

The image shows an outdoor dining area with several long tables set for a meal. The tables are covered with white cloths and feature multiple place settings, including plates, glasses, and folded napkins. Each table is decorated with a tall, thin candle holder containing several lit candles. The chairs are made of light-colored wood with woven backs. The area is surrounded by lush greenery and flowering plants, and the ceiling is adorned with numerous large, bell-shaped wicker pendant lights that create a warm, ambient glow.

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



There's Always a Reason To Celebrate...



BAR & BAT MITZVAHS



BRIDAL SHOWERS



CORPORATE GATHERINGS



SHABBAT DINNERS



NETWORKING EVENTS



MEDITERRANEAN BUFFET



COCKTAIL RECEPTIONS



BIRTHDAY PARTIES

FOOD & BEVERAGE

FAMILY STYLE *Brunch*

10:00 AM - 3:00 PM

\$48 PER PERSON
parties 14 - 50 guests

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 MAINS

choose one

FARMHOUSE FRITTATA

SHAKSHUKA

PRIME STEAK & EGGS

TAHINI-BUTTERMILK PANCAKES

*extra selection +15 p/p

MEATS & FISH

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*

11:30 AM - 3:30 PM

\$45 PER PERSON
parties 14 - 50 guests

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*

6:00 PM - 10:00 PM

\$75 PER PERSON
parties 14 - 50 guests

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*

8:00 AM - 11:30 AM

\$46 PER PERSON
minimum 50 guests

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*

10:00 AM - 3:00 PM

\$58 PER PERSON
minimum 50 guests

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

MEATS & FISH

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 MAINS

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

11:30 AM - 3:30 PM

\$52 PER PERSON

minimum 50 guests

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

MEATS & FISH

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

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

SWEETS

choose two

PISTACHIO BAKLAVA

FRESH CUT SEASONAL FRUIT

LABNEH CHEESECAKE +5 P/P

*extra selection +6 p/p



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MEDITERRANEAN BUFFET *Dinner*
4:00 PM - 10:00 PM

6:00 PM - 10:00 PM

\$88 PER PERSON
minimum 50 guests

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
BEEF CARPACCIO*
AHI TUNA TARTARE*

*extra selection +8 p/p

SALADS

choose two

SHUK
FATTOUSH
WATERMELON & FETA
CRUNCHY KALE
ABBALÉ HERB
POMEGRANATE TABBOULEH

*extra selection +8 p/p

MEATS & FISH

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

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 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



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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

SWEETS

- WARM DARK CHOCOLATE BROWNIE
- PISTACHIO BAKLAVA

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

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



The image shows a sophisticated 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 backrest. To the left, a long, tufted beige booth runs along the wall. In the background, a well-stocked bar with various bottles is visible, illuminated by warm, ambient lighting. Large, leafy trees are positioned throughout the space, adding a natural, organic feel to the modern decor. The overall atmosphere is cozy and elegant.

OUR VENUES

Aventura



LARGE PARTY DINING



PRIVATE DINING ROOM



PARTIAL & FULL BUYOUT

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 BUYOUT

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