

AVASPI

HAPPY HOUR MENU

1258 W Belmont Ave, Chicago Illinois 60657

avaspirestaurant.com

+1 773 720 1297

From The Harvest Cold Tapas

Ezme *(VG) \$10

This flavorful dip is made from chopped tomatoes, onions, peppers, parsley and walnuts, dressed with olive oil, pomegranate molasses lemon

Babaganoush (VG) \$10

Finely chopped grilled eggplant, mixed with tahini, olive oil, lemon and spices.

Hummus (VG) \$10

A dip of chickpeas blended with tahini, olive oil, lemon and spices.

Haydari (V) \$10

Strained-yogurt dip includes labne cheese, mint, dill, olive oil and garlic.

Beets Meze (V) \$12

Roasted beets served over haydari.

Muhammara *(VG) \$10

Finely chopped grilled red bell peppers mixed with galeta flour, tomato paste, red pepper paste, walnuts, olive oil and pomegranate molasses.

Stuffed Dates *(V) \$12

Stuffed with feta cheese, yogurt, herbs and walnut. Served over smoky roasted bell pepper dip muhammara.

Mediterranean Meze *(VG) \$14

Finely chopped parsley, dill, scallion, beets, green and black olives, walnuts, raisins, olive oil, lemon, pomegranate molasses and spices. Served with garlic bread.

Stuffed Eggplant (V) \$14

Long strips of grilled eggplant rolled with a scoop of haydari, served with homemade tomato sauce.

Hot Tapas

Grilled Halloumi Meze *(V) \$14

Pan-fried slices of savory halloumi cheese served over chopped green olives and garlic bread.

Sarma (VG) \$15

Homemade grape leaves stuffed with aromatic rice, served with haydari on the side.

Shrimp Guvec \$16

Sauteed shrimp with mushrooms, herbs and tomato sauce.

Calamari Meze \$16

Grilled calamari tossed with sauteed garlic, herbs and spices served with chopped green olives, fresh parsley, dill, olive oil, lemon.

Stuffed Mushrooms (V) \$15

Oven-broiled mushroom caps filled with kashar cheese, garlic and herbs, served over homemade tomato sauce.

Mushroom Tava (V) \$15

Baby mushrooms sauteed with onions, garlic and herbs, served over haydari

From The Pasture

Chicken Kebab \$24

Grilled chunk of chicken breast served with a side salad and rice.

Beef Delight \$26

Grilled tenderloin served with a side salad and rice.

Please Note

Please inform your server of any allergies or dietary restrictions.

We bake our own bread, served with all Tapas orders.

Gluten-free bread is available upon request

20 percent service fee will be added to tables of 5 people or more.

We take a maximum of four credit cards per table and accept cash.

Glossary

VG = Vegan

V = Vegetarian

* = Allergen (Contain either Nuts or Gluten.)

Consumer Advisory

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

HAPPY HOUR DRINKS MENU

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Avaspichicago 📷

Classic Cocktails

Gin & Tonic \$10

Gin, Tonic Water, Lime Wedges

Mojito \$10

Rum, Fresh Lime Juice, Simple Syrup, Club Soda, Mint, Leaves

Negroni \$10

Gin, Campari, Sweet Vermouth, Orange Peel

Aperol Spritz \$10

Aperol, Prosecco, Soda Water, Orange Slice

Moscow Mule \$10

Vodka, Lime Juice, Ginger Beer

Old Fashioned \$10

Bourbon, Angostura Bitters, Raw Sugar, Maraschino Cherries

Cosmopolitan \$10

Vodka, Lime Juice, Cranberry Juice, Triple Sec

Whiskey Sour \$10

Bourbon, Angostura Bitter, Fresh Lemon Juice, Simple Syrup

Margarita \$10

Tequila, Triple Sec, Lime Juice

Spicy Margarita \$10

Tequila, Agave, Fresh Lime Juice, Muddled Jalapeo

Bloody Mary \$10

Vodka, Tomato Juice, lemon juice

Mimosa \$10

Special Cocktails

Anatolian Heat \$12

Vodka, Fresh Lemon Juice, Pomegranate Juice, Triple Sec

Avaspi Nights \$12

Tequila, Watermelon Juice, Lime Juice, Triple Sec

Blush Bloom \$12

Prosecco, Cranberry Juice, Orange Twist

Sparkling Sangria \$12

Seasonal Fruit, Cantore Sparkling Red Wine, Whiskey

Avaspi Lemonade \$12

Gin, Fresh Lemon Juice, Mint Leaves, Cucumber Slices

Basil Martini \$12

Vodka, Fresh Lemon Juice, Basil Leaves, Jalapeno

Bod Rum \$12

Rum, Lime juice, Pineapple juice, Aperol, Simple syrup

Turkish Coffee Martini \$14

Vodka, Turkish coffee, Kahlua Coffee Liqueur, simple syrup

Kurdish Coffee Martini \$15

Irish Whiskey, Decaf Kurdish coffee, Kahlua Coffee Liqueur, Bailes

White Wine By The Glass

Angeline Sauvignon Blanc California, USA \$10

Tommasi Pinot Grigio Delle Venetie, Italy \$10

Red Wines By The Glass

Familia Enriquez Pinot Noir Chile \$10

La Iride Cabernet Mendoza, Argentina \$10

Rosé

Lulu Rosé Bordeaux, France \$10

Spirits

Turkish Raki \$10

Traditional unsweetened spirit made from distilled grapes and aniseed

Beers

Blue Moon \$6

Corona \$6

White Claw Black Chery \$6

Heineken \$6

Alagash White \$6

Signature Mocktails

Mint Lemonade \$7

Mint Leaves, Cucumber, Lemonade

Blue Dragon \$7

Sprite, Slice of Orange Slice, Blue Curaçao

Orange Fizz \$7

Orange Juice, Club Soda, Orange Slice

Avaspi Pom \$7

Pomegranate, Lemon Juice, Sprite

Virgin Mojito \$7

Mint Leaves, Lime Juice, Sprite

Berry Punch \$7

Berry Mix, Lemon Juice, Sprite

Hot Beverages

Turkish Coffee \$4

Kurdish Coffee \$5