

# Sababa

## PRIVATE DINING GUIDE 2025



Sababa  
Modern Israeli Cuisine  
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# Sababa

We are Sababa

Welcome to Sababa, a Modern Israeli Culinary Experience located in the uptown neighborhood of Cleveland Park in Washington DC.

Sababa was the first Israeli restaurant opened in Washington and the only one that currently boasts a Michelin Bib Gourmand rating every year for the last 6 years.

The Sababa menu features Chef Ryan Moore's famous hummus and salatim, divine small plates, savory kebabs and delicious large plates for the shared experience.

There is a myriad of Gluten Free, Vegetarian, and Vegan options offered.

For more information please contact us at

[info@sababauptown.com](mailto:info@sababauptown.com)

or

(202)244-6750





## ABOUT OUR CHEF

A graduate of L'Académie de Cuisine in Bethesda, Ryan Moore began his career in Washington in 2002. He has over two decades of experience as a professional Chef and has a varied background working with many cuisine styles and restaurant settings.

The Sababa concept sparked Chef Ryan to bring the distinctive flavors of the Mediterranean and the Levant to the District. Chef views Sababa as creating a family style service that brings guests together and showcases delicious dishes that will inspire.

## INFORMATION

We provide the same level of service for our private events as we do for our a la carte guests. Every detail is meticulously delivered with the utmost care and hospitality. We strive to share with you an experience that only our team can give.

## RESERVATIONS

To make reservations for your event, each space requires a consumable food and beverage spending minimum, with a 50% non-refundable deposit of the minimum to reserve the space. The reservation will be confirmed upon receipt of the deposit.

The Food and Beverage Minimum does not include an additional 20% Gratuity, 10% DC Tax, and 4% Administrative Fee. The Administrative Fee is taxed.

Restaurant Buy-outs are also an option. Please inquire about details and pricing.

## MENU

Dining at Sababa is an experience in which dishes are meant to be shared. For events we incorporate the shared concept with our Group Menu. The Group Menu can be tailored to your vision and can be served at the table, in a buffet style setting, or as a hybrid of both, which consists of hummus and salatim stations followed by table service for the remainder of the event.

The Group Menu starts at \$50 per person. This would include hummus/salatim and pita for your guests, a choice of 3 small plates, and two kebabs with hawaij rice. You may add additional small plates, kebabs, large plates such as Mediterranean Sea Bass or Lamb Shank, and Chef's Platter of Desserts. Price points for these Add Ons appear in the Group Menu.

All Group Menu Selections and Add Ons apply towards your Food and Beverage Minimum.

## Group Dinner Menu

THE SABABA GROUP MENU IS A SHARED CONCEPT MENU. EACH INDIVIDUAL ITEM CHOSEN IS SENT TO THE TABLE IN QUANTITIES FOR THE AMOUNT OF GUESTS AND IS MEANT TO BE SHARED.

WINE SERVICE AVAILABLE AT PER BOTTLE CHARGE

(VG) – Vegan, (GF) Gluten Free, (GFCC) Gluten Free but with Cross Contamination from Fryer

**\$50 per person**

**Hummus With Pita (Included)** (GF,VG)

**Salatim With Pita (Included)**

Red Pepper Muhammara & Walnut (VG)

Turmeric Tahina with Honey Harissa (VG but contains honey, GF)

Roasted Garlic Labne (GF)

Beet Tahini with Pistachio (GF, VG)

Brussel Sprout Baba Ganoush (GF, VG)



