



ΣΖΩ

PRIVATE EVENTS

ABOUT US

Named after the Hebrew name for hyssop, one of the main ingredients in the spice blend za'atar, Ezov celebrates the markets of Tel Aviv and the bounty of Texas.

The menu is designed to share and changes with the seasons, focusing both on classics and twists. The Mediterranean focused wine list is food friendly and the cocktails are fresh and bold, drawing inspiration from Tel Aviv nightlife.

The space is a combination of edgy decor, bold splashes of color, and neon lights, mixed with modern black-and-white tranquil design.







RESTAURANT BUYOUT

Ezov can host groups of up to 84 throughout our three indoor spaces. The main dining room seats 40 guests in a mix of long tables and cozy 4-top circular booths. The private dining room seats 28 and is separated from the main dining room by floor-to-ceiling glass, with oversized glass doors that can be left open, connecting the two spaces. The Sunroom adds another 16 seats to the right of the bar area. Looking for a free-flow standing reception type event? We can host groups of up to 100 using the entire space with passed bites and chefs stations.

MAX CAPACITY

84 seated event
100 standing event
1,231 sq ft indoor

MENU TYPES

lunch or dinner
family-style feast
cocktail event



PRIVATE DINING ROOM

The Ezov Private Dining Room is perfect for both large and small private groups for seated dinners. The space is connected to the main dining room by floor to ceiling glass & windows that open when the weather permits, keeping the visual energy and bustle of the main dining room, but allowing guests to enjoy a fully private space. The room can host 28 guests at four long tables.

MAX CAPACITY

28 seated event
30 standing event
536 sq ft

MENU TYPES

lunch or dinner
family-style feast
cocktail event



THE PATIO

Ezov's Patio overlooks Cesar Chavez in the heart of East Austin and is a gorgeous space for an intimate dinner for up to 12 or a standing event for up to 35 guests. The space is not completely covered but is equipped with string lights, umbrellas, and fans for shade and comfort. Menus are customizable depending on your needs – let us prepare a pre-set family style menu for seated dinners or receptions featuring passed bites.

MAX CAPACITY

12 seated event

35 standing event

590 sq ft outdoor

MENU TYPES

lunch or dinner

family-style feast

cocktail event



THE SUNROOM + BAR

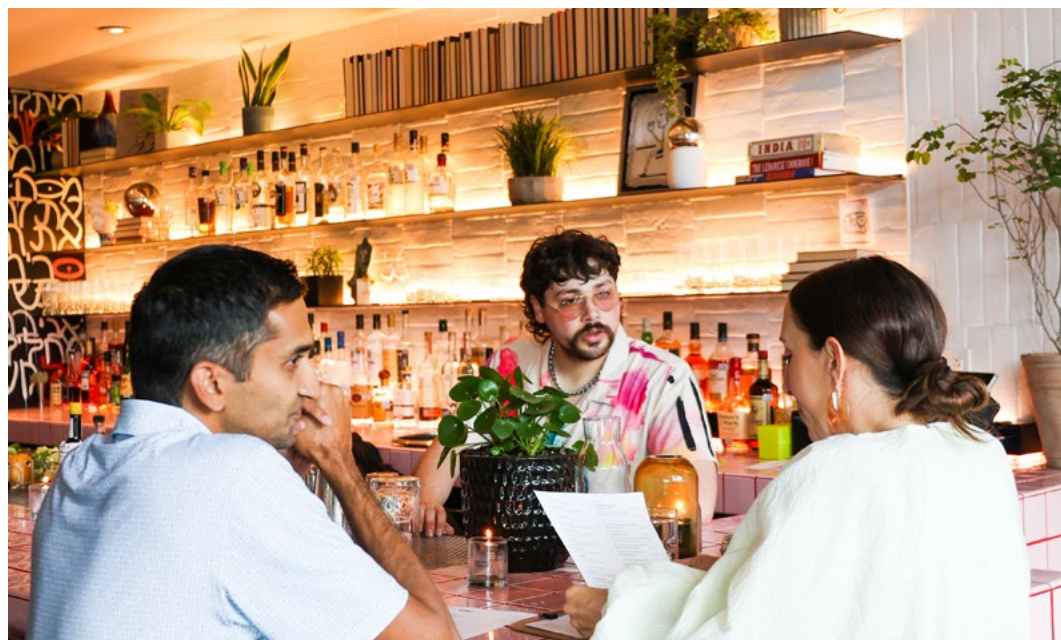
Ezov's Bar & Sunroom is the perfect spot to host your colleagues and friends for happy hours and celebratory receptions for up to 30 guests or a seated, coursed dinner for up to 18. The space is nestled alongside the Main Dining Room and is not a completely private space, but caters to guests who want to fully embrace the true "vibe" of the restaurant. The Sunroom can be booked alone for an intimate dinner or with the adjoining Ezov Bar for additional space to imbibe.

