
Abbalé
MODERN MEDITERRANEAN KITCHEN
PRIVATE DINING & EVENTS
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# 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**
available for partial and full buyouts

## 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**
available for partial and full buyouts

## 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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# MEDITERRANEAN BUFFET *Lunch*

**$52 PER PERSON**
available for partial and full buyouts

## 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**
available for partial and full buyouts

## 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

## MEZZE
*choose two*

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

*extra selection +8 p/p

## SALADS
*choose two*

SHUK
FATTOUSH
CRUNCHY KALE
ABBALÉ HERB
POMEGRANATE TABBOULEH

*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

## SIDES
*choose two*

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

*extra selection +6 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.