

Aba Austin

1011 S Congress Ave · +17372730199 · Updated: Jan 14, 2026

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HUMMUS 5

Classic

\$13.95

paprika, olive oil, vegetable crudité

Smoky Garlic

\$14.95

ceci, aleppo & urfa pepper, preserved lemon

Avocado

\$17.95

strawberry, gooseberry, jalapeño, cilantro

Beef Brisket*

\$18.95

smoked bbq sauce

Crispy Short Rib Hummus*

\$18.95

grilled onion, sherry, beef jus

SPREADS 4

Whipped Feta

\$14.95

crushed pistachio, aleppo, olive oil, lemon zest

Charred Eggplant

\$14.95

house yogurt, lemon, california olive oil

Muhammara

\$14.95

roasted pepper, isot chili, walnut, pomegranate molasses

Japanese Sweet Potato

\$16.95

miso, poblano, sesame, honey

COLD MEZZE 5

Marinated Olives & Feta

\$13.95

pickled cauliflower & onion, sweetly drop pepper, marcona almond, orange zest

Chilled Cucumbers

\$14.95

cashew cream, dukkah, pickled fresno, mint relish

Watermelon & Feta

\$16.95

cherry tomato, jalepeño, mint, chili honey vinaigrette

Greek Village	\$16.95
vine ripened tomato, persian cucumber, red onion, kalamata olive, bell pepper, feta, greek vinaigrette	
House-Made Stracciatella	\$20.95
grilled peach, jalepeño, pistachio	
RAW 3	
Truffled Salmon*	\$21.95
fried leek, roasted garlic, sherry, cilantro	
Ahi Tuna & Watermelon*	\$22.95
radish, cucumber, yuzu nigella vinaigrette	
Yellowtail*	\$22.95
radish, cucumber, mint, fresno, texas citrus koji	
MEDITERRANEAN BUTCHER 5	
Heirloom Chicken Thigh	\$22.95
piquillo pepper, cipollini, morita chicken jus	
Pork Belly*	\$29.95
stone fruit, harissa hot honey, cherry cippolini jam	
Braised Beef Short Rib*	\$32.95
parmesan polenta, tamarind, pomegranate date glaze	
Shawarma-Spiced Prime Skirt Steak Frites*	\$38.95
za'atar, feta, berbere red wine jus	
Char-Grilled Lamb Chops*	\$49.95
blistered broccolini, garlic yogurt, pistachio & mint gremolata	
HOT MEZZE 6	
Crispy Potatoes	\$11.95
mizithra, rosemary, scallion crema	
Green Falafel	\$12.95
avocado tzatziki, garlic tahini, jalapeño	
Brussels Sprouts	\$13.95
almond & cashew dukkah, harissa honey	
Roasted Cauliflower	\$18.95
labneh, aleppo, harissa honey	
Hot Honey Halloumi	\$18.95
crispy garlic dukkah	

