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

***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

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

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

MAINS

choose two

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

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

***extra selection +15 p/p**

SWEETS

choose two

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
GRILLED 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

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 & AVOCADO

CRUNCHY KALE

POMEGRANATE TABBOULEH

*extra selection +8 p/p

MAINS
choose two

TAHINI-BUTTERMILK PANCAKES

PASTURE RAISED EGG 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

SWEETS
choose two

PISTACHIO BAKLAVA

FRESH CUT SEASONAL FRUIT

LABNEH CHEESECAKE

*extra selection +6 p/p

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

*extra selection +8 p/p

SALADS
choose two

SHUK
CRUNCHY KALE
POMEGRANATE TABBOULEH
MARINATED CHERRY TOMATOES
FATTOUSH
ABBALÉ HERB
ROASTED BEETS & AVOCADO
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

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 STEAK +25 P/P
slow roasted & carved to order

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

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- 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-LEMON 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

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 STEAK +25 P/P
slow roasted & carved to order

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

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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
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
PRIME 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

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 STEAK
slow roasted & carved to order
served with chimichurri, roasted garlic aioli & harissa-steak

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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
LAMB KEFTA SHASHLIK
PRIME STEAK SHASHLIK
LAMB ARAYES

SWEETS

WARM DARK CHOCOLATE BROWNIE
BAKLAVA

RAW*

CHIPS & CAVIAR
FISH CEVICHE SHOTS
AHI TUNA TARTARE
PRIME 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

$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.