



CUISINE

The menu at Aba incorporates Chef CJ Jacobson's lighter style of cooking with influences from the Mediterranean, including Israel, Lebanon, Turkey, and Greece. Signature dishes include Crispy Short Rib Hummus, Muhammara, Smoked Salmon Spread & Jerusalem Bagel, Slow-Braised Leg of Lamb Wrapped in Eggplant and Shawarma Spiced Skirt Steak.

EXPERIENCE

Bringing vibes of a Mediterranean summer to Chicago's Fulton Market and Austin, TX year-round, Aba provides an indoor, outdoor dining experience complete with lush greenery, climbing ivy and Moroccan-style lanterns. The patios at both Aba locations incorporate lounge-style and dining seating, an indoor-outdoor bar and may be reserved for semi-private and private dining. Aba, which means "Father" in Hebrew is an extension of Chef CJ Jacobson's first restaurant, Ema, which means "Mother" in Hebrew.

BEVERAGES

Aba's beverage program is crafted by Sommelier Alexander Augustine and Lead Mixologist Liz Pearce. The menu showcases cocktails using Mediterranean-inspired rare wines and spirits, and Middle Eastern ingredients including arak, turmeric and pistachio. Cocktails include the Mediterranean Mule, Aloe? It's Me and Ancient Oak Espresso Martini. The menu also features "Groupies," cocktails that are designed for six to eight people. The wine list features highly sought after wines including rare vintages of Lebanon's Chateau Musar, scarce finds from Morocco, Israel, Greece and The Canary Islands, and traditional old and new world selections from California, Italy and Spain.

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