

AZIZA RETURNS TO DINE-IN SERVICE WITH FULL PRIX-FIXE EXPERIENCE

ATLANTA: Oliva Restaurants (Aziza, Bellina Alimentari, Falafel Nation, and Rina) and owner Tal Baum are known for creating unexpected experiences for the Atlanta community to enjoy since opening her first restaurant five years ago. Bellina Alimentari offers a one-stop shop approach with an authentic Italian restaurant, a specialty market with an assortment of local and imported goods, a wine bar with a natural wine program, and a culinary classroom. With the opening of Aziza last year, Baum then introduced diners to an elevated dining experience focused on Israeli food that had not yet been seen in Atlanta. Falafel Nation and Rina also surprised with Executive Chef Brandon Hughes' exciting take on fast-casual Israeli street food. Following the closures of all Oliva Restaurants in March in an abundance of caution for their patrons and staff, Oliva Restaurants is proud to announce another unique pivot amid the current COVID-19 crisis with an emphasis on their "Full Experience" prix fixe menu option.

While 92% of restaurant traffic has shifted to take-out and off-premise traffic in the past few months (according to a recent report from [Datassential](#)), Aziza has decided to focus on an intimate multiple-course dining experience, with select a la carte options also available. The dreamy, newly-revamped dining room is the perfect setting to sit down with friends and family for modern Israeli cuisine that's sure to delight the senses. The "Full Experience" option, which includes a carefully selected tasting menu served for the table including hummus, two small plates, two entrees, and dessert, allows guests to sample a variety of delicious items and reflects the full Aziza experience with shared dishes for the table. The menu will evolve constantly as summer progresses and fresh produce becomes available, giving diners the opportunity to taste a variety of new dishes throughout the coming months.

"I'm thrilled to be in the kitchen at Aziza and creating delightful seasonal options to include on our ever-changing menu," said Hughes. "We've taken the last few months to really hone in on what best reflects our mission – serving elevated Israeli cuisine, highlighting complex flavors while still maintaining a certain level of comfort – something we all need during these times. Now and always, I'm proud to work with a restaurant group like Oliva, that adapts with the changing times in such an innovative way."

Some staple offerings to expect from the full experience include Aziza's famous Kubaneh bread with grated tomato and schug; Hummus No. 1 with Moroccan braised oxtails and apricots; Pastia with spiced chicken, kashkaval, apricots, and fillo; Avatiach with watermelon, peaches, and halloumi; Chicken Tajine with lemons, olives, cilantro, and couscous; and Trout with fava beans, cauliflower, tome, and preserved lemons. The dessert menu features treats including Chocolate Baklava Cheesecake and Carrot Cake with kadaif and bee balm sabayon.

"I felt very strongly about keeping the "Full Experience" option on our menu as I feel it is the most honest reflection of the Aziza experience, providing a range of authentic flavors that can be shared with family and friends," said Baum. "While things may be a little different now, I realize our guests are looking for some familiarity and we hope to provide them a balance of fresh and seasonal bites with our bold and distinctive dishes that have been long-time favorites."

While the COVID-19 pandemic is unprecedented, Oliva Restaurants remains committed to putting the health and well-being of its team members and guests first. Aziza will be following all CDC guidelines and taking the necessary steps to ensure safety. All staff will be practicing social distancing and have been provided guidelines to return to work. They will also be required to take their temperature before their shift. Oliva Restaurants will be providing PPE for all staff and plans to increase an already rigorous standard of cleanliness.

In addition to dining in the restaurant, Aziza continues to offer a variety of a la carte take-out options. You can also stop by Aziza's sister restaurant Falafel Nation for delicious to-go options including the falafel pita, Sabich, chopped salad bowl, hummus bowl, and more. The full take-out menu can be found [here](#).

Aziza will be open for dinner **Tuesday through Saturday from 5 PM to 10 PM**. Falafel Nation will be open **Tuesday through Saturday from 12 PM to 8 PM**.

If interested in speaking with owner Tal Baum or Executive Chef Brandon Hughes, please email Lindsay Gordon at lindsay@360media.net or call 404-577-8686. Images available upon request.

About Oliva Restaurants: Oliva Restaurants is a collection of restaurants in Atlanta, Georgia owned by restaurateur Tal Postelnik Baum. While each restaurant concept differs from the other, each Oliva restaurant is inspired by Baum's own story. Born and raised in Israel with many years spent in Italy, she found the inspiration for her first Atlanta restaurant, Bellina Alimentari, an award-winning Italian market and wine bar located in Ponce City Market. The 2018 Restaurateur of the Year Award nominee has three more concepts that nod to her Israeli roots – Aziza serves modern Israeli cuisine in a lively and energetic setting at Westside Provisions District, Falafel Nation is a quick bite of middle Eastern street foods and Rina serves casual, fresh and bright plates at the Ford Factory Lofts. Executive Chef Brandon Hughes brings his culinary acumen and oversees all three restaurants. Follow along with the restaurant group at olivarestaurants.com.

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