**Small Plates (Choose 3 Items) (add additional small plates for \$5 per person)**

**Roasted Halumi**

*Dates, Honey & Charred Lemon (GF)*

**Charred Eggplant**

*Herbed Labne, Pomegranate & Pistachio (GF)*

**Grilled Broccoli**

*Roasted Garlic Chili Oil & Charred Broccoli Tahina (GF,VG)*

**Israeli Salad**

*Cucumber, Tomato, Onion, Spiced Pickled Apple (GF,VG)*

**Fried Cauliflower**

*Tahina, Golden Raisins, Dill & Lemon (GFCC, VG)*

**Kumquat & Fennel Salad**

*Fresh Herbs, Orange, Fenugreek Vinaigrette (GF, VG)*

**Honeynut Squash Falafel**

*Pumpkin Spice Tahina, Pumpkin Seed, Sage (GFCC, VG)*

**Chopped Chicken Liver**

*Sumac Onions & Cornichon (GF)*

**Roasted Carrot Salad**

*Chamoy Sauce, Almonds, Mint & Apricot (GF,VG)*

**Fried Brussels Sprouts**

*Sweet Labne, Cranberry*



**Kebabs from the Wood Grill served with Hawaii-Spiced Rice, Roasted Chili & Tomato**

**Choose 2 (add additional kebabs for \$7 per person)** (all GF)

Salmon with Pomegranate-Labne Marinade

Chicken Thighs with Harissa Marinade

Steak with Citrus-Herb Marinade

Lamb Loin with Garlic-Herb Marinade

House Made Beef Kofta

**Large Plates (Choose 1 Item-\$10 per person extra)**

**Not Available for Brunch Events**

**Mediterranean Sea Bass**

*Whole Fish Roasted in Grape Leaf (GF)*

**Chicken Schnitzel**

*With Hot Honey, Corn Tahina, Pickles*

**Lamb Shank**

*Shiitake Mushroom Bulgur with Baby Arugula*

**Jeweled Rice**

*Hawaii-Spiced Rice with Golden Raisin, Dried Apricot, Pomegranate, Pistachio, Almonds & Caramelized Onion (GF, VG)*

**Add Chef's Platter of Desserts for \$5 per person**



## WINE & BEVERAGE SERVICE

There are several options for wine service for your event. We can offer tableside wine service for a per bottle charge. Recommended white varietals include Pinot Grigio, Sauvignon Blanc, and Chardonnay. Recommended red varietals include Pinot Noir, Merlot, and Tempranillo.

Rose is also available.

All Sababa events also have access to sister restaurant Little Blackbird Wine Bar's complete Wine List.

Sparkling Toasts are available to set the celebratory tone for your guests. Recommendations include French Blanc de Blanc, Italian Prosecco, or South African Brut Rose.

Wine is also offered in conjunction with our Event Beverages Packages. Our Beverage Package options include full bar options.

### SABABA LARGE PARTY BAR PACKAGES

All packages include Coke products, Iced Tea, and Mixers.

#### BASE PACKAGE \$25 PER PERSON PER HOUR

- Wines: Siema Pinot Grigio  
Nia Pinot Noir
- Beers: Beale's Gold Lager  
Evolution IPA
- Liquor: Tito's Vodka  
Bacardi Rum  
Gordon's Gin  
Sauza Tequila  
Four Roses Yellow Bourbon  
Dewars Scotch

#### PREMIUM PACKAGE \$32 PER PERSON PER HOUR

- Wines: Matthew Fritz Sauvignon Blanc  
Nucli Tempranillo
- Beers: Beale's Gold Lager  
Evolution IPA  
Port City Pilsner
- Liquor: Grey Goose Vodka  
Kraken Rum  
Tanqueray Gin  
Casamigos Reposado Tequila  
Makers Mark Whiskey  
Monkey Shoulder Scotch

# FUNCTION SPACES

Sababa has several event space options which can be tailored to your needs.