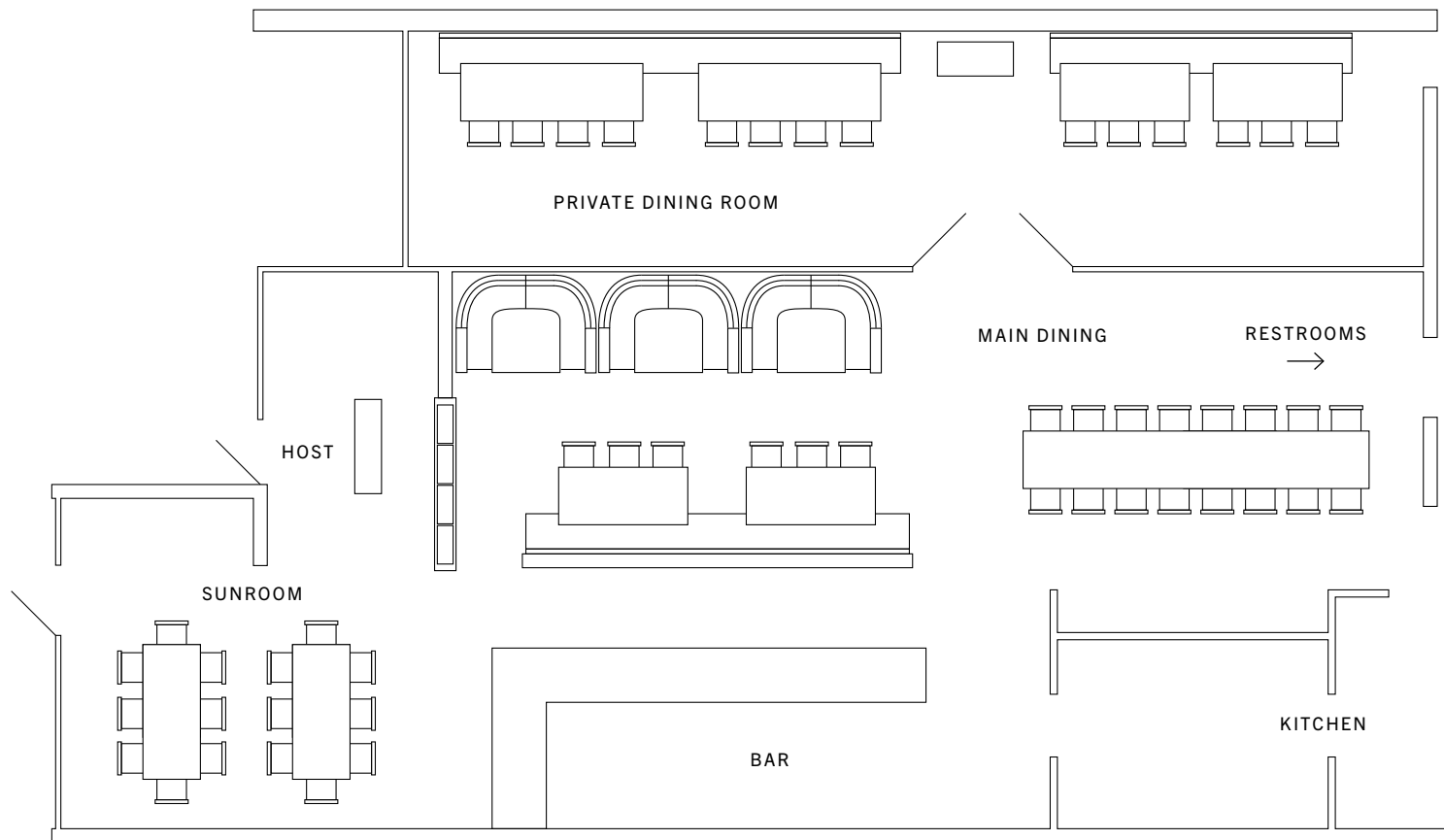
MAX CAPACITY

18 seated event
30 standing event
255 sq ft sunroom
375 sq ft bar
630 sq ft combined

MENU TYPES

happy hours
family-style feast
cocktail event





more floorplan options
available upon request

RESTAURANT BUYOUT

MAX CAPACITY

84 seated event
100 standing event
1,231 sq ft indoor

MENU TYPES

lunch or dinner
family-style feast
cocktail event

OCCASIONS

receptions
corporate events
birthdays/anniversaries

SAMPLE MENUS

SEATED EVENT

Smashed Cucumber

smoked labne, amba

Charred Cabbage

fresno chili, amaranth

Falafel

tahini, green schug

Hummus

grilled squash, tahini, toasted garlic

Frena

mediterranean wheat, za'atar, lamb butter, beet horseradish

Beef Kofta

pine nuts, fire-roasted eggplant, spring onion

Tilefish

merguez spice, amba aioli, potato, olive gremolata

Coconut Malabi

strawberry, turkish pistachio

Turkish Coffee Cake Bites

cardamom chocolate sauce, mascarpone

Interested in elevating your experience and taking it to the next level?

Ask us about add ons like Chef Demos, Sommelier-led
experiences and Take Away gifts for your guests!

Available upon request.

STANDING COCKTAIL EVENT

PASSED BITES

Falafel

Spiced Tahini, Amba, Za'atar

Ezov Deviled Eggs

Fire Roasted Eggplant, Sumac

Araiys

Beef Kofta, Frena

Halloumi

Date Molasses, Dukkah, Pistachio

Sabich

Amba, Red Schug

Chicken Shawarma Skewers

Laffa, Caraway Cabbage, Green Tahini

CHEF STATIONS

Albacore Crudo

Pistachio, Pomegranate, Bay Leaf Oil

Murder Point Oysters

Allium Oil, Sumac Espuma

Lamb Kofta Kebabs

Tzatziki, Spring Onion

MINI DESSERT BAR

Baklava

Caramelized Banana

Coconut Malabi

strawberry, turkish pistachio

Turkish Coffee Cake Bites

cardamom chocolate sauce, mascarpone





HAVE QUESTIONS OR WOULD LIKE TO BOOK WITH US?

BOOK YOUR EVENT



Scan or tap
the QR code

QUESTIONS

Email info@ezovatx.com

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