Heirloom Tomato Orzo

\$19.95

roasted eggplant, garlic, basil, parmesan breadcrumb

SEAFOOD 3

Pistachio Crusted Halibut*

\$27.95

turmeric couscous, green olive, chimichurri

Jumbo Lump Crab Cakes*

\$32.95

garlic, shallot, lemon, frisée, kale & dill remoulade

Grilled Branzino*

\$32.95

roasted tomato, sweet corn, aleppo, corn purée

KEBABS 5

Grilled Mushroom

\$20.95

date, sherry vinaigrette, zhoug

Grilled Chicken

\$20.95

yogurt marinade, sweet pepper, zhoug

Lamb & Beef Kefta*

\$21.95

lemon, olive oil, tzatziki

Grilled Salmon*

\$24.95

sweet pepper, red onion, zhoug

Beef Tenderloin*

\$32.95

bell pepper, cipolini onion, zhoug

DESSERT 5

Frozen Greek Yogurt

AVAILABLE OPTIONS

Olive Oil, Sea Salt: \$8.95

Lemon Meringue: \$9.95

Sticky Date Cake

\$10.95

medjool date, sumac, whiskey caramel, whipped cream

Chocolate Chocolate Cake

\$11.95

isot chili, chocolate sauce, whipped cream

Basque Cheesecake

\$12.95

whipped cream

Pistachio Panna Cotta

\$12.95

orange granita, calamansi

BRUNCH 8

Texas Peach Biscuit	\$8.95
peach compote, whipped cream	
Avocado Toast	\$13.95
pomegranate, preserved lemon, mint	
Khachapuri*	\$15.95
baked egg, cremini mushroom, graviera, green onion	
Açaí Bowl	\$13.95
blueberry, banana, pomegranate, dukkah, coconut, mint	
Short Rib Shakshuka*	\$18.95
local eggs, spicy harissa, graviera, roasted potato	
Kefta & Eggs*	\$23.95
lamb & beef kefta, fried eggs, tzatziki, lemon dill rice	
Shawarma-Spiced Skirt Steak & Egg*	\$39.95
fried eggs, crispy potato, tzatziki	
Jerusalem Bagel & Smoked Salmon Spread	\$19.95
sumac red onion, tomato, caper, labneh	

BRUNCH COCKTAILS 4

Kalimera	\$15.00
kir yianni "akakies" sparkling rosé, peach, thyme	
Brunch Bramble	\$15.00
gin mare, blackberry, maple, lemon	
Carajillo Martini	\$15.00
beatrice voyager espresso, vodka, licor 43, coffee liqueur, demerara	
Harissa Bloody Mary	\$16.00
chili-garlic vodka, sopressata, piparra pepper, halloumi	

COFFEE & TEA 3

La Colombe Cold Brew	\$6.00
La Colombe Draft Latte	\$6.00
vanilla oat milk or mocha	
Organic Rishi Tea	\$3.95
blueberry hibiscus, jasmine green, matcha super green, chamomile, earl grey	

ZERO-PROOF COCKTAILS 3

Big League	\$12.00
ritual tequila substitute, lime, orgeat, strawberry	
Unplugged	\$12.00
green juice, ginger, lime, pineapple	
Mockingbird	\$12.00
ritual bitter aperitif, pineapple, hibiscus, pomegranate	

COCKTAILS 6

Thirst Trap	\$17.00
Served frozen. Aperol, prosecco, orange, strawberry, rhubarb	
Mediterranean Mule	\$16.00
herb-infused basic vodka, galliano, ginger, lime, almond	
Livin' Easy	\$16.00
tito's vodka, chateau, aperol, strawberry, lemon	
Summer Plans G&T	\$16.00
drumshanbo brazilian pineapple gin, hendrick's grand cabaret gin, combier creme de watermelon, lime	
Beach Walk	\$16.00
tromba blanco tequila, smoky habanero, pineapple, lime	
Aloe? It's Me	\$17.00
la luna cupreata mezcal, aloe, green juice, jalapeño, pineapple	

RESERVE COCKTAILS 4

Oaxacan a Mile Margarita	\$22.00
llegal joven mezcal, aguasol blanco tequila, agave, lime. Similar to dipping in a pool in the summer heat, earth-roasted Oaxacan mezcal boasting refreshing notes of eucalyptus, green apple, fresh citrus and red chiltepe combined with cooling agave washes over you with the first sip. Smoke, pepper and a touch of spice greet you like sun on your face - an oasis in your glass.	
Ancient Lore Espresso Martini	\$23.00
Desert cactus vodka, kashtra elion vodka, flor de caña "spresso", beatrix coffee roasters "voyager" espresso, demerara. Premium sipping vodka, distilled from Greek olives picked by hand, melds with syrupy sweetness of demerara, rich and delicate coffee liquor and free-grown prickly pear cactus vodka for a truly sensational elevation on the classic cocktail. Espresso Martinis are having a moment, but this one is the moment.	
Únicos Negroni	\$24.00
Leyenda mezcal, carpano antica, fruitful fig, campari. For those looking for a smooth and robust sipping experience, this one is for you. Candied honey and fruit-forward agave-based mezcal marries with rich vanilla notes, natural fig liqueur and classic Campari for an oh so smooth twist on the negroni.	
Oloroso Old Fashioned	\$24.00
Still austin bourbon & rye, giffard banane, oloroso sherry, angostura, orange bitters. An innovative take with 'old fashioned' roots merges local, grain-to-glass bourbon with cognac and macerated banana-based liqueur for a bold - yet balanced - sipping experience. A little sweet, a little spiced and just the right amount of bitter, stirred to perfection.	

