



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 summer in the Mediterranean to Chicago's Fulton Market, Austin, Texas and Bal Harbour, Florida 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 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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