



Aventura 

PRIVATE EVENTS



OUR STORY

Aventura began, like many seductive ideas, with creative humans seeking adventure. When restaurateur Sava Farah bought the 1800s building Aventura exists in, she was immediately inspired by the history, the patina, and the character of the space. Perhaps most significantly she fell in love with an antique table left behind by the previous owner – a symbol of the moments shared between people and the love of food, drink and overflowing hospitality.

She gathered her team around that table, in the stone carved basement of this building, and was immediately transported to another place – old world, wine and cheeses, music and conversation, candlelight... tapas.

THE SPANISH WAY

Private Dining at Aventura is a uniquely intimate way to experience the culture and atmosphere of authentic tapas dining right here in Ann Arbor.

The rich history of Spain and Spanish food naturally combine with the warmth and ambiance of our midwest hospitality, nourishing your and your guests' appetites as well as your hearts and souls.

Our menus reflect the Spanish culture of family-style dining: an easy and relaxed way of sharing and imbibing with each other. We encourage you to pass the plates around, share stories and histories with each other, and to get to know us as an extension of your friends and family.





AVENTURA SUITE



The Aventura Suite can accommodate a maximum of 32 guests for seated dining and a maximum of 35 guests for mix and mingle.

Sunday-Thursday \$2,800 food and beverage minimum

Friday and Saturday \$4,500 (\$1,000 room fee + \$3,500 food and beverage minimum)



The Mezzanine



The Mezzanine can accommodate a maximum of 26 guests for seated dining and a maximum of 40 guests for mix and mingle.

Sunday-Thursday \$2,800 food and beverage minimum

Friday and Saturday 4,500 (\$1,000 room fee + \$3,500 food and beverage minimum)



DINNER PACKAGES

LA RECEPCIÓN \$48 PP

APERITIVO

PAN A LA CATALANA

grated tomato, olive oil, garlic, crostini

OLIVAS

mixed olives, garlic, citrus, herbs

BITES (CHOOSE 2)

PATATAS BRAVAS

crispy potatoes, salsa brava, garlic aioli, fried egg

TORTILLA ESPAÑOLA

spanish omelet, brava sauce, garlic aioli

CROQUETA DE JAMÓN

serrano ham, bechamel, romesco

CROQUETA DE MANCHEGO

spanish cheese, bechamel, quince jam

TAPAS (CHOOSE 2)

COLES DE BRUSELAS

brussels sprouts, green apple, shallot, crème fraîche, honey, pistachio

SETAS A LA PLANXA

seared wild mushrooms, garlic, lemon, truffle oil, parsley

DATILES CON CHORIZO

bacon wrapped, chorizo stuffed dates, romesco

GAMBAS AL AJILLO

grilled prawns, garlic, fresno pepper, parsley, olive oil, baguette

ALBONDIGAS

pork & beef meatballs, gordal olive, braised tomato sauce, piparra pepper, manchego

PAELLA (CHOOSE 1)

AMERICANA

boneless chicken thigh, catalan sausage, chorizo, english pea, cauliflower, romano bean, broccolini, piquillo pepper, saffron, sofrito

VERDURAS

roasted cauliflower, wild mushroom, broccolini, scallion, artichoke, piquillo pepper, english pea, saffron, sofrito

POSTRES ADD ON \$5 PP (CHOOSE 1)

CHURROS

spiced chocolate, caramel

ASTURIAN ARROZ CON LECHE

rice pudding, lemon, cinnamon, brûlée

LA CELEBRACION \$58 PP

APERITIVO

PAN A LA CATALANA

grated tomato, olive oil, garlic, crostini

QUESOS

board of three cheeses with housemade pickles, jam, bread

BITES (CHOOSE 2)

PATATAS BRAVAS

crispy potatoes, salsa brava, garlic aioli, fried egg

TORTILLA ESPAÑOLA

spanish omelet, brava sauce, garlic aioli

CROQUETA DE JAMÓN

serrano ham, bechamel, romesco

CROQUETA DE MANCHEGO

spanish cheese, bechamel, quince jam

ALMENDRAS Y PIÑA

brûléed pineapple, goat cheese, marcona almond, grilled crostini

TAPAS (CHOOSE 2)

