



**PARTIES & SPECIAL EVENTS**

9700 COLLINS AVE, BAL HARBOUR SHOPS, STE 101  
(305) 677-2840

[ABARESTAURANTS.COM](http://ABARESTAURANTS.COM)

# PASSED APPETIZERS

*prices by the dozen, minimum 2 orders per dozen*

## MEZZE

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

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

BROCCOLI W/ DATE TAHINI za'atar, extra virgin olive oil, lemon zest - \$38

## RAW & CHILLED

HAMACHI charred avocado, ginger scallion, kiwi, desert hibiscus - \$54

SHRIMP CEVICHE coconut, calabrian chili, avocado toum - \$56

BIG EYE TUNA israeli couscous, pomegranate, cucumber, nigella yuzu vinaigrette - \$60

## MEDITERRANEAN BUTCHER & KEBABS

GRILLED ZUCCHINI red onion, medjool date, souvlaki, zhoug - \$42

GRILLED CHICKEN yogurt marinade, sweet peppers, zhoug - \$46

LAMB & BEEF KEFTA lemon, olive oil, tzatziki - \$48

ORA KING SALMON sweet peppers, red onions, lemon, olive oil, zhoug - \$54

BEEF TENDERLOIN bell pepper, red onion, zhoug - \$60

CRISPY CHICKEN THIGH greek yogurt, ceci, piparra pepper, green harissa - \$46

SHAWARMA-SPICED PRIME SKIRT STEAK horseradish labneh, watercress, black garlic mushroom jus - \$60

## STATIONS

### HUMMUS & SPREADS

*served with our house bread and crudite*

HUMMUS

SMOKY GARLIC

TOASTED ALMOND

CHARRED EGGPLANT

MUHAMMARA

HOUSE-MADE LABNEH

SPICY LAMB RAGU

*(+\$3 per person)*

*select three*

\$24.95 / PERSON

### KEBABS

*served with local basmati rice*

GREEN FALAFEL

GRILLED ZUCCHINI

GRILLED CHICKEN

LAMB & BEEF KEFTA

GRILLED SALMON

SKIRT STEAK

*(+\$6 per person)*

BEEF TENDERLOIN

*(+\$8 per person)*

*select three*

\$48.95 / PERSON

# MEZZE FEAST

PRESELECT

*served with house bread or gluten-free crackers*

## HUMMUS & SPREADS

*select two*

- HUMMUS paprika, olive oil, vegetable crudité  
SMOKY GARLIC ceci, aleppo & ufra peppers, preserved lemon  
SPICY LAMB RAGU braised lamb shoulder, harissa  
CHARRED EGGPLANT house yogurt, lemon, california olive oil  
MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses  
TOASTED ALMOND castelvetrano olives, fresh herbs

## COLD & HOT MEZZE

*select two*

- WHIPPED FETA & MARINATED OLIVES marcona almond, sweetly drop, lemon zest  
GREEK VILLAGE SALAD tomato, cucumber, red onion, olive, bell pepper, feta, greek vinaigrette  
LITTLE GEM SALAD charred mandarin orange, radish, cucumber, tomato, crispy lentil, berbere ranch  
BROCCOLI W/DATE TAHINA za'atar, extra virgin olive oil, lemon zest  
CRISPY POTATOES mizithra, rosemary, scallion crema  
GREEN FALAFEL avocado tzatziki, garlic tahini, jalapeño  
BLACK GARLIC SHRIMP SCAMPI lime pickle, chilies, parmesan bread crumbs (+\$5 per person)  
HOUSE-MADE STRACCIATELLA marinated tomato, sesame, crouton, lemon, basil (+\$5 per person)

## BUTCHER & KEBABS

*select two*

- GRILLED ZUCCHINI red onion, medjool date, souvlaki, zhoug  
GRILLED CHICKEN yogurt marinade, sweet peppers, zhoug  
LAMB & BEEF KEFTA lemon, olive oil, tzatziki  
BEEF TENDERLOIN bell pepper, red onion, zhoug (+\$8 per person)  
GRILLED SALMON sweet peppers, red onion, lemon, olive oil, zhoug  
CRISPY CHICKEN THIGH greek yogurt, ceci, piparra pepper, green harissa  
TAMARIND BRAISED SHORT RIB sweet potato puree, barberries, red onion, finger lime, cilantro  
ZA'ATAR ROASTED KING SALMON aleppo roasted carrot, garlic yogurt, mediterranean salsa macha  
SHAWARMA-SPICED PRIME SKIRT STEAK horseradish labneh, watercress, black garlic mushroom jus (+\$8 per person)

## DESSERT

*select one*

- STICKY DATE CAKE whiskey caramel, sumac, whipped cream  
CHOCOLATE CHOCOLATE CAKE isot chili, chocolate sauce, whipped cream  
HALVA WITH... roasted grapes, marcona almond, wonderful little date bar

\$79.95 / PERSON



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*sales tax and 3% event planner fee will be added to all menus*

# MEZZE FEAST BRUNCH

PRESELECT

*served with house bread or gluten-free crackers*

## HUMMUS & SPREADS

*select two*

HUMMUS paprika, olive oil, vegetable crudité

SMOKY GARLIC ceci, aleppo & ufra peppers, preserved lemon

SPICY LAMB RAGU braised lamb shoulder, harissa

CHARRED EGGPLANT house yogurt, lemon, california olive oil

MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses

TOASTED ALMOND castelvetrano olives, fresh herbs

## COLD & HOT MEZZE

*select two*

WHIPPED FETA & MARINATED OLIVES marcona almond, sweetie drop, lemon zest

GREEK VILLAGE SALAD tomato, cucumber, red onion, olive, bell pepper, feta, greek vinaigrette

