
Abbalé
MODERN MEDITERRANEAN KITCHEN
PRIVATE DINING & EVENTS
abbaletlv.com | @abbaletlv

Moments Worth Celebrating

Whether it's an intimate dinner with the people you love or a celebration of any size, Abbalé brings every occasion to life with thoughtful service, warm hospitality, and a team dedicated to every detail from start to finish.

From a custom, chef-driven menu and beautifully considered table settings to the music, atmosphere, and flow of the space, we shape the experience around your vision, creating an event that feels effortless, personal, and entirely your own.

You name the occasion. We'll bring it to life.

There's Always a Reason To Celebrate



BAR & BAT MITZVAHS



BRIDAL SHOWERS



SHABBAT DINNERS



CORPORATE GATHERINGS



NETWORKING EVENTS



MEDITERRANEAN BUFFET



COCKTAIL RECEPTIONS



BIRTHDAY PARTIES


FOOD & BEVERAGE

FAMILY STYLE *Brunch*

$48 PER PERSON

SALATIM TOWER

served with za'atar flatbread &
fire baked pitas

TAHINI HUMMUS
BABAGHANOUSH
ZA'ATAR LABNEH
MUHAMMARA
ROASTED ONION TAHINI
POMEGRANATE TABBOULEH
WHIPPED FETA & PISTACHIO
ABBALÉ'S PICKLES & OLIVES

SALADS

choose one

SHUK
FATTOUSH
CRUNCHY KALE
CRISPY HALLOUMI & GRAPEFRUIT
WATERMELON & FETA

*extra selection +8 p/p

BRUNCH SPECIALS

choose one

FARMHOUSE FRITTATA
SHAKSHUKA
PRIME STEAK & EGGS
TAHINI-BUTTERMILK PANCAKES

*extra selection +15 p/p

MAINS

choose one

served with saffron basmati rice,
roasted tomato & za'atar hand-cut fries

SUMAC-LEMON CHICKEN SHASHLIK
LAMB KEFTA SHASHLIK
ROASTED BRANZINO
GRILLED FAROE ISLAND SALMON
PRIME RIBEYE STEAK +15 P/P
CHICKEN SCHNITZEL
PRIME STEAK SHASHLIK +10 P/P

*extra selection +15 p/p

SWEETS

choose two

PISTACHIO BAKLAVA
FRESH CUT SEASONAL FRUIT
LABNEH CHEESECAKE +6 P/P



FAMILY STYLE *Lunch*

$45 PER PERSON

SALATIM TOWER

served with za'atar flatbread &
fire baked pitas

TAHINI HUMMUS
BABAGHANOUSH
ZA'ATAR LABNEH
MUHAMMARA
ROASTED ONION TAHINI
POMEGRANATE TABBOULEH
WHIPPED FETA & PISTACHIO
ABBALÉ'S PICKLES & OLIVES

SALADS

choose one

SHUK
FATTOUSH
CRUNCHY KALE
CRISPY HALLOUMI & GRAPEFRUIT
ABBALÉ HERB
WATERMELON & FETA

*extra selection +8 p/p

MAINS

choose two

served with saffron basmati rice, roasted
tomato & za'atar hand-cut fries

LAMB KEFTA SHASHLIK
ROASTED BRANZINO
GRILLED FAROE ISLAND SALMON
PRIME STEAK SHASHLIK
CHICKEN SCHNITZEL +10 P/P
SHAKSHUKA

*extra selection +15 p/p

SWEETS

choose two

PISTACHIO BAKLAVA
FRESH CUT SEASONAL FRUIT
LABNEH CHEESECAKE +6 P/P



FAMILY STYLE *Dinner*

$75 PER PERSON

SALATIM

served with za'atar flatbread &
fire baked pitas

FALAFEL
SALATIM TOWER
TAHINI HUMMUS
BABAGHANOUSH
ZA'ATAR LABNEH
MUHAMMARA
ROASTED ONION TAHINI
POMEGRANATE TABBOULEH
WHIPPED FETA & PISTACHIO
ABBALÉ'S PICKLES & OLIVES

SALADS & MEZZE

choose one

SHUK
FATTOUSH
CRUNCHY KALE
ABBALÉ HERB
AHI TUNA TARTARE*
PRIME BEEF CARPACCIO*
ARAK CEVICHE*
MOROCCAN CIGARS
EGGPLANT BALADI