CHORIZO A LA PLANXA

seared chorizo bilbao skewers, parsley

SETAS A LA PLANXA

seared wild mushrooms, garlic, lemon, truffle oil, parsley

GAMBAS AL AJILLO

grilled prawns, garlic, fresno pepper, parsley, olive oil, baguette

ESPÀRRECS ROSTITS

grilled asparagus, romesco, marcona almond, salt cured egg yolk, sherry vinegar

DATILES CON CHORIZO

bacon wrapped, chorizo stuffed dates, romesco

ALBONDIGAS

pork & beef meatballs, gordal olive, braised tomato sauce, piparra pepper, manchego

PAELLA (CHOOSE UP TO 2)

AMERICANA

boneless chicken thigh, catalan sausage, chorizo, english pea, cauliflower, romano bean, broccolini, piquillo pepper, saffron, sofrito

VERDURAS

roasted cauliflower, wild mushroom, broccolini, scallion, artichoke, piquillo pepper, english pea, saffron, sofrito

VALENCIANA

confit duck, bone-in chicken legs, romano bean, white bean, artichoke hearts, saffron, sofrito

POSTRES (CHOOSE 1)

CHURROS

spiced chocolate, caramel

ASTURIAN ARROZ CON LECHE

rice pudding, lemon, cinnamon, brûlée

EL GOURMET \$68PP

APERITIVO

PAN A LA CATALANA grated tomato, olive oil, garlic, grilled baguette	QUESOS board of three cheeses with housemade pickles, jam, bread	CHARCUTERÍA board of three meats, housemade pickles, jam, bread
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BITES (CHOOSE 2)

PATATAS BRAVAS crispy potatoes, salsa brava, garlic aioli, fried egg	CROQUETA DE JAMÓN serrano ham, bechamel, romesco	CROQUETA DE BACALAO cod, potato, pine nuts, lemon aioli
TORTILLA ESPAÑOLA spanish omelet, brava sauce, garlic aioli	CROQUETA DE MANCHEGO spanish cheese, bechamel, quince jam	ALMENDRAS Y PIÑA brûléed pineapple, goat cheese, marcona almond, grilled crostini

TAPAS (CHOOSE 3)

COLES DE BRUSELAS brussels sprouts, green apple, shallot, crème fraîche, honey, pistachio	GAMBAS AL AJILLO grilled prawns, garlic, fresno pepper, parsley, olive oil, baguette	DATILES CON CHORIZO bacon wrapped, chorizo stuffed dates, romesco
ESPÀRRECS ROSTITS grilled asparagus, romesco, marcona almond, salt cured egg yolk, sherry vinegar	PULPO grilled octopus, potato mil hojas, piquillo pepper escabeche, saffron aioli	ALBONDIGAS pork & beef meatballs, gordal olive, braised tomato sauce, piparra pepper, manchego
CHORIZO A LA PLANXA seared chorizo bilbao skewers, parsley	PINTXOS MORUNOS grilled skewered beef tri tip, couscous, pineapple, toasted pistachio	SETAS A LA PLANXA seared wild mushrooms, garlic, lemon, truffle oil, parsley

PAELLA (CHOOSE UP TO 3)

AMERICANA boneless chicken thigh, catalan sausage, chorizo, english pea, cauliflower, romano bean, broccolini, piquillo pepper, saffron, sofrito	VERDURAS roasted cauliflower, wild mushroom, broccolini, scallion, artichoke, piquillo pepper, english pea, saffron, sofrito	VALENCIANA confit duck, bone-in chicken legs, romano bean, white bean, artichoke hearts, saffron, sofrito
	MARISCO clams, shrimp, mussels, octopus, piquillo pepper, english pea, saffron, sofrito	

POSTRES (CHOOSE 2)

BASQUE CHEESECAKE sherry & espelette pepper caramel, strawberry, blackberry, hazelnut crumble	ASTURIAN ARROZ CON LECHE rice pudding, lemon, cinnamon, brûlée	CHURROS spiced chocolate, caramel
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DRINKS





