

AVOCADO TOAST pomegranate, sesame, sourdough, preserved lemon vinaigrette

FRITATTA corn, heirloom tomato, jalapeño, oaxaca cheese

SHORT RIB SHAKSHUKA poached egg, graviera cheese, spicy tomato harissa, cilantro

GRILLED CAULIFLOWER medjool dates, red onion, turmeric, tzatziki

CHICKEN KEFTA lemon, olive oil, tzatziki

GRILLED CHICKEN yogurt marinade, sweet peppers, zhoug

LAMB & BEEF KEFTA lemon, olive oil, tzatziki

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

DESSERT

select one

STICKY DATE CAKE whiskey caramel, sumac, whipped cream

CHOCOLATE ORANGE CREMEUX pistachio, ginger & fennel cookie crust, whipped cream

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

\$62.95 / PERSON



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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 & urfa peppers, preserved lemon
- CHARRED EGGPLANT house yogurt, lemon, california olive oil
- MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses
- WHIPPED FETA crushed pistachio, aleppo & urfa pepper, olive oil
- CRISPY SHORT RIB grilled onions, sherry, beef jus (+\$4 per person)

COLD & HOT MEZZE

select two

- GREEK VILLAGE SALAD tomato, cucumber, red onion, olive, bell pepper, feta, greek vinaigrette
- HOUSE-MADE STRACCIATELLA grilled peach, pistachio pesto, crouton, basil (+\$4 per person)
- BRUSSELS SPROUTS almond & cashew dukkah, citrus harissa, honey
- CRISPY POTATOES mizithra, rosemary, scallion crema
- GREEN FALAFEL avocado tzatziki, garlic tahini, jalapeño

SALADS, KEBABS & LUNCH PLATES

select two

- KALE CAESAR pecorino, pickled raisins, toasted breadcrumbs, caesar vinaigrette
- VEGETABLE COBB cherry tomato, avocado, mandarin orange, almond, spicy chickpea, feta, romaine, arugula, honey vinaigrette
- MEDITERRANEAN CHOPPED chicken, cauliflower, olive, date, graviera cheese, red pepper, caper, romaine, arugula, house vinaigrette (+\$3 per person)
- GRILLED CAULIFLOWER medjool dates, red onion, turmeric, tzatziki
- CHICKEN KEFTA lemon, olive oil, tzatziki
- GRILLED CHICKEN yogurt marinade, sweet peppers, zhoug
- LAMB & BEEF KEFTA lemon, olive oil, tzatziki
- GRILLED SALMON sweet peppers, red onion, lemon, olive oil, zhoug
- CHICKEN MILANESE arugula, pecorino, lemon, souvlaki vinaigrette
- JUMBO LUMP CRAB CAKES garlic, shallot, lemon, frisée, kale & dill remoulade (+\$6 per person)
- GRILLED SPANISH OCTOPUS potato puree, paprika, garlic, morita chili (+\$6 per person)
- SHAWARMA-SPICED PRIME SKIRT STEAK za'atar, feta, berbere jus (+\$8 per person)

DESSERT

select one

- STICKY DATE CAKE whiskey caramel, sumac, whipped cream
- CHOCOLATE ORANGE CREMEUX pistachio, ginger & fennel cookie crust, 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 • Havana Club Rum • Corazon Blanco Tequila
Illegal Joven Mezcal • Rittenhouse Rye • Elijah Craig Bourbon
Johnnie Walker Black Label 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/Moschoflero, Skouras "Zoe", Peloponnese, GREECE

WHITE

*Vermentino, Surrau "Limizzani" Sardinia, ITALY
Assyrtiko, Mylonas, Attiki, GREECE*

RED

*Syrah/Grenache, Paul Jaboulet Aîné "Parallèle 45", Côtes du Rhône, FRANCE
Cabernet Sauvignon, Roustock, Napa Valley, CALIFORNIA*



BAR PACKAGES

PREMIUM BAR PACKAGE

\$30 PER PERSON / HOUR

SPIRITS

*Tito's Vodka • Grey Goose Vodka • Hendrick's Gin • Fords Gin • Havana Club Rum
Casamigos Blanco/Reposado/Anejo Tequila • Tromba Tequila • Dos Hombres Mezcal
Maker's Mark Bourbon • Sazerac 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
Žweigelt/Pinot Noir, Markus Huber "Hugo" Rose, Traisental, AUSTRIA, NV*

ROSÉ

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

WHITE

*Vermentino, Surrau "Limizzani" Sardinia, ITALY
Assyrtiko, Mylonas, Attiki, GREECE
Sauvignon Blanc, André Vatan "Les Charmes", Sancerre, FRANCE
Chardonnay, Milou, Languedoc-Roussillon, FRANCE*

RED

*Syrah/Grenache, Paul Jaboulet Ainé "Parallèle 45", Côtes du Rhône, FRANCE
Cabernet Sauvignon, Roustock, Napa Valley, CALIFORNIA
Xinomavro, Kir-Yianni "Cuvée Villages", Naoussa, GREECE
Grenache/Cinsault/Tempranillo, Massaya "Le Colombier", Bekaa Valley, LEBANON
Nerello Mascalese, Benanti Etna Rosso, Sicily, ITALY*

ABA SPECIALTY COCKTAILS

\$6 PER PERSON / HOUR

added to the premium package

SOMMELIER

*Our Sommelier is at your service to create a custom experience
with enhanced selection's from ABA's curated Wine Cellar.*



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.