LITTLE GEM SALAD charred mandarin orange,  
radish, cucumber, tomato, crispy lentil, berbere ranch

BROCCOLI W/DATE TAHINA za'atar, extra virgin olive oil, lemon zest

CRISPY POTATOES mizithra, rosemary, scallion crema

GREEN FALAFEL avocado tzatziki, garlic tahini, jalapeño

## BRUNCH & KEBABS

*select two*

KHACHAPURI baked egg, cremini mushroom, graviera, green onion

SHORT RIB SHAKSHUKA local eggs, spicy harissa, graviera, roasted potato

KEFTA & EGGS lamb & beef kefta, fried eggs, tzatziki, lemon dill rice

JERUSALEM BAGEL W/ SMOKED SALMON SPREAD tomato, caper, labneh (+\$3 per person)

GRILLED ZUCCHINI red onion, medjool date, souvlaki, zhoug

GRILLED CHICKEN yogurt marinade, sweet peppers, zhoug

LAMB & BEEF KEFTA lemon, olive oil, tzatziki

ORA KING SALMON sweet peppers, red onion, lemon, olive oil, zhoug

BEEF TENDERLOIN bell pepper, red onion, zhoug (+\$8 per person)

## DESSERT

*select one*

STICKY DATE CAKE whiskey caramel, sumac, whipped cream

CHOCOLATE CHOCOLATE CAKE isot chili, chocolate sauce, whipped cream

HALVA WITH... roasted grapes, marcona almond, wonderful little date bar

\$62.95 / PERSON



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# BAR PACKAGES

## CLASSIC BAR PACKAGE

\$24 PER PERSON / HOUR

### SPIRITS

*Basic Vodka • Fords Gin • Plantation 3 Star Rum • Tromba Tequila • Rittenhouse Rye  
Elijah Craig Bourbon • Johnnie Walker Black Label Scotch Whisky  
Famous Grouse Blended Scotch Whisky • Paddy's Irish Whiskey*

### BEER

*Kona Brewing, Longboard, Lager • Veza Sur, Spanglish, Latin Lager  
Wynwood Brewing, La Rubia, Blonde Ale • Golden Road Brewing, Mango Wheat Ale  
Cigar City Brewing, Jai Alai, IPA*

### WINE

#### BUBBLES

*Prosecco, Giuliana, Veneto, ITALY, NV*

#### ROSÉ

*Agiorgitiko/Moschofilero, Skouras "Zoe", Peloponnese, GREECE, 2021*

#### WHITE

*Assyrtiko, Mylonas, Attiki, GREECE, 2021  
Macabeo/Chardonnay, Borsao, Campo de Borja, SPAIN, 2021*

#### RED

*Pinot Noir, The Pinot Project, CALIFORNIA, 2020  
Agiorgitiko, Palivou Estate, Nemea, GREECE, 2018*



# BAR PACKAGES

## PREMIUM BAR PACKAGE

\$30 PER PERSON / HOUR

### SPIRITS

*Tito's Vodka • Grey Goose Vodka • Hendrick's Gin • Fords Gin  
Plantation 3 Star • Tromba Tequila • Maker's Mark Bourbon  
Rittenhouse Rye • Glenlivet 12 Year • Paddy's Irish Whiskey*

### BEER

*Kona Brewing, Longboard, Lager • Veza Sur, Spanglish, Latin Lager  
Wynwood Brewing, La Rubia, Blonde Ale • Golden Road Brewing, Mango Wheat Ale  
Cigar City Brewing, Jai Alai, IPA*

### WINE

#### BUBBLES

*Prosecco, Giuliana, Veneto, ITALY, NV  
Cava Rosé, Raventós i Blanc "de Nit", Catalonia, SPAIN, 2019*

#### ROSÉ

*Agiorgitiko/Moschofilero, Skouras "Zoe", Peloponnese, GREECE, 2021*

#### WHITE

*Assyrtiko, Mylonas, Attiki, GREECE, 2021  
Sauvignon Blanc, Domaine du Salvard, Cheverny, FRANCE, 2021  
Chardonnay, Tyler, Santa Barbara, CALIFORNIA, 2021*

#### RED

*Pinot Noir, The Pinot Project, CALIFORNIA, 2020  
Agiorgitiko, Palivou Estate, Nemea, GREECE, 2018  
Xinomavro, Kir-Yianni "Cuvée Villages", Naoussa, GREECE, 2018  
Cabernet Sauvignon, Typesetter, Napa Valley, CALIFORNIA, 2018*



# 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?

Aba may require a deposit of 25% of the food and beverage minimum.

In the unfortunate event of a cancellation, Aba requires 5 days advanced notice. For full buyouts/closedowns of the restaurant we require 25 days notice of cancellation.

Cancellations within this time are subject to a forfeit of the deposit.

## 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 10 business 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 to provide a gratuity to the service staff. The amount of any gratuity is in the sole discretion of the guest and is NOT included in the price as listed on the event order. There is a 3% event planner fee that is included in the event order.

The service staff appreciates your recognition of their work.

