



PARTIES & SPECIAL EVENTS

1011 S CONGRESS AVE
BUILDING 2, SUITE 180
AUSTIN, TX 78704
(737) 273-0199

ABARESTAURANTS.COM

MEZZE FEAST DINNER

served with our house bread and gluten-free crackers

HUMMUS & SPREADS

select two

CLASSIC HUMMUS paprika, olive oil, vegetable crudité
SMOKY GARLIC HUMMUS ceci, aleppo & ufra pepper, preserved lemon
POBLANO sweet corn succotash, corn pudding, crispy hominy, black lime
BEEF BRISKET HUMMUS smoked bbq sauce (+\$5 pp)
CRISPY SHORT RIB HUMMUS grilled onion, sherry, beef jus (+\$5 pp)
WHIPPED FETA crushed pistachio, aleppo, olive oil, lemon zest
CHARRED EGGPLANT house yogurt, lemon, california olive oil
MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses

COLD & HOT MEZZE

select two

GREEK VILLAGE vine-ripened tomato, persian cucumber, red onion,
kalamata olive, bell pepper, feta, greek vinaigrette
CHILLED CUCUMBERS cashew cream, dukkah, pickled fresno, mint relish
HOUSE-MADE STRACCIATELLA seasonal chef preparation (+\$4 pp)
CRISPY POTATOES mizithra, rosemary, scallion crema
BRUSSELS SPROUTS pecan dukkah, harissa honey
GREEN FALAFEL avocado tzatziki, garlic tahini, jalapeño
JUMBO LUMP CRAB CAKES garlic, shallot, lemon, frisée, kale & dill remoulade (+\$7 pp)

BUTCHER & KEBABS

select two

GRILLED CAULIFLOWER KEBAB medjool date, red onion, turmeric, tzatziki
GRILLED CHICKEN KEBAB yogurt marinade, sweet peppers, zhoug
LAMB & BEEF KEFTA lemon, olive oil, tzatziki
GRILLED SALMON KEBAB sweet pepper, red onion, lemon, olive oil, zhoug
BEEF TENDERLOIN KEBAB bell pepper, cipolini onion, zhoug (+\$8 pp)
CRISPY CHICKEN THIGH seasonal vegetable, potato purée, morita chicken jus
ROASTED PORK BELLY seasonal chef preparation
MOROCCAN SPICED BRAISED SHORT RIB caramelized sweet potato, sugar snap pea, black lime
ALASKAN HALIBUT marinated peppers, walnut, garlic tahini, tomatillo & hatch chili chraime (+\$6 pp)
SHAWARMA-SPICED PRIME SKIRT STEAK FRITES za'atar, feta, berbere red wine jus (+\$8 pp)

DESSERT

select one

STICKY DATE CAKE medjool date, whiskey caramel, whipped cream
CHOCOLATE CHOCOLATE CAKE isot chili, whipped cream
HALVA frozen grape, marcona almond, wonderful little date bar

\$69.95 / PERSON



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sales tax and 4% event planner fee will be added to all menus

MEZZE FEAST LUNCH

served with our house bread and gluten-free crackers

HUMMUS & SPREADS

select two

CLASSIC HUMMUS paprika, olive oil, vegetable crudité
SMOKY GARLIC HUMMUS ceci, aleppo & ufra pepper, preserved lemon
POBLANO sweet corn succotash, corn pudding, crispy hominy, black lime
BEEF BRISKET HUMMUS smoked bbq sauce (+\$5 pp)
CRISPY SHORT RIB HUMMUS grilled onion, sherry, beef jus (+\$5 pp)
WHIPPED FETA crushed pistachio, aleppo, olive oil, lemon zest
CHARRED EGGPLANT house yogurt, lemon, california olive oil
MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses

COLD & HOT MEZZE

select two

GREEK VILLAGE vine-ripened tomato, persian cucumber, red onion,
kalamata olive, bell pepper, feta, greek vinaigrette
CHILLED CUCUMBERS cashew cream, dukkah, pickled fresno, mint relish
HOUSE-MADE STRACCIATELLA seasonal chef preparation (+\$4 pp)
CRISPY POTATOES mizithra, rosemary, scallion crema
BRUSSELS SPROUTS pecan dukkah, harissa honey
GREEN FALAFEL avocado tzatziki, garlic tahini, jalapeño
JUMBO LUMP CRAB CAKES garlic, shallot, lemon, frisée, kale & dill remoulade (+\$7 pp)

BUTCHER & KEBABS

select two

GRILLED CAULIFLOWER KEBAB medjool date, red onion, turmeric, tzatziki
GRILLED CHICKEN KEBAB yogurt marinade, sweet pepper, zhoug
LAMB & BEEF KEFTA lemon, olive oil, tzatziki
GRILLED SALMON KEBAB sweet pepper, red onion, lemon, olive oil, zhoug
BEEF TENDERLOIN KEBAB bell pepper, cipolini onion, zhoug (+\$8 pp)
CRISPY CHICKEN THIGH seasonal vegetable, potato purée, morita chicken jus
ROASTED PORK BELLY seasonal chef preparation
MOROCCAN SPICED BRAISED SHORT RIB caramelized sweet potato, sugar snap pea, black lime
ALASKAN HALIBUT marinated peppers, walnut, garlic tahini, tomatillo & hatch chili chraime (+\$6 pp)
SHAWARMA-SPICED PRIME SKIRT STEAK FRITES za'atar, feta, berbere red wine jus (+\$8 pp)

