



CHICAGO

PARTIES & SPECIAL EVENTS

74 W ILLINOIS ST, CHICAGO, IL
(312) 527-5586

EMARESTaurants.com

WELCOME

Ēma is a Mediterranean restaurant showcasing Chef CJ Jacobson's lighter California style of cooking. At the core of the menu are spreads, dips and mezze, Mediterranean small plates. Signature dishes include Toasted Almond & Garlic Spread, House-Made Stracciatella, and Kefta Kebabs.

The open and inviting dining room features reclaimed wood, rustic white brick and an indoor ivy terrace with operable windows. The dining room accommodates groups up to 150 guests and may be custom configured for your next family-style dinner, business lunch or cocktail reception event.

CONTACT

emaparties@lettuce.com

312.805.3497

The logo for ēma features the word "ēma" in a lowercase, serif font. The letter "ē" has a horizontal bar above it. The letters are outlined in a light yellow color, and there is a registered trademark symbol (®) at the end of the word.

MEZZE DINNER

SPREADS

served with house bread & gluten-free crackers · select two

HUMMUS za'atar, olive oil, paprika

SPICY HUMMUS piquillo pepper, lemon, basil

CHARRED EGGPLANT SPREAD aleppo, mint, olive oil

MOROCCAN ONION DIP medjool date, tamarind chutney, crispy leek

HOUSE-MADE LABNEH strawberry rhubarb jam, opal basil, lime, mint

TOASTED ALMOND & GARLIC castelvetrano olive, fresh herbs

HUMMUS W/ LAMB RAGU* braised lamb, spicy harissa (+\$4)

MEZZE

select three

HAMACHI & CHARRED AVOCADO*

coconut cream, lychee, jalapeño, makrut lime vinaigrette (+\$6)

TAHINI CAESAR

hearts of romaine, radish, quinoa crouton, mimolette cheese

MEDITERRANEAN CHOPPED SALAD

arugula, romaine, cauliflower, caper, date, parmesan, olive, red pepper

HOUSE-MADE STRACCIATELLA

mighty vine tomato, crouton, shallot, sherry vinegar, basil (+\$4)

GREEN FALAFEL beet tzatziki, garlic tahini, dhania spice

CRISPY POTATOES mizithra, rosemary, scallion crema

BRUSSELS SPROUTS crispy shallot, pumpkin seed, agrodolce

PAN-ROASTED ROMANESQUE CAULIFLOWER house yogurt, local honey

SEASONAL FARROTTO

KEBABS & MAINS

select three

GRILLED HALLOUMI KEBAB greek cheese, red onion, date, red zhoug

CHICKEN KEFTA KEBAB lemon, olive oil, tzatziki

GRILLED CHICKEN KEBAB* yogurt marinade, sweet pepper, zhoug

LAMB & BEEF KEFTA KEBAB* lemon, olive oil, tzatziki

FAROE ISLANDS SALMON KEBAB* sweet pepper, red onion, lemon, olive oil, zhoug (+\$8)

GRILLED OISHII SHRIMP KEBAB roasted tomato, souvlaki, lemon, zhoug (+\$8)

BEEF TENDERLOIN KEBAB* red onion, lemon, olive oil, zhoug (+\$10)

BRAISED BEEF SHORT RIB parmesan polenta, pomegranate date glaze

DESSERT

select two

HONEY PIE blueberry, sesame, whipped cream

STICKY DATE CAKE medjool date, sumac whiskey caramel, whipped cream

DOUBLE CHOCOLATE CRISP

milk chocolate mousse, sesame, tahini caramel, whipped cream, sea salt

\$66.95 / PERSON

**these food items may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

menu items subject to change seasonally • sales tax and 4% event planner fee will be added to all menus

MEZZE LUNCH

available monday through friday

SPREADS

served with house bread & gluten-free crackers · select two

HUMMUS za'atar, olive oil, paprika

SPICY HUMMUS piquillo pepper, lemon, basil

CHARRED EGGPLANT SPREAD aleppo, mint, olive oil

MOROCCAN ONION DIP medjool date, tamarind chutney, crispy leek

HOUSE-MADE LABNEH strawberry rhubarb jam, opal basil, lime, mint

TOASTED ALMOND & GARLIC castelvetro olive, fresh herbs

HUMMUS W/ LAMB RAGU* braised lamb, spicy harissa (+\$4)