*extra selection +9 p/p

MAINS

choose two

served with saffron basmati rice
& roasted tomato

ZA'ATAR LEMON GRILLED CHICKEN
LAMB KEFTA SHASHLIK
ROASTED BRANZINO
GRILLED FAROE ISLAND SALMON
PRIME RIBEYE STEAK +15 P/P
CHICKEN SCHNITZEL
PRIME STEAK SHASHLIK
MOROCCAN SPICED YELLOWFIN TUNA

*extra selection +18 p/p

SIDES

choose one

ROASTED MUSHROOMS
MOROCCAN COUSCOUS
ZA'ATAR HAND-CUT FRIES
FIRE ROASTED CARROTS
GRILLED BROCCOLINI

*extra selection +6 p/p

SWEETS

choose two

PISTACHIO BAKLAVA
FRESH CUT SEASONAL FRUIT
LABNEH CHEESECAKE
WARM DARK CHOCOLATE BROWNIE



MEDITERRANEAN BUFFET *Breakfast*

$46 PER PERSON

BREADS & PASTRIES
choose three

MINI BOUREKAS
egg & feta, kale & feta,
caramelized onion & potato
ZA'ATAR FLATBREAD
SESAME BAGELS
FIRE BAKED PITAS
SESAME CHALLAH
*extra selection +6 p/p

FRESH CUT FRUIT
subject to seasonality

PINEAPPLE
WATERMELON
CANTALOUPE
MANGO
BERRIES
GRAPEFRUIT WEDGES

SALATIM
choose two

TAHINI HUMMUS
BABAGHANOUSH
MUHAMMARA
ROASTED ONION TAHINI
*extra selection +6 p/p

CHEESE & YOGURT
choose three

ZA'ATAR LABNEH
LABNEH
GRILLED HALLOUMI CHEESE
WHIPPED CREAM CHEESE
BULGARIAN FETA
*extra selection +8 p/p

SALADS
choose two

ABBALÉ'S PICKLES & OLIVES
CRUDITÉS
persian cucumbers, radishes,
baby carrots, celery
MARINATED CHERRY TOMATOES
SHUK
EGGPLANT BALADI
ROASTED POTATO
ROASTED BEETS & PISTACHIO
CRUNCHY KALE
POMEGRANATE TABBOULEH
*extra selection +8 p/p

MAINS
choose two

TAHINI-BUTTERMILK PANCAKES
PASTURE RAISED EGGS SALAD
SMOKED FISH SALAD*
SMOKED SALMON*
SHAKSHUKA
FARMHOUSE FRITTATA
PASTURE RAISED SCRAMBLED EGGS
*extra selection +12 p/p

CHEF STATION +8 P/P
pasture raised eggs cooked to order
toppings // tomato, peppers, onion,
feta cheese, roasted mushrooms



*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. -section 3-603.11, FDA food code.

MEDITERRANEAN BUFFET *Brunch*

$58 PER PERSON

BREADS & PASTRIES
choose three

MINI BOUREKAS
egg & feta, kale & feta, caramelized onion & potato
ZA'ATAR FLATBREAD
SESAME BAGELS
FIRE BAKED PITAS
SESAME CHALLAH
*extra selection +6 p/p

SALATIM
choose three

TAHINI HUMMUS
BABAGHANOUSH
MUHAMMARA
ROASTED ONION TAHINI
ZA'ATAR LABNEH
ABBALÉ'S PICKLES & OLIVES
WHIPPED FETA & PISTACHIO
*extra selection +6 p/p

MAINS
choose one

SUMAC CHICKEN SHASHLIK
CRISPY CHICKEN SCHNITZEL
LAMB KEFTA SHASHLIK
GRILLED FAROE ISLAND SALMON
WHOLE BRANZINO
PRIME STEAK SHASHLIK +10 P/P
*extra selection +8 p/p

SALADS
choose two

SHUK
CRUNCHY KALE
WATERMELON & FETA
POMEGRANATE TABBOULEH
MARINATED CHERRY TOMATOES
FATTOUSH
ABBALÉ HERB
ROASTED BEETS & PISTACHIO
EGGPLANT BALADI
*extra selection +8 p/p