SPRITZ TOWER 3

Aperol Spritz

aperol, prosecco

Hugo Spritz

elderflower, mint

Greek G&T

stray dog gin, lemon, simple syrup

BEER 5

Pearl-Snap, German-Style Pilsner, Austin Beerworks, Austin, TX	\$7.00
Paradise, Pilsner, Moody Tongue Brewing, Chicago, IL	\$8.00
Hefeweizen, Wheat Ale, Live Oak Brewing, Austin, TX	\$7.00
Parks & Rec, American Pale Ale, Zilker Brewing, Austin, TX	\$7.00
Tender Robot, Hazy IPA, MeanWhile Brewing, Austin, TX	\$11.00

SPARKLING 3

Prosecco, Guiliiana, Veneto, Italy, NV	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$52.00
Xinomavro Brut Rosé, Kir-Yianni "Akakies" Amyndeon, Greece, 2024	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$64.00
Brut Champagne, Canard-Duchêne "Cuvée Léonie" Montagne de Reims, France, NV	AVAILABLE OPTIONS
	Glass: \$27.00
	Bottle: \$108.00

WHITE 6

Alvarinho, Soalheiro, Vinho Verde, Portugal, 2024	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$64.00
Riesling, August Kessler Kabinett, Rheingau, Germany, 2023	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$52.00
Sauvignon Blanc / Malagousia / Assyrtiko, Buketo Estate, Macedonia, Greece, 2024	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$60.00
Sauvignon Blanc, Mason Cellars, Napa Valley, California, 2023	AVAILABLE OPTIONS
	Glass: \$17.00
	Bottle: \$68.00

Assyrtiko, Mylonas, Attiki, Greece, 2023

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$60.00

Chardonnay, Diatom, Santa Barbara County, California, 2023

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$64.00

ROSÉ ²

Groppello / Marzemino / Sangiovese / Barbera, Ca dei Frati, Lombardy, Italy, 2023