\$49.95 / PERSON

DESSERT

select two

STICKY DATE CAKE medjool date, whiskey caramel, whipped cream
CHOCOLATE CHOCOLATE CAKE isot chili, whipped cream
HALVA frozen grape, marcona almond, wonderful little date bar

ADD \$7.95 / PERSON



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MEZZE EXPRESS LUNCH

served with our house bread and gluten-free crackers

AVAILABLE FOR LUNCH SERVICE MONDAY – FRIDAY

HUMMUS & SPREADS

select one

CLASSIC HUMMUS paprika, olive oil, vegetable crudité
SMOKY GARLIC HUMMUS ceci, aleppo & ufra pepper, preserved lemon
POBLANO sweet corn succotash, corn pudding, crispy hominy, black lime
BEEF BRISKET HUMMUS smoked bbq sauce (+\$5 pp)
CRISPY SHORT RIB HUMMUS grilled onion, sherry, beef jus (+\$5 pp)
WHIPPED FETA crushed pistachio, aleppo, olive oil, lemon zest
CHARRED EGGPLANT house yogurt, lemon, california olive oil
MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses

COLD & HOT MEZZE

select one

GREEK VILLAGE vine-ripened tomato, persian cucumber, red onion,
kalamata olive, bell pepper, feta, greek vinaigrette
CHILLED CUCUMBERS cashew cream, dukkah, pickled fresno, mint relish
HOUSE-MADE STRACCIATELLA seasonal chef preparation (+\$4 pp)
CRISPY POTATOES mizithra, rosemary, scallion crema
BRUSSELS SPROUTS pecan dukkah, harissa honey
GREEN FALAFEL avocado tzatziki, garlic tahini, jalapeño

KEBABS

select one

GRILLED CAULIFLOWER medjool date, red onion, turmeric, tzatziki
GRILLED CHICKEN yogurt marinade, sweet pepper, zhough
LAMB & BEEF KEFTA lemon, olive oil, tzatziki
GRILLED SALMON sweet pepper, red onion, lemon, olive oil, zhough
BEEF TENDERLOIN bell pepper, cipolini onion, zhough (+\$8 pp)

\$39.95 / PERSON

DESSERT

select one

STICKY DATE CAKE medjool date, whiskey caramel, whipped cream
CHOCOLATE CHOCOLATE CAKE isot chili, whipped cream
HALVA frozen grape, marcona almond, wonderful little date bar

ADD \$7.95 / PERSON



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MEZZE FEAST BRUNCH

served with our house bread and gluten-free crackers

HUMMUS & SPREADS

select two

CLASSIC HUMMUS paprika, olive oil, vegetable crudité
SMOKY GARLIC HUMMUS ceci, aleppo & ufra pepper, preserved lemon
POBLANO sweet corn succotash, corn pudding, crispy hominy, black lime
BEEF BRISKET HUMMUS smoked bbq sauce (+\$5 pp)
CRISPY SHORT RIB HUMMUS grilled onion, sherry, beef jus (+\$5 pp)
WHIPPED FETA crushed pistachio, aleppo, olive oil, lemon zest
CHARRED EGGPLANT house yogurt, lemon, california olive oil
MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses

COLD & HOT MEZZE

select two

GREEK VILLAGE vine-ripened tomato, persian cucumber, red onion,
kalamata olive, bell pepper, feta, greek vinaigrette
CRISPY POTATOES mizithra, rosemary, scallion crema
HOUSE-MADE STRACCIATELLA seasonal chef preparation (+\$4 pp)
BRUSSELS SPROUTS pecan dukkah, harissa honey
GREEN FALAFEL avocado tzatziki, garlic tahini, jalapeño

BRUNCH & KEBABS

select two

KHACHAPURI baked egg, cremini mushroom, graviera, green onion
SHORT RIB SHAKSHUKA local egg, spicy harissa, graviera, roasted potato
KEFTA & EGGS lamb & beef kefta, fried egg, tzatziki, basmati rice
SHAWARMA-SPICED SKIRT STEAK & EGGS* fried egg, crispy potato, tzatziki (+\$8 pp)
JERUSALEM BAGEL W/ SMOKED SALMON SPREAD tomato, caper, labneh (+\$3 pp)
GRILLED CAULIFLOWER KEBAB medjool date, red onion, turmeric, tzatziki
GRILLED CHICKEN KEBAB yogurt marinade, sweet pepper, zhoug
LAMB & BEEF KEFTA lemon, olive oil, tzatziki
GRILLED SALMON KEBAB sweet pepper, red onion, lemon, olive oil, zhoug
BEEF TENDERLOIN KEBAB bell pepper, cippolini onion, zhoug (+\$8 pp)