BRUNCH SPECIALS
choose two

TAHINI-BUTTERMILK PANCAKES
SMOKED SALMON*
SMOKED FISH SALAD*
PASTURE RAISED EGG SALAD
SHAKSHUKA
FARMHOUSE FRITTATA
PASTURE RAISED SCRAMBLED EGGS
*extra selection +8 p/p

SIDES
choose two

HERB ROASTED POTATOES
SAFFRON BASMATI RICE
MOROCCAN COUSCOUS
ZA'ATAR HAND-CUT FRIES
FIRE ROASTED CARROTS
GRILLED BROCCOLINI
*extra selection +6 p/p

FRESH CUT FRUIT
subject to seasonality

PINEAPPLE, WATERMELON, CANTALOUPE, MANGO, BERRIES, GRAPEFRUIT

CHEESE & YOGURT
choose three

ZA'ATAR LABNEH
LABNEH
GRILLED HALLOUMI CHEESE
WHIPPED CREAM CHEESE
BULGARIAN FETA
*extra selection +8 p/p

SWEETS
choose two

PISTACHIO BAKLAVA
FRESH CUT SEASONAL FRUIT
LABNEH CHEESECAKE
*extra selection +6 p/p

CHEF STATIONS

EGGS YOUR WAY +8 P/P
fresh eggs cooked to order
toppings // tomato, peppers, onion, feta cheese, mushrooms

PRIME RIBEYE +25 P/P
slow roasted & carved to order
served with chimichurri, roasted garlic aioli & harissa-steak sauce



*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
- section 3-603.11, FDA food code.

MEDITERRANEAN BUFFET *Lunch*

$52 PER PERSON

SALATIM
choose three

served with za'atar flatbread &
fire baked pitas

TAHINI HUMMUS
BABAGHANOUSH
MUHAMMARA
ROASTED ONION TAHINI
ZA'ATAR LABNEH
WHIPPED FETA & PISTACHIO
ABBALÉ'S PICKLES & OLIVES

***extra selection +6 p/p**

MAINS
choose two

SUMAC CHICKEN SHASHLIK
LAMB KEFTA SHASHLIK
GRILLED FAROE ISLAND SALMON
CHICKEN SCHNITZEL
PRIME STEAK SHASHLIK
ROASTED BRANZINO

***extra selection +16 p/p**

SIDES
choose two

FIRE ROASTED CARROTS
SAFFRON BASMATI RICE
MOROCCAN COUSCOUS
ZA'ATAR HAND-CUT FRIES
GRILLED BROCCOLINI

***extra selection +6 p/p**

SALADS
choose one

SHUK
FATTOUSH
CRUNCHY KALE
POMEGRANATE TABBOULEH
ABBALÉ HERB

***extra selection +8 p/p**

SWEETS
choose two

PISTACHIO BAKLAVA
FRESH CUT SEASONAL FRUIT
LABNEH CHEESECAKE +5 P/P

***extra selection +6 p/p**

CHEF STATIONS

WHOLE ROASTED
RED SNAPPER +21 P/P
preserved lemon tapenade, extra virgin olive oil, lemon, fresh herbs

PRIME RIBEYE
CARVING STATION +25 P/P
slow roasted & carved to order

served with chimichurri, roasted garlic aioli & harissa-steak sauce



**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. -section 3-603.11, FDA food code.*

MEDITERRANEAN BUFFET *Dinner*

$88 PER PERSON

SALATIM
served with za'atar flatbread & fire baked pitas

TAHINI HUMMUS
BABAGHANOUSH
MUHAMMARA
ROASTED ONION TAHINI
ZA'ATAR LABNEH
WHIPPED FETA & PISTACHIO
ABBALÉ'S PICKLES & OLIVES

SALADS
choose two

SHUK
FATTOUSH
WATERMELON & FETA
CRUNCHY KALE
ABBALÉ HERB
POMEGRANATE TABBOULEH

*extra selection +8 p/p

SIDES
choose two

FIRE ROASTED CARROTS
SAFFRON BASMATI RICE
MOROCCAN COUSCOUS
ZA'ATAR HAND-CUT FRIES
GRILLED BROCCOLINI

*extra selection +6 p/p

MEZZE
choose two

CRUNCHY CAULIFLOWER
MOROCCAN CIGARS
EGGPLANT BALADI
FALAFEL
BEEF CARPACCIO*
AHI TUNA TARTARE*

*extra selection +8 p/p

MAINS
choose two

ZA'ATAR LEMON GRILLED CHICKEN
CHICKEN SCHNITZEL
LAMB KEFTA SHASHLIK
GRILLED FAROE ISLAND SALMON
ROASTED BRANZINO
SAFFRON CARAMELIZED BLACK COD