MEZZE

select three

GREEK SALAD romaine, tomato, cucumber, red pepper, feta, dijon vinaigrette

TAHINI CAESAR hearts of romaine, radish, quinoa crouton, mimolette cheese

MEDITERRANEAN CHOPPED SALAD

arugula, romaine, cauliflower, caper, date, parmesan, olive, red pepper

HOUSE-MADE STRACCIATELLA

mighty vine tomato, crouton, shallot, sherry vinegar, basil (+\$4)

CRISPY POTATOES mizithra, rosemary, scallion crema

GREEN FALAFEL beet tzatziki, garlic tahini, dhania spice

BRUSSELS SPROUTS crispy shallot, pumpkin seed, agrodolce

PAN-ROASTED ROMANESQUE CAULIFLOWER house yogurt, local honey

SEASONAL FARROTTO

KEBABS

select two

GRILLED HALLOUMI KEBAB greek cheese, red onion, date, red zhoug

CHICKEN KEFTA KEBAB lemon, olive oil, tzatziki

GRILLED CHICKEN KEBAB* yogurt marinade, sweet pepper, zhoug

LAMB & BEEF KEFTA KEBAB* lemon, olive oil, tzatziki

FAROE ISLANDS SALMON KEBAB* sweet pepper, red onion, lemon, olive oil, zhoug (+\$8)

GRILLED OISHII SHRIMP KEBAB* roasted tomato, souvlaki, lemon, zhoug (+\$8)

BEEF TENDERLOIN KEBAB* red onion, lemon, olive oil, zhoug (+\$10)

\$40.95 / PERSON

DESSERT

select two

HONEY PIE blueberry, sesame, whipped cream

STICKY DATE CAKE medjool date, sumac whiskey caramel, whipped cream

DOUBLE CHOCOLATE CRISP

milk chocolate mousse, sesame, tahini caramel, whipped cream, sea salt

ADD \$6.95 / PERSON

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MEZZE BRUNCH

available saturdays & sundays; includes regular coffee and hot tea service

STARTERS & SPREADS

served with house bread & gluten-free crackers · select three

HUMMUS za'atar, olive oil, paprika

SPICY HUMMUS piquillo pepper, lemon, basil

HOUSE-MADE LABNEH strawberry rhubarb jam, opal basil, lime, mint

TOASTED ALMOND & GARLIC castelvetro olive, fresh herbs

CHARRED EGGPLANT SPREAD aleppo, mint, olive oil

MOROCCAN ONION DIP medjool date, tamarind chutney, crispy leek

MEZZE

select two

GREEK SALAD romaine, tomato, cucumber, red pepper, feta, dijon vinaigrette

TAHINI CAESAR hearts of romain, radish, quinoa crouton, mimolette cheese

MEDITERRANEAN CHOPPED

arugula, romaine, cauliflower, caper, date, parmesan, olive, red pepper

HOUSE-MADE STRACCIATELLA

mighty vine tomato, crouton, shallot, sherry vinegar, basil (+\$4)

CRISPY POTATOES mizithra, rosemary, scallion crema

GREEN FALAFEL beet tzatziki, garlic tahini, dhania spice

BRUSSELS SPROUTS crispy shallot, pumpkin seed, agrodolce

PAN-ROASTED ROMANESQUE CAULIFLOWER house yogurt, local honey

SEASONAL FARROTTO

BRUNCH & KEBABS

select three

GREEK YOGURT & HOUSE-MADE GRANOLA

strawberry, raspberry, pomegranate molasses

BLUEBERRY CLAFOUTIS almond pancake, sweetened yogurt, lemon, marcona almond

SOFT SCRAMBLE EGGS* nichols farm asparagus, parmesan cream, pea tendrils

GRILLED HALLOUMI KEBAB greek cheese, red onion, date, red zhoug

CHICKEN KEFTA KEBAB lemon, olive oil, tzatziki

LAMB & BEEF KEFTA KEBAB* lemon, olive oil, tzatziki

GRILLED CHICKEN KEBAB* yogurt marinade, sweet pepper, zhoug

LAMB SHAKSHUKA* baked egg, spicy harissa, house bread

FAROE ISLANDS SALMON KEBAB*

sweet pepper, red onion, lemon, olive oil, zhoug (+\$8)