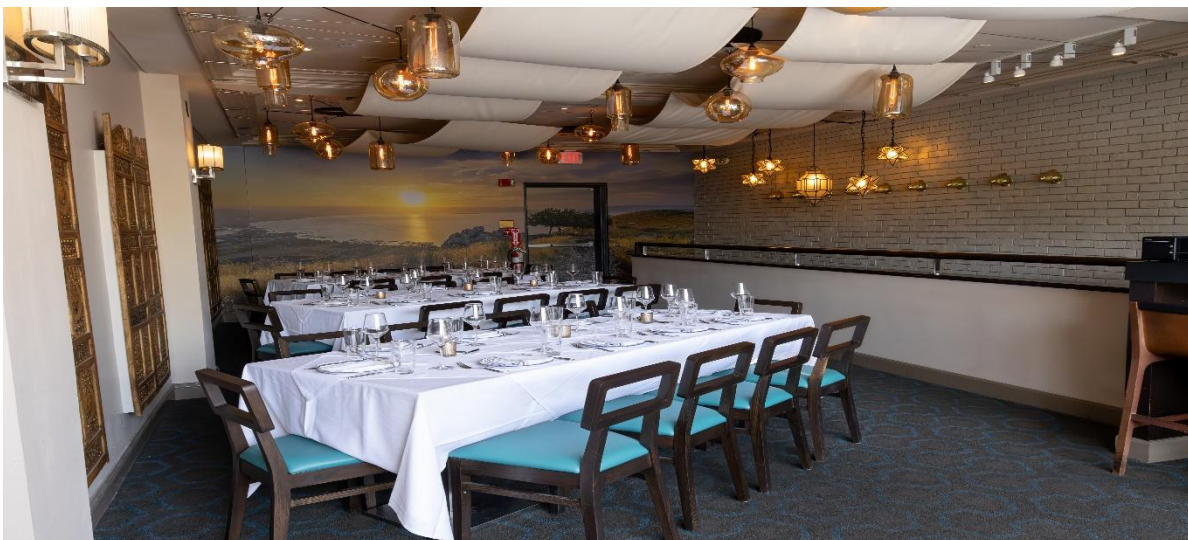
## UPSTAIRS INDOOR DINING ROOM

The Upstairs Indoor Dining Room can accommodate up to 45 seated guests comfortably and accommodate 60 for a standing reception. This space features a large picture window with natural light throughout, as well as access to the adjacent rooftop deck. The Upstairs Indoor Dining Room also features a wet bar on which the beverage options for your event can be displayed.

For groups of up to 24 we can offer one long rectangular table.



For groups over 24 we can create large format tables of 8 to 12 guests each.



Please note that this space is only accessible up a flight of stairs.

## ROOFTOP DECK

Our seasonal Rooftop Deck allows your guests to enjoy a summertime dining experience with complete privacy. The Rooftop Deck will seat two tables of 10 comfortably. This space features greenery, lighting, and privacy walls which enhance the ambiance.



Please note that this space is only accessible up a flight of stairs. The Rooftop Deck is not covered and is weather dependent.

## THE SECOND FLOOR

For the complete Sababa experience with seated indoor dining and cocktailing outdoors consider privatization of both the Upstairs Indoor Dining Room and Rooftop Deck for your event. The Rooftop Deck is ideal for speeches, Champagne Toasts, and Cocktailing with space for mingling and a hummus and salatim station.

## FOOD AND BEVERAGE MINIMUMS

|                             |                                                                                                                   |
|-----------------------------|-------------------------------------------------------------------------------------------------------------------|
| Upstairs Indoor Dining Room | <i>Sunday Brunch \$1,500+</i><br><i>Sunday-Thursday Dinner \$2,000+</i><br><i>Friday-Saturday Dinner \$4,000+</i> |
| Rooftop Deck                | <i>Sunday Brunch \$1,500+</i><br><i>Sunday-Thursday Dinner \$1,800+</i><br><i>Friday-Saturday Dinner \$2,500+</i> |
| The Second Floor            | <i>Sunday Brunch \$2,000+</i><br><i>Sunday-Thursday Dinner \$3,500+</i><br><i>Friday-Saturday Dinner \$5,000+</i> |

Food and Beverage Minimums can vary, please email [info@sababauptown.com](mailto:info@sababauptown.com) for more information.

## RESTAURANT BUYOUT

Because sometimes the party isn't a party when not everyone is invited. Celebrate your family's momentous bar/bat mitzvah, once in a lifetime wedding celebration, or thank the whole team with us here at Sababa!

Maximum Capacity Seated : 130

Inquire for Pricing Information