BEVERAGE

SANGRIA (BY THE PITCHER)

ESPUMOSA

cava, elderflower, lavender, fennel, blackberry 44

BLANCA

viura, apricot, apple, lime, lemon, brandy, curacao 44

TINTA

tempranillo, orange, cinnamon, brandy, curacao 44

BLANCO (WHITES BY BOTTLE)

NESSA ALBARIÑO

albariño | rias baixas, SP 2022 56

PARDEVALLES ALBARIN

albarin blanco | tierra de leon, SP 2022 56

CAN SUMOI XAREL-LO

penedés, SP 2020 64

GABA DO XIL O BARREIRO

godello | galicia, SP 2021 60

VIÑA OTANO

viura | rioja, SP 2017 64

AMEZTOI TXAKOLI

getariako txakolina, SP 2021 50

TINTA (REDS BY BOTTLE)

THE FLOWER & THE BEE

sousón | galicia, SP 2020 60

LAN CRIANZA

tempranillo | rioja, SP 2019 72

URBINA GRAN RESERVA ESPECIAL

rioja, spain 2004 120

ALVARO PALACIOS CAMINS

garnacha, syrah, cabernet sauvignon priorat, SP 2020 76

JOSE PALACIOS PÉTALOS

mencia | bierzo, SP 2018 70

GIL ESTATE VINEYARDS JUAN GIL

monastrell | jumilla, SP 2020 74

FAMILIA TORRES

GRAN CORONAS

cabernet sauvignon, tempranillo | penedes, SP 2018 72

R. LOPEZ DE HEREDIA

VINA TONDONIA RESERVA

rioja, spain 2010 125

CERVEZA (BEERS BY BOTTLE)

ESTRELLA DAMM

especial lager | barcelona, spain 8

UPLAND CHAMPAGNE VELVET

premium pilsner | bloomington, in 8

OBERON ECLIPSE

wheat ale | kalamazoo, mi 8

OLD NATION M-43

new england IPA | willimanston, mi 10

We kindly request parties of 20+ pre-select bottles so we can best serve your guests.
We suggest choosing two reds & two whites for the group. Sangria and beer can be added as desired.
Cocktails and other custom options are available upon request.

All beverages are charged based on consumption.
Bottles are charged once opened; all can be corked and taken at end of the event.

SPANISH GASTRONOMY



FREQUENTLY ASKED

WHAT IS TAPAS STYLE DINING?

Tapas style dining is, in essence, the sharing of small plates amongst friends! At its core, Aventura emphasizes a shared culinary experience.

CAN I BRING DECORATIONS?

Of course you may! We do, however, ask that any decorations you bring are no smaller than a quarter and that you take anything you bring, home at the end of your event.

DO YOU HAVE OPTIONS FOR THOSE WITH ALLERGIES?

We have many options for those with allergies and we are always happy to accommodate based on dietary restrictions.

ARE WE ABLE TO RENT AV MATERIALS?

Yes, you are! We have a screen and projector available for a \$40 surcharge.

CAN WE HAVE COCKTAILS FOR OUR EVENT?

Of course! We can customize a beverage package for your group that meets the needs & desires for the party.

CAN YOU DO INDIVIDUALLY PLATED DINNERS?

We only specialize in tapas style dining.

CAN WE BUY OUT THE ENTIRE RESTAURANT?

Absolutely! We even offer the restaurant outside of our business hours during the day. If you are interested in doing so, please contact us for more information.

DO YOU OFFER OPTIONS FOR CHILDREN?

At this time, we do not, though we are always happy to collaborate with you to find a solution for our tiny guests!

The background image shows the exterior of a brick building. On the left, there is a grey-painted section with a large glass door. Above the door is a red neon sign that reads "Aventura" in a cursive script. To the right of this, on the brick facade, is a vertical marquee sign that reads "TAPAS" in large, illuminated letters. The building has several windows with dark frames. Green leaves of trees are visible in the foreground, partially obscuring the view.

Thank you!

Email events@aventuraannarbor.com

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