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$60.00

Cinsault et al., Rumor, Côtes de Provence, France, 2024

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$64.00

RED ⁶

Pinot Noir, Valrav, Sonoma County, California, 2023

AVAILABLE OPTIONS

Glass: \$17.00

Bottle: \$68.00

Tempranillo, Bodegas Beronia Reserva, Rioja, Spain, 2020

AVAILABLE OPTIONS

Glass: \$17.00

Bottle: \$70.00

Xinomavro, Kir-Yianni "Cuvée Villages" Naoussa, Greece, 2022

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$56.00

Grenache / Syrah / Mourvèdre, Solitude, Côtes-du-Rhône, France, 2023

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$60.00

Cabernet Sauvignon, Recanati, Galilee, Israel, 2023

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$64.00

Sangiovese, Ridolfi "R", Brunello di Montalcino, Tuscany, Italy, 2019

AVAILABLE OPTIONS

Glass: \$30.00

Bottle: \$115.00

CHATEAU MUSAR, GHAZIR, LEBANON ⁴

Bekaa Valley Rosé, 2018

\$125.00

Bekaa Valley Rouge, 1997

\$280.00

Bekaa Valley Rouge, 2004

\$270.00

Bekaa Valley Rouge, 2016 **\$185.00**

BARBARESCO & BAROLO 3

Barbaresco, Cigliuti "Vie Erte", 2021 **\$100.00**

Barolo, M. Marengo "Brunate", 2020 **\$150.00**

Barolo, Paolo Scavino "Bric dël Fiasc", 2019 **\$300.00**

SANTA BARBARA 3

Chardonnay, Brewer-Clifton, Santa Rita Hills, 2022 **\$100.00**

Chardonnay, Tyler "Dierberg Vineyard" Santa Rita Hills, 2017 **\$105.00**

Pinot Noir, Brewer-Clifton, Santa Rita Hills, 2022 **\$130.00**

FORTIFIED / DESSERT WINE 5

Brachetto / Muscat, Elio Perrone "Bigaro" Piedmont, Italy, 2022 **\$12.00**

Muscat, Bodegas Jorge Ordóñez & Co., Andalucía, Spain, 2023 **\$17.00**

Grillo, Caruso & Minini, Sicily, Italy, 2019 **\$19.00**

10 Year Tawny Port, Warre's Otima, Douro, Portugal **\$20.00**

20 Year Tawny Port, Warre's Otima, Douro, Portugal **\$30.00**

AMARI 8

Amaro Nonino **\$18.00**

Aperitivo Select **\$15.00**

Aperol **\$15.00**

Averna **\$15.00**

Campari **\$15.00**

Cardamaro **\$15.00**

Fernet Branca **\$16.00**

Montenegro **\$15.00**

BOURBON 12

Balcones Baby Blue **\$17.00**

Basil Hayden Small Batch	\$19.00
Blanton's	\$22.00
Elijah Craig Small Batch	\$15.00
Garrison Brothers Small Batch	\$25.00
Maker's Mark	\$15.00
Milam & Greene Triple Cask	\$18.00
Old Grand-Dad Bonded	\$15.00
Still Austin "The Musician"	\$18.00
Still Austin Cask Strength	\$21.00
Treaty Oak "Ghost Hill"	\$20.00
Woodford Reserve	\$16.00

RYE 6

Knob Creek	\$15.00
Milam & Greene Port Finish	\$17.00
Rittenhouse Bottled-In-Bond	\$15.00
Still Austin "The Artist"	\$20.00
Whistlepig 10 Year	\$28.00
Wild Turkey 101	\$15.00

OTHER WHISKEY 6

Fighting 69th Irish Whiskey	\$15.00
Jameson Irish Whiskey	\$16.00
Slane Irish Whiskey	\$15.00
TX Blended Whiskey	\$20.00
Uncle Nearest 1884	\$17.00
Uncle Nearest 1856	\$21.00

SCOTCH WHISKY 10

Aberlour A'bunadh	\$35.00
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Famous Grouse	\$15.00
Glenfiddich 12 Year	\$25.00
Glenlivet 12 Year	\$25.00
Johnnie Walker Black Label	\$16.00
Lagavulin 16 Year	\$36.00
Laphroaig 10 Year	\$20.00
Macallan 12 Year Sherry Cask	\$27.00
Macallan 18 Year Double Cask	\$100.00
Monkey Shoulder	\$17.00

TEQUILA 24

818 Blanco	\$17.00
818 Reposado	\$18.00
512 Blanco	\$12.00
Aguasol Blanco	\$16.00
Aguasol Reposado	\$19.00
Casamigos Blanco	\$18.00
Casamigos Reposado	\$20.00
Casamigos Añejo	\$22.00
Chinaco Reposado	\$19.00
Cimarron Reposado	\$15.00
Clase Azul Reposado	\$60.00
Corralejo Blanco	\$16.00
Espolón Blanco	\$16.00
G4 Reposado	\$20.00
Lalo Blanco	\$17.00
Nosotros Blanco	\$15.00
Nosotros Reposado	\$16.00
Ocho Plata	\$17.00

Ocho Reposado	\$19.00
Ocho Añejo	\$23.00
Siete Leguas Blanco	\$19.00
Siete Leguas Añejo	\$24.00
Tromba Blanco	\$15.00
Tromba Añejo	\$20.00

MEZCAL / SOTOL / OTHER AGAVE 12

Alipus San Luis Potosí	\$17.00
Bañez Joven	\$15.00
Casamigos Mezcal	\$22.00
Derrumbes San Luis Potosí	\$16.00
Dos Hombres Joven	\$23.00
Ilegal Joven	\$15.00
Ilegal Añejo	\$27.00
La Luna Cupreata	\$16.00
La Venenosa "Tabernas" Raicilla	\$17.00
Mezcales de Leyenda Oaxaca	\$28.00
Nosotros Tobala / Espadin	\$19.00
Sotol Por Siempre	\$15.00

VODKA 10

Barr Hill	\$20.00
Deep Eddy	\$11.00
Desert Cactus	\$16.00
Dripping Springs	\$11.00
Grey Goose	\$12.00
Grey Goose Strawberry / Lemongrass	\$12.00
Kastra Elion	\$16.00
Ketel One	\$11.00

