

The image shows an outdoor dining area with several long tables set for a meal. Each table is equipped with white plates, folded brown napkins, glassware, and a centerpiece of tall, thin white candles. The chairs have a light-colored woven fabric backrest. The space is decorated with numerous large, bell-shaped pendant lights made of woven wicker, which are illuminated from within. The background is filled with lush green plants and flowers, creating a vibrant and inviting atmosphere.

Abbaletti

MODERN MEDITERRANEAN KITCHEN

PRIVATE DINING & EVENTS

abbalettv.com | [@abbalettv](https://www.instagram.com/abbalettv)

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

CRUNCHY CAULIFLOWER

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



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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

SALADS

choose one

- SHUK
- FATTOUSH
- CRUNCHY KALE
- POMEGRANATE TABBOULEH
- ABBALÉ HERB

*extra selection +8 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

SWEETS

choose two

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

*extra selection +6 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

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



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



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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

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

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



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



A warm, inviting restaurant interior. In the foreground, several square tables are set with white tablecloths, glassware, and folded napkins. The chairs have a light-colored woven cane back. To the left, a long, tufted beige sofa runs along the wall. In the background, a well-stocked bar with various bottles is visible, and a large, leafy tree stands to the left of the bar. The lighting is soft and warm, creating a cozy atmosphere.

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.

864 Commerce St, Miami Beach | 2956 NE 199th St, Aventura