GRILLED OISHII SHRIMP KEBAB* roasted tomato, souvlaki, lemon, zhoug (+\$8)

BEEF TENDERLOIN KEBAB* red onion, lemon, olive oil, zhoug (+\$10)

\$48.95 / PERSON

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BAR PACKAGES

CLASSIC BAR PACKAGE

\$18 PER PERSON / HOUR

SPIRITS

*Basic Vodka • Ford's Gin • Planteray 3 Stars Rum • Corazón Blanco Tequila
Old Forrester Bourbon • Famous Grouse*

BEER

*Eris "E-Phora" Cider • Moody Tongue "Paradise" Pils • Buckle Down Brewing "Party Pillow" Wheat
Hopewell "Lightbeam" Hazy IPA • Best Day Brewing Kolsch N/A*

WINE

BUBBLES

Prosecco, Giuliana, Italy

ROSÉ

Tempranillo, Finca Enguera, Valencia, Spain

WHITE

*Malagousia/Assyrtiko/Vidiano, Apla, Macedonia, Greece
Falanghina, Feudi di San Gregorio, Campania, Italy*

RED

*Xinomavro, Thymiopoulos, "Young Vines", Naoussa, Greece
Cabernet Sauvignon/Merlot/Cabernet Franc, Mount Hermon, Galilee, Israel*

ADDITIONAL BAR PACKAGES

BEER & WINE PACKAGE

*priced at \$16 per person per hour
includes classic wines by the glass and beer*

UPGRADE TO SOMMELIER'S SELECTION WINES

additional \$3 per person per hour to beer & wine package

BAR PACKAGES

PREMIUM BAR PACKAGE

\$22 PER PERSON / HOUR

SPECIALTY COCKTAILS

select two

Do Not Disturb • Hibiscus Cosmo • Slow Cheetah • Rhubarb G&T • Cactus Queen

Mockingbird (zero proof) • Unbothered (zero proof)

SPIRITS

Basic Vodka • Tito's Vodka • Ketel One Vodka • Ford's Gin • Hendrick's Gin

Planteray 3 Stars Rum • Appleton 12yr Rum • Corazón Blanco Tequila • Nosotros Reposado Tequila

Old Forrester Bourbon • Basil Hayden • Uncle Nearest 1884 Tennessee Whiskey

Famous Grouse • Macallan 12yr

BEER

Eris "E-Phora" Cider • Moody Tongue "Paradise" Pils • Buckle Down Brewing "Party Pillow" Wheat

Hopewell "Lightbeam" Hazy IPA • Best Day Brewing Kolsch N/A

WINE

BUBBLES

Prosecco, Giuliana, Italy

Xinomavro Brut Rosé, Kir-Yianni "Akakies" Amyndeon, Greece

ROSÉ

Tempranillo, Finca Enguera, Valencia, Spain

WHITE

Malagousia/Assyrtiko/Vidiano, Apla, Macedonia, Greece

Sauvignon Blanc, The Paring, California

Falanghina, Feudi di San Gregorio, Campania, Italy

Chardonnay, The Fableist, Edna Valley, California

RED

Xinomavro, Thymiopoulos, "Young Vines", Naoussa, Greece

Pinot Noir, Le Machin, Santa Rita Hills, California

Grenache/Syrah/Mouvedre, Chaume Arnaud "Petit Coquet", Cotes du Rhone, France

Cabernet Sauvignon/Merlot/Cabernet Franc, Mount Hermon, Galilee, Israel

menu items subject to change seasonally • sales tax and 4% event planner fee will be added to all menus

FAQ

SPECIAL AMENITIES & ADDITIONAL SERVICES

Our Parties & Events Manager will gladly assist you with any special needs in regards to your party. Please note that some items may be an additional charge.

Floral Décor • A/V Equipment • Furniture Removal

WHAT IS A FOOD AND BEVERAGE MINIMUM?

