



PARTIES & SPECIAL EVENTS

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

ABARESTAURANTS.COM

MEZZE FEAST DINNER

served with house bread and gluten-free crackers

HUMMUS & SPREADS

select two

- HUMMUS paprika, olive oil, vegetable crudité
- SMOKY GARLIC ceci, aleppo & ufra pepper, preserved lemon
- 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
- SPICY LAMB RAGU braised lamb shoulder, harissa (+\$5 per person)
- CRISPY SHORT RIB grilled onion, sherry, beef jus (+\$5 per person)

COLD & HOT MEZZE

select two

- 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
- CHILLED CUCUMBERS cashew cream, dukkah, pickled fresno, mint relish
- CRISPY POTATOES mizithra, rosemary, scallion crema
- BRUSSELS SPROUTS almond & cashew dukkah, harissa honey
- GREEN FALAFEL avocado tzatziki, garlic tahini, jalapeño
- JUMBO LUMP CRAB CAKES garlic, shallot, lemon, frisée, kale & dill remoulade (+\$7 per person)

BUTCHER & KEBABS

select two

- GRILLED MUSHROOM portobello, maitake, sherry vinaigrette, zhoug
- GRILLED CHICKEN yogurt marinade, sweet peppers, zhoug
- LAMB & BEEF KEFTA lemon, olive oil, tzatziki
- GRILLED SALMON sweet pepper, red onion, lemon, olive oil, zhoug
- HEIRLOOM CRISPY CHICKEN THIGH swiss chard, piquillo pepper, roasted butternut squash, morita chicken jus
- ROASTED PORK BELLY harissa honey, swiss chard, calabrese vinaigrette
- BRAISED BEEF SHORT RIB parmesan polenta, tamarind, pomegranate date glaze
- PISTACHIO CRUSTED HALIBUT turmeric couscous, green olive, chimichurri (+\$6 per person)
- GRILLED FILET bell pepper, cippolini onion, zhoug (+\$8 per person)
- SHAWARMA-SPICED PRIME SKIRT STEAK FRITES
- za'atar, feta, berbere red wine jus (+\$8 per person)

DESSERT

select one

- STICKY DATE CAKE medjool date, sumac, whiskey caramel, whipped cream
- CHOCOLATE CHOCOLATE CAKE isot chili, whipped cream
- HALVA frozen grape, marcona almond, wonderful little date bar

\$69.95 / PERSON

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sales tax and 4% event planner fee will be added to all menus



MEZZE FEAST LUNCH

served with house bread and gluten-free crackers

HUMMUS & SPREADS

select two

HUMMUS paprika, olive oil, vegetable crudité
SMOKY GARLIC ceci, aleppo & ufra pepper, preserved lemon
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
SPICY LAMB RAGU braised lamb shoulder, harissa (+\$5 per person)
CRISPY SHORT RIB grilled onion, sherry, beef jus (+\$5 per person)

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
CHILLED CUCUMBERS cashew cream, dukkah, pickled fresno, mint relish
CRISPY POTATOES mizithra, rosemary, scallion crema
BRUSSELS SPROUTS almond & cashew dukkah, harissa honey
GREEN FALAFEL avocado tzatziki, garlic tahini, jalapeño
JUMBO LUMP CRAB CAKES garlic, shallot, lemon, frisée,
kale & dill remoulade (+\$7 per person)

BUTCHER & KEBABS

select two

GRILLED MUSHROOM portobello, maitake, sherry vinaigrette, zhoug
GRILLED CHICKEN yogurt marinade, sweet pepper, zhoug
LAMB & BEEF KEFTA lemon, olive oil, tzatziki
GRILLED SALMON sweet pepper, red onion, lemon, olive oil, zhoug
HEIRLOOM CRISPY CHICKEN THIGH swiss chard, piquillo pepper,
roasted butternut squash, morita chicken jus
ROASTED PORK BELLY harissa honey, red onion, calabrese vinaigrette
BRAISED BEEF SHORT RIB parmesan polenta, tamarind, pomegranate date glaze
PISTACHIO CRUSTED HALIBUT turmeric couscous, green olive,
chimichurri (+\$6 per person)
GRILLED FILET bell pepper, cipolini onion, zhoug (+\$8 per person)
SHAWARMA-SPICED PRIME SKIRT STEAK FRITES
za'atar, feta, berbere red wine jus (+\$8 per person)

DESSERT

select one

STICKY DATE CAKE medjool date, sumac, whiskey caramel, whipped cream
CHOCOLATE CHOCOLATE CAKE isot chili, whipped cream
HALVA frozen grape, marcona almond, wonderful little date bar