*extra selection +18 p/p

SWEETS
choose two

PISTACHIO BAKLAVA
FRESH CUT SEASONAL FRUIT
WARM DARK CHOCOLATE BROWNIE
LABNEH CHEESECAKE

*extra selection +6 p/p

CHEF STATIONS

+ 21 P/P
WHOLE ROASTED RED SNAPPER
preserved lemon tapenade,
extra virgin oil, lemon, fresh herbs

+ 25 P/P
PRIME RIBEYE CARVING STATION
slow roasted & carved to order
served with chimichurri, roasted garlic aioli & harissa-steak



*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. -section 3-603.11, FDA food code.

CANAPES

$26 PER PERSON
choice of 4
additional choice +6 p/p

MEZZE

FALAFEL
TAHINI HUMMUS
MUHAMMARA
ROASTED ONION TAHINI
CRUNCHY CAULIFLOWER
MANGO CEVICHE SHOTS
CRUDITÉS
ZA'ATAR HAND-CUT FRIES

AL HA'ESH

CRISPY HALLOUMI
CHICKEN SCHNITZEL MINI SANDWICHES
GRILLED CHEESE MINI SANDWICHES
SUMAC-LEMON CHICKEN SHASHLIK
SPICED LAMB SHASHLIK
PRIME STEAK SHASHLIK
LAMB ARAYES

SWEETS

WARM DARK CHOCOLATE BROWNIE
PISTACHIO BAKLAVA

RAW*

CHIPS & CAVIAR
FISH CEVICHE SHOTS
TUNA TARTARE
BEEF CARPACCIO



*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. -section 3-603.11, FDA food code.

DRINKS PACKAGES *Aventura*

includes two drinks per guest

REFRESH & REVIVE $16 P/P

WATER, SODA, FRESH JUICE, FROZEN LIMONANA, COFFEE, TEA

BUBBLES $25 P/P

ABBALÉ SPRITZ, CLASSIC MIMOSA, BELLINI, PROSECCO, BEER

+$20 P/P
VOIRIN-JUMEL | TRADITION BRUT | NV
CHAMPAGNE | CHAMPAGNE, FRANCE

WINES $26 P/P

WHITE **JACQUES DUMOND | SAUVIGNON BLANC | LOIRE, FRANCE**
ROSÉ **SHOSHANA | JUDEAN HILLS, ISRAEL**
RED **MELINI | CHIANTI SUPERIORE | TUSCANY, ITALY**

WINES $35 P/P

WHITE **CALERA | CHARDONNAY | CENTRAL COAST, CALIFORNIA**
ROSÉ **SHOSHANA | JUDEAN HILLS, ISRAEL**
RED **ARUMA | MALBEC | MENDOZA, ARGENTINA**

COCKTAILS $30 P/P

BUTTERFLY LYCHEE, YALLA VERDE, ARAK SOUR, MILK & HONEY,
SMOKE & SPICE, CAFÉ MARTINI, PASSION FRUIT MARGARITA



OPEN BAR *Aventura*

SILVER PACKAGE

$42 PER PERSON 1 hour
$59 PER PERSON 2 hours
additional hour +$24

BEERS

GOLDSTAR, DARK LAGER | ISRAEL
SCHNITT, DIZENGOFF, LAGER | NEW YORK

WINES

WHITE **MASI | PINOT GRIGIO | DELLE VENEZIE, ITALY**
ROSÉ **SHOSHANA | JUDEAN HILLS, ISRAEL**
RED **MELINI | CHIANTI SUPERIORE | TUSCANY, ITALY**

PROSECCO

TORESELLA | NV
PROSECCO DOC BRUT | VENETO, ITALY

COCKTAILS

YALLA VERDE, ARAK SOUR, BUTTERFLY LYCHEE

SPIRITS

VODKA **STOLI OR TITOS**
ARAK **ELITE**
GIN **BEEFEATER OR HENDRICKS**
RUM **BACARDI 80 OR BRUGAL 1888**
MEZCAL **400 CONEJOS**
TEQUILA **ALTOS BLANCO**
WHISKEY **JOHNNIE WALKER BLACK LABEL**