A food and beverage minimum is the monetary amount that must be achieved due to the size of the space reserved the night of the event, prior to tax and service charge. Food and beverage minimums cannot be reached by gift certificates. Items purchased or rented through outside vendors such as floral centerpieces and A/V equipment do not apply towards the minimum.

IS A DEPOSIT REQUIRED AND IS IT REFUNDABLE IF I NEED TO CANCEL?

Ēma may require a deposit of 25% of the estimated total.

In the unfortunate event of a cancellation, Ēma requires 5 days advance notice. For full buyouts/closedowns of the restaurant we require 25 days notice of cancellation. Cancellations within this time are subject to forfeit of deposit.

AM I REQUIRED TO GUARANTEE A CERTAIN NUMBER OF GUESTS?

All contracted groups are required to provide a guaranteed number of attendees 5 days prior to the time/date of the event. In the event of guest cancellation after the guarantee has been submitted, the host will be charged for the guaranteed number.

WHEN DO I SELECT THE MENU?

Menu options must be submitted 5 days in advance of the time/date of an event. We have set menu options that are available, and can also help customize menus upon request. In addition, we are sensitive to any dietary needs and are able to accommodate most with adequate notification.

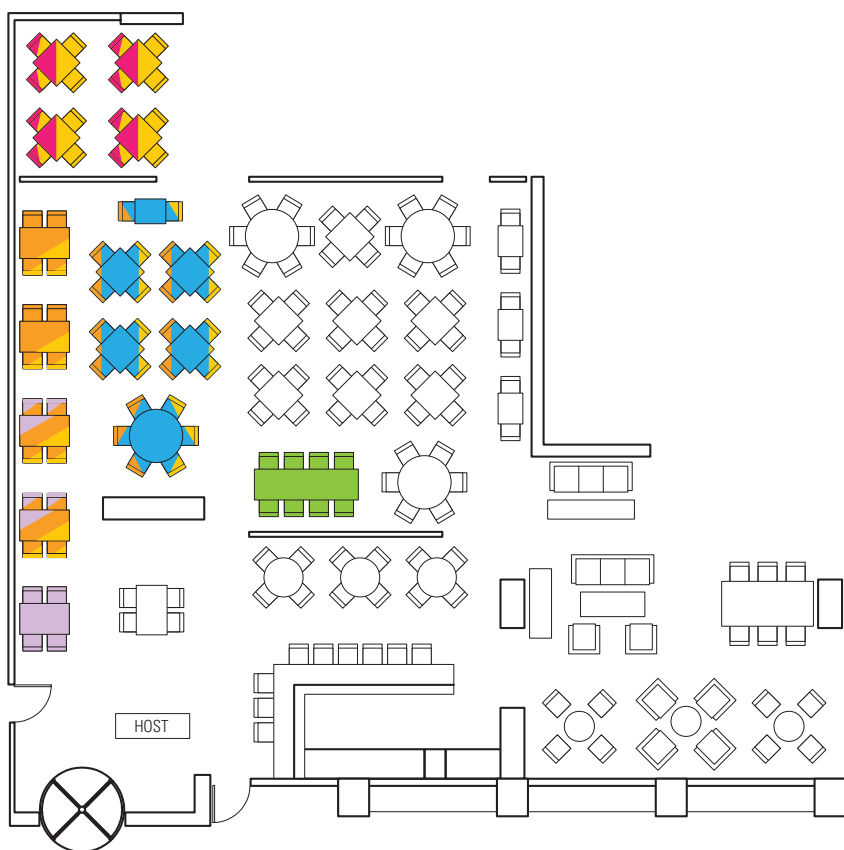
Please note, the Mezze Lunch package is not available on the weekends.

DO I NEED TO LEAVE A TIP?

It is customary to provide a gratuity to the service staff. The amount of any gratuity is in the sole discretion of the guest and is NOT included in the price as listed on the event order. There is a 4% event planner fee that is included in the event order.

The service staff appreciates your recognition of their work.

FLOOR MAP



AREA	GUEST
● COLUMN-COLUMN	24
● CENTER IVY	46
● ENTIRE IVY	60
● BACK NOOK	16
● TABLE 40	12
● TABLES ALONG WINDOWS	15

