aba

CUISINE

Aba is a Mediterranean restaurant with a California influence. The menu features Chef CJ Jacobson's modern approach to Mediterranean cooking, with signature mezze including *Crispy Short Rib Hummus, Muhammara, Whipped Feta, Smoked Salmon Spread & Jerusalem Bagel, Slow-Braised Leg of Lamb Wrapped in Eggplant* and *Shawarma-Spiced Skirt Steak.*

EXPERIENCE

Bringing vibes of summer in the Mediterranean year-round to Chicago's Fulton Market, Austin, Texas and Nashville, Tennessee, Aba provides an indoor, outdoor dining experience complete with lush greenery, climbing ivy and Moroccan-style lanterns. Guests can enjoy both lounge-style and dining seating, full-service bars and multiple spaces that can 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 showcases spirits and rare wines from lesser known Mediterranean regions. Cocktails feature ingredients that harmonize with those used in the kitchen, including arak, turmeric and pistachio, with signature favorites including the *Mediterranean Mule, Aloe? It's Me* and *Ancient Oak Espresso Martini*. The menu also offers Spritz Towers, designed to share with groups up to eight, and "Reserve" cocktails featuring exceptional spirits. The wine list prioritizes highly sought after bottles including rare vintages, scarce finds and traditional old and new world selections from across the Mediterranean, California, Italy and Spain.

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