



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 to Chicago's Fulton Market or Austin, Texas year-round, Aba provides an indoor, outdoor dining experience complete with lush greenery, climbing ivy and Moroccan-style lanterns. Guests can enjoy lounge-style and dining seating, indoor-outdoor bars and spaces 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 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 "Groupies," cocktails that are designed for four to five people, 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.

302 N. Green St., 3rd Floor
Chicago, IL 60607
773-645-1400

1011 S. Congress Ave.
Building 2, Suite 180
Austin, TX 78704
737-273-0199

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www.abarestaurants.com