Prairie Cucumber \$11.00

Tito's \$12.00

GIN 9

Brockman's \$13.00

Drumshanbo Brazilian Pineapple \$13.00

Empress \$14.00

Ford's London Dry \$11.00

Gin Mare \$16.00

Hendrick's \$14.00

Hendrick's Grand Cabaret \$15.00

Monkey 47 \$18.00

Still Austin \$11.00

SUGARCANE 11

Appleton 12 Year \$14.00

Bacardi Reserva 8 Year \$14.00

Casa Magdalena \$12.00

Chairman's Reserve Spiced \$12.00

Cruzan Blackstrap \$11.00

El Dorado 12 Year \$15.00

Flor de Caña 25 Year \$30.00

Leblon Cachaca \$12.00

Planteray 3 Star \$11.00

Rhum J.M. Blanc 80PF \$11.00

Ten to One White Rum \$12.00

DESSERT WINES 5

Brachetto/Muscat, Elio Perrone, "Bigaro" Piedmont, ITALY, 2022 \$12.00

Muscat, Bodegas Jorge Ordóñez & Co. Andalucía, SPAIN, 2023 \$17.00

Grillo, Caruso & Minini Sicily, ITALY, 2019	\$19.00
10yr Tawny Port, Warre's Otima Douro, PORTUGAL	\$20.00
20yr Tawny Port, Warre's Otima Douro, PORTUGAL	\$30.00

MAIN 6

Butter Noodles	\$8.95
penne, butter, parmesan	
Chicken Vegetable Bowl	\$8.95
carrot, sugar snap pea, basmati rice	
Meatball	\$8.95
tomato ragu	
Green Juice	\$8.95
Strawberry Coconut Soda	\$8.95
Aba Lemonade	\$8.95

FEATURED ITEMS 2

Vanilla Yogurt & Fruit	\$9.95
blackberry, blueberry, strawberry, orange	
Scrambled Eggs	\$9.95
crispy potato, berries & grapes	

BOXED LUNCH 5

Spreads

served with our house bread; (select one) classic hummus • smoky garlic • whipped feta • charred eggplant • muhammara

or

Chef-Prepared Salads & Vegetables

(select one) greek village • chilled cucumbers • crispy potatoes • brussels sprouts

Mains & Kebabs

(select one) green falafel • grilled mushroom • lamb & beef kefta • grilled chicken • grilled salmon (add \$5) • shawarma-spiced prime skirt steak (add \$8) • grilled filet (add \$8) • tamarind braised • short rib (add \$8)

Dessert

(select one) basque cheesecake • chocolate chocolate cake • sticky date cake

MEDITERRANEAN FEAST 3

Spreads

served with our house bread; (select two) classic hummus • smoky garlic • whipped feta • charred eggplant • muhammara

Chef-Prepared Salads & Vegetables

(select two) greek village • chilled cucumbers • marinated olives & feta • pan-roasted romanesque cauliflower • brussels sprouts • crispy potatoes

Mains & Kebabs

(select two) green falafel • grilled mushroom • lamb & beef kefta • grilled chicken • grilled salmon (add \$5) • shawarma-spiced prime skirt steak (add \$8) • grilled filet (add \$8) • tamarind braised short rib (add \$8)

HUMMUS & SPREADS 5

Classic Hummus	\$36.00
Charred Eggplant	\$36.00
Smoky Garlic Hummus	\$38.00
Whipped Feta	\$40.00
Muhammara	\$40.00

MEZZE 7

Marinated Olives & Feta	\$34.00
Crispy Potatoes	\$34.00
Chilled Cucumbers	\$36.00
Greek Village	\$38.00
Brussels Sprouts	\$36.00
Green Falafel	\$46.00
House-Made Stracciatella[^]	\$46.00

KEBABS & MAINS 7

Grilled Mushroom	\$66.00
Grilled Chicken	\$76.00
Lamb & Beef Kefta	\$80.00
Grilled Salmon	\$95.00
Tamarind Braised Short Rib	\$96.00
Shawarma-Spiced Prime Skirt Steak	\$120.00

Grilled Filet

\$120.00

SIDES & ADDITIONS 8

Extra Sauce **\$8.00**

House Bread^ **\$12.00**

Gluten-Free Crackers **\$14.00**

Vegetable Crudites **\$22.00**

Lemon Dill Basmati Rice **\$20.00**

Whole Basque Cheesecake **\$70.00**

Chocolate Chocolate Cake^ **\$70.00**

Sticky Date Cake^ **\$70.00**

COLD & HOT MEZZE 7

Marinated Olives & Feta

pickled cauliflower & onion, sweet drop pepper, marcona almond, orange zest

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

Crispy Potatoes

mizithra, rosemary, scallion crema

Brussels Sprouts

almond & cashew dukkah, harissa honey

Green Falafel

avocado tzatziki, garlic tahini, jalapeño

Jumbo Lump Crab Cakes

garlic, shallot, lemon, frisée, kale & dill remoulade (+\$7 per person)