\$49.95 / PERSON

DESSERT

select two

STICKY DATE CAKE medjool date, whiskey caramel, whipped cream
CHOCOLATE CHOCOLATE CAKE isot chili, whipped cream
HALVA frozen grape, marcona almond, wonderful little date bar

ADD \$7.95 / PERSON

BACH BUCKETS

Trio of Wines

GIULIANA PROSECCO - \$139.95
RUMOR ROSÉ - \$169.95
XINOMAVRO BRUT ROSÉ - \$169.95



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PASSED APPETIZERS

priced by the dozen, minimum two dozen per order

MEZZE

CRISPY POTATOES mizithra, rosemary, scallion crema - \$36

GREEN FALAFEL avocado tzatziki, garlic tahini, dania spice - \$38

BRUSSELS SPROUTS pecan dukkah, harissa honey - \$38

RAW & CHILLED

TRUFFLED SALMON* fried leek, roasted garlic, sherry, cilantro - \$42

AHI TUNA* seasonal chef preparation - \$46

YELLOWTAIL* radish, cucumber, mint, fresno, texas citrus koji - \$46

MEDITERRANEAN BUTCHER & KEBABS

GRILLED CAULIFLOWER KEBAB medjool date, red onion, turmeric, tzatziki - \$36

GRILLED CHICKEN KEBAB yogurt marinade, sweet pepper, zhoug - \$40

LAMB & BEEF KEFTA lemon, olive oil, tzatziki - \$44

GRILLED SALMON KEBAB sweet pepper, red onion, lemon, olive oil, zhoug - \$48

ROASTED PORK BELLY seasonal chef preparation - \$42

SHAWARMA-SPICED PRIME SKIRT STEAK FRITES
za'atar, feta, berbere red wine jus - \$60

STATIONS

HUMMUS, SPREADS & COLD MEZZE

served with our house bread, gluten-free crackers, and crudité

HUMMUS • SMOKY HUMMUS • MUHAMMARA

WHIPPED FETA • CHARRED EGGPLANT • CHILLED CUCUMBERS

GREEK VILLAGE • STRACCIATELLA • CRISPY SHORT RIB HUMMUS (+\$4 pp)

AHI TUNA* (+\$6 pp) • YELLOWTAIL* (+\$6 pp)

select six

\$42.95 / PERSON

MEDITERRANEAN FEAST

our Mezze Feast Dinner as a station

SELECT TWO HUMMUS & SPREADS, SELECT TWO MEZZE,
SELECT TWO KEBABS OR BUTCHER ITEM, SELECT ONE DESSERT

\$69.95 / PERSON

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



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FAQ

SPECIAL AMENITIES & ADDITIONAL SERVICES

Our Parties & Events Manager will gladly assist you with any special needs in regards to your party. Please note that some items may be an additional charge.

Floral Décor • A/V Equipment • Furniture Removal

WHAT IS A FOOD AND BEVERAGE MINIMUM?

A food and beverage minimum is the monetary amount that must be achieved due to the size of the space reserved the night of the event, prior to tax and service charge. Food and beverage minimums cannot be reached by gift certificates. Items purchased or rented through outside vendors such as floral centerpieces and A/V equipment do not apply towards the minimum.

IS A DEPOSIT REQUIRED AND IS IT REFUNDABLE IF I NEED TO CANCEL?

If the Event is cancelled 30 days OR MORE IN ADVANCE, the deposit is refundable.

If the Event is cancelled within 29-8 DAYS PRIOR, the deposit is forfeited.

If the Event is cancelled within 7-4 DAYS PRIOR, Patron will be responsible for 50% of the food and beverage minimum. The card on file will be used to process this charge.

If the Event is cancelled within 72 hours Patron will be responsible for 100% of the food and beverage minimum and the card on file will be used to process this charge. In the event of a no call/no show Patron will be responsible for 100% of the expected charges agreed upon in the event order. Under limited circumstances, if the event is rebooked or rescheduled penalties will be re-reviewed.

AM I REQUIRED TO GUARANTEE A CERTAIN NUMBER OF GUESTS?

All contracted groups are required to provide a guaranteed number of attendees 5 days prior to the time/date of the event. In the event of guest cancellation after the guarantee has been submitted, the host will be charged for the guaranteed number.

WHEN DO I SELECT THE MENU?

Menu options must be submitted 5 days in advance of the time/date of an event.

We have set menu options that are available, and can also help customize menus upon request. In addition, we are sensitive to any dietary needs and are able to accommodate most with adequate notification.

DO I NEED TO LEAVE A TIP?

It is customary for Patrons to provide a gratuity to the service staff. Aba suggests a gratuity of between 18%-22% and the gratuity is not included in the price of this contract. The service staff will appreciate your recognition of their work.