OPEN BAR *Aventura*

PREMIUM PACKAGE

$48 PER PERSON 1 hour
$69 PER PERSON 2 hours
additional hour +$25

BEERS

GOLDSTAR, DARK LAGER | ISRAEL
SCHNITT, DIZENGOFF, LAGER | NEW YORK

WINES

WHITE **CALERA | CHARDONNAY | CENTRAL COAST, CALIFORNIA**
ROSÉ **SHOSHANA | JUDEAN HILLS, ISRAEL**
RED **ARUMA | MALBEC | MENDOZA, ARGENTINA**

CHAMPAGNE

TAITTINGER | BRUT | NV
CHAMPAGNE | CHAMPAGNE, FRANCE

COCKTAILS

ALL OUR SIGNATURE DRINKS

SPIRITS

VODKA **TITOS OR GREY GOOSE**
ARAK **ZACHLAWI & OLD CITY**
GIN **NO 3 OR HENDRICKS**
RUM **BACARDI 80 OR BRUGAL 1888**
MEZCAL **400 CONEJOS OR ROMPE CORAZÓN**
TEQUILA **CASAMIGOS BLANCO & REPOSADO**
WHISKEY **MACALLAN 12**
WHISKEY **JOHNNIE WALKER BLACK LABEL**
WHISKEY **BALVENIE 12**



DRINKS PACKAGES *South Beach*

includes two drinks per guest



REFRESH & REVIVE $16 P/P

WATER, SODA, FRESH JUICE, FROZEN LIMONANA,COFFEE, TEA

BUBBLES $25 P/P

ABBALÉ SPRITZ, CLASSIC MIMOSA,BELLINI, PROSECCO, BEER

+$20 P/P
VOIRIN-JUMEL | TRADITION BRUT | NV
CHAMPAGNE | CHAMPAGNE, FRANCE

WINES $26 P/P

WHITE **JACQUES DUMOND | SAUVIGNON BLANC | LOIRE, FRANCE**
ROSÉ **SHOSHANA | JUDEAN HILLS, ISRAEL**
RED **MELINI | CHIANTI SUPERIORE | TUSCANY, ITALY**

WINES $35 P/P

WHITE **CALERA | CHARDONNAY | CENTRAL COAST, CALIFORNIA**
ROSÉ **SHOSHANA | JUDEAN HILLS, ISRAEL**
RED **ARUMA | MALBEC | MENDOZA, ARGENTINA**

COCKTAILS $27 P/P

ABBALÉ SPRITZ, SPIKED LIMONANA, CUCUMBER COLLINS,
PASSION MARGARITA, MOCHA MARTINI, THE BREEZE

OPEN BAR *South Beach*

$39 PER PERSON 2 hours
additional hour +$18

BEERS

GOLDSTAR, DARK LAGER | ISRAEL
SCHNITT, DIZENGOFF, LAGER | NEW YORK

WINES

PROSECCO **BORGOLUCE | LAMPO | TREVISO, ITALY**
WHITE **MASI | PINOT GRIGIO | DELLE VENEZIE, ITALY**
ROSÉ **SHOSHANA | JUDEAN HILLS, ISRAEL**
RED **MELINI | CHIANTI SUPERIORE | TUSCANY, ITALY**

COCKTAILS

ABBALÉ SPRITZ
SPIKED LIMONANA
CUCUMBER COLLINS
PASSION MARGARITA
MOCHA MARTINI
THE BREEZE




OUR VENUES

Aventura



LARGE PARTY DINING



PRIVATE DINING ROOM



PARTIAL & FULL BUYOUTS

DINING AREAS

indoor
up to 85 guests

outdoor
up to 65 guests

private dining room
up to 20 guests

COCKTAIL STYLE CAPACITY

indoor
up to 100 guests

outdoor
up to 70 guests









South Beach



LARGE PARTY DINING



PARTIAL & FULL BUYOUTS

DINING AREAS

indoor
up to 24 guests

outdoor
up to 65 guests

COCKTAIL STYLE CAPACITY

outdoor
up to 80 guests









LET'S PLAN YOUR EVENT

From intimate gatherings to full restaurant buyouts, our team is here to create an experience tailored to you.

For pricing, minimum spends, and availability, contact us at events@abbaletlv.com.

Have questions?
Explore our Events FAQs at abbaletlv.com/events.