BUTCHER & KEBABS 10

Grilled Mushroom

date, sherry vinaigrette, zhoug

Grilled Chicken

yogurt marinade, sweet peppers, zhoug

Lamb & Beef Kefta

lemon, olive oil, tzatziki

Grilled Salmon

sweet pepper, red onion, lemon, olive oil, zhoug

Heirloom Crispy Chicken Thigh

piquillo pepper, cipollini, morita chicken jus

Roasted Pork Belly

stone fruit, harissa hot honey, cherry cipollini jam

Braised Beef Short Rib

parmesan polenta, tamarind, pomegranate date glaze

Pistachio Crusted Halibut

turmeric couscous, green olive, chimichurri (+\$6 per person)

Grilled Filet

bell pepper, cipollini onion, zhoug (+\$8 per person)

Shawarma-Spiced Prime Skirt Steak Frites

za'atar, feta, berbere red wine jus (+\$8 per person)

BRUNCH & KEBABS 10

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, lemon dill rice

Grilled Mushroom

date, sherry vinaigrette, zhoug

Grilled Chicken

yogurt marinade, sweet pepper, zhoug

Lamb & Beef Kefta

lemon, olive oil, tzatziki

Grilled Salmon

sweet pepper, red onion, lemon, olive oil, zhoug

Jerusalem Bagel w/ Smoked Salmon Spread

tomato, caper, labneh (+\$3 per person)

Grilled Filet

bell pepper, cipollini onion, zhoug (+\$8 per person)

Shawarma-Spiced Skirt Steak & Egg*

fried egg, crispy potato, tzatziki (+\$8 per person)

BACH BUCKETS 3

Giuliana Prosecco **\$139.95**

Rumor Rosé **\$169.95**

Xinomavro Brut Rosé **\$169.95**

RAW & CHILLED 3

Ahi Tuna & Watermelon* **\$42.00**

radish, cucumber, yuzu nigella vinaigrette

Yellowtail* **\$42.00**

radish, cucumber, mint, fresno, texas citrus koji

Truffled Salmon* **\$42.00**

fried leek, roasted garlic, sherry, cilantro

MEDITERRANEAN BUTCHER & KEBABS 6

Grilled Mushroom **\$36.00**

date, sherry vinaigrette, zhoug

Grilled Chicken **\$36.00**

yogurt marinade, sweet pepper, zhoug

Lamb & Beef Kefta **\$38.00**

lemon, olive oil, tzatziki

Grilled Salmon **\$48.00**

sweet pepper, red onion, lemon, olive oil, zhoug

Roasted Pork Belly **\$40.00**

stone fruit, harissa hot honey, cherry cipolini jam

Shawarma-Spiced Prime Skirt Steak Frites **\$60.00**

za'atar, feta, berbere red wine jus

STATIONS 2

Hummus, Spreads & Cold Mezze **\$42.95**

Served with house bread, gluten-free crackers, and crudite. Select six: hummus, smoky hummus, muhammara, whipped feta, charred eggplant, chilled cucumbers, marinated olives & feta, greek village, stracciatella, crispy short rib hummus (+\$4 per person), ahi tuna* (+\$6 per person), yellowtail* (+\$6 per person)

Mediterranean Feast

\$69.95

Our Mezze Feast Dinner as a station. Select two hummus & spreads, select two mezze, Select two kebabs or butcher item, select one dessert

BEVERAGE 3

Beer **\$5.00**

Select Wine Pours **\$7.00**

Select Speciality Cocktails **\$9.00**

aloe? it's me, mediterranean mule, thirst trap

BEVERAGES 3

THIRST TRAP

(served frozen) aperol, prosecco, orange, strawberry, rhubarb

GREEK G&T

stray dog gin, lemon, simple syrup

UNPLUGGED

(zero-proof cocktail) green juice, ginger, lime, pineapple