\$49.95 / PERSON

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MEZZE FEAST BRUNCH

served with house bread and gluten-free crackers

HUMMUS & SPREADS

select two

HUMMUS paprika, olive oil, vegetable crudité
SMOKY GARLIC ceci, aleppo & ufra pepper, preserved lemon
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
SPICY LAMB RAGU braised lamb shoulder, harissa (+\$5 per person)
CRISPY SHORT RIB grilled onion, sherry, beef jus (+\$5 per person)

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 egg, spicy harissa, graviera, roasted potato
KEFTA & EGGS lamb & beef kefta, fried egg, tzatziki, lemon dill rice
GRILLED MUSHROOM portobello, maitake, sherry vinaigrette, zhoug
GRILLED CHICKEN yogurt marinade, sweet pepper, zhoug
LAMB & BEEF KEFTA lemon, olive oil, tzatziki
GRILLED SALMON sweet pepper, red onion, lemon, olive oil, zhoug
JERUSALEM BAGEL W/ SMOKED SALMON SPREAD tomato, caper, labneh (+\$3 per person)
GRILLED FILET bell pepper, cippolini onion, zhoug (+\$8 per person)
SHAWARMA-SPICED SKIRT STEAK & EGG* fried egg, crispy potato, tzatziki (+\$8 per person)

DESSERT

select one

STICKY DATE CAKE medjool date, sumac, whiskey caramel, whipped cream
CHOCOLATE CHOCOLATE CAKE isot chili, whipped cream
HALVA frozen grape, marcona almond, wonderful little date bar

BACH BUCKETS

Trio of Wines

GIULIANA PROSECCO - \$139.95
RUMER ROSÉ - \$169.95
XINOMAVRO BRUT ROSÉ - \$169.95

\$49.95 / PERSON



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PASSED APPETIZERS

priced by the dozen, minimum two dozen per order

MEZZE

CRISPY POTATOES mizithra, rosemary, scallion crema - \$28

GREEN FALAFEL avocado tzatziki, garlic tahini, dania spice - \$30

BRUSSELS SPROUTS almond & cashew dukkah, harissa honey - \$34

RAW & CHILLED

SEARED TUNA* pomegranate, jalapeño, nuoc cham - \$42

YELLOWTAIL* texas citrus, kumquat, radish, jalapeño, crispy rice - \$42

TRUFFLED SNAPPER* roasted garlic, chive, crispy leek - \$42

MEDITERRANEAN BUTCHER & KEBABS

GRILLED MUSHROOM portobello, maitake, sherry vinaigrette, zhoug - \$36

GRILLED CHICKEN yogurt marinade, sweet pepper, zhoug - \$36

LAMB & BEEF KEFTA lemon, olive oil, tzatziki - \$38

GRILLED SALMON sweet pepper, red onion, lemon, olive oil, zhoug - \$48

ROASTED PORK BELLY harissa honey, swiss chard, calabrese vinaigrette - \$40

SHAWARMA-SPICED PRIME SKIRT STEAK FRITES
za'atar, feta, berbere red wine jus - \$60

STATIONS

HUMMUS, SPREADS & COLD MEZZE

served with house bread, gluten-free crackers, and crudite

HUMMUS • SMOKY HUMMUS • MUHAMMARA

WHIPPED FETA • CHARRED EGGPLANT • CHILLED CUCUMBERS

MARINATED OLIVES & FETA • GREEK VILLAGE

STRACCIATELLA • CRISPY SHORT RIB HUMMUS (+\$4 per person)

AHI TUNA* (+\$6 per person) • YELLOWTAIL* (+\$6 per person)

select six

\$42.95 / PERSON

MEDITERRANEAN FEAST

our Mezze Feast Dinner as a station

SELECT TWO HUMMUS & SPREADS, SELECT TWO MEZZE,
SELECT TWO KEBABS OR BUTCHER ITEM, SELECT ONE DESSERT

\$69.95 / PERSON

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



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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?

If the Event is cancelled 30 days OR MORE IN ADVANCE, the deposit is refundable.

If the Event is cancelled within 29-8 DAYS PRIOR, the deposit is forfeited.

If the Event is cancelled within 7-4 DAYS PRIOR, Patron will be responsible for 50% of the food and beverage minimum. The card on file will be used to process this charge.

If the Event is cancelled within 72 hours Patron will be responsible for 100% of the food and beverage minimum and the card on file will be used to process this charge. In the event of a no call/no show Patron will be responsible for 100% of the expected charges agreed upon in the event order. Under limited circumstances, if the event is rebooked or rescheduled penalties will be re-reviewed.

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 4% event planner fee that is included in the event order. The service staff appreciates your recognition of their work.