

ēma<sup>®</sup>

CHICAGO

PARTIES & SPECIAL EVENTS

74 W ILLINOIS ST, CHICAGO, IL  
(312) 805-3497

[EMARESTAURANTS.COM](http://EMARESTAURANTS.COM)

# WELCOME

Ema is a Mediterranean restaurant showcasing Chef CJ Jacobson's lighter California style of cooking. The menu features a selection of mezze, Mediterranean small plates, with an emphasis on Hummus & Spreads, Raw, Vegetables and Kebabs.

Inspired by a summer day in the Mediterranean, 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](mailto:emaparties@lettuce.com)

312.805.3497

# MEZZE DINNER

## HUMMUS & SPREADS

*served with our house bread & gluten-free crackers*

*select two*

HUMMUS za'atar, olive oil, paprika  
SWEET CORN aleppo, chive, black lime  
LAMB RAGU HUMMUS braised lamb, spicy harissa (+\$4)  
CHARRED EGGPLANT aleppo, mint, olive oil  
SPICY WHIPPED FETA smoky morita chili & pistachio muhammara, pomegranate  
TOASTED ALMOND & GARLIC castelvtrano olive, fresh herbs  
WHITE CHEDDAR LABNEH seasonal chef preparation

## MEZZE

*select three*

### SALADS & RAW

KALE CAESAR  
pecorino, pickled raisin, toasted breadcrumb  
GREEK VILLAGE  
romaine, tomato, cucumber, kalamata olive,  
feta, red pepper, dijon vinaigrette  
CALIFORNIA CHOPPED  
avocado, tomato, fennel, cauliflower,  
chickpea, red grape, mama lil's,  
asiago, citrus vinaigrette  
HOUSE-MADE STRACCIATELLA  
mighty vine tomato, crouton,  
shallot, sherry vinegar, basil (+\$3)  
CITRUS CURED SALMON\*  
seasonal chef preparation (+\$3)  
HAMACHI & CHARRED AVOCADO\*  
coconut cream, lychee, jalapeño,  
makrut lime vinaigrette (+\$6)

### VEGETABLES & HOT MEZZE

FETA & OLIVES  
marcona almonds, sweetie drops,  
lemon zest, middle east spice  
CRISPY POTATOES  
mizithra, rosemary, scallion crema  
GREEN FALAFEL  
beet tzatziki, tahini, lemon zest  
BRUSSELS SPROUTS  
crispy shallot, pumpkin seed, agrodolce  
PAN-ROASTED  
ROMANESQUE CAULIFLOWER  
house yogurt, local honey  
HOT HONEY HALLOUMI  
crispy garlic dukkah

## KEBABS & MAINS

*select three*

GRILLED HALLOUMI KEBAB greek cheese, red onion, date, red zhough  
CHICKEN KEFTA lemon, olive oil, tzatziki  
GRILLED CHICKEN KEBAB\* yogurt marinade, sweet pepper, zhough  
LAMB & BEEF KEFTA\* lemon, olive oil, tzatziki  
FAROE ISLANDS SALMON KEBAB\* sweet pepper, red onion, lemon, olive oil, zhough  
GRILLED OISHII SHRIMP KEBAB roasted tomato, souvlaki, lemon, zhough (+\$8)  
BEEF TENDERLOIN bell pepper, cipollini onion, zhough (+\$10)  
SPICED CHICKEN THIGH thai chili, garlic, charred lemon, mint yogurt  
TRENNE PASTA W/ BRAISED LAMB tuscan kale, parmesan, extra virgin olive oil  
BRAISED BEEF SHORT RIB parmesan polenta, grapes, green beans, pomegranate, date molasses  
GRILLED BRANZINO seasonal chef preparation (+\$10)

## DESSERT

*select two*

HONEY PIE seasonal chef preparation  
STICKY DATE CAKE medjool date, whiskey caramel, whipped cream  
TRIPLE CHOCOLATE TORTE milk & white chocolate mousse, dark chocolate ganache  
VEGAN COCONUT CRÉMEUX pineapple, cashew, coconut streusel

\$69.95 / 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

## HUMMUS & SPREADS

served with our house bread & gluten-free crackers

select two

HUMMUS za'atar, olive oil, paprika  
SWEET CORN aleppo, chive, black lime  
LAMB RAGU HUMMUS braised lamb, spicy harissa (+\$4)  
CHARRED EGGPLANT aleppo, mint, olive oil  
SPICY WHIPPED FETA smoky morita chili & pistachio muhammara, pomegranate  
TOASTED ALMOND & GARLIC castelvetro olive, fresh herbs  
WHITE CHEDDAR LABNEH seasonal chef preparation

## MEZZE

select three

### SALADS & RAW

KALE CAESAR  
pecorino, pickled raisin, toasted breadcrumb  
GREEK VILLAGE  
romaine, tomato, cucumber, kalamata olive,  
feta, red pepper, dijon vinaigrette  
CALIFORNIA CHOPPED  
avocado, tomato, fennel, cauliflower,  
chickpea, red grape, mama lil's,  
asiago, citrus vinaigrette  
HOUSE-MADE STRACCIATELLA  
mighty vine tomato, crouton,  
shallot, sherry vinegar, basil (+\$3)  
CITRUS CURED SALMON\*  
seasonal chef preparation (+\$3)  
HAMACHI & CHARRED AVOCADO\*  
coconut cream, lychee, jalapeño,  
makrut lime vinaigrette (+\$6)

### VEGETABLES & HOT MEZZE

FETA & OLIVES  
marcona almonds, sweet drops,  
lemon zest, middle east spice  
CRISPY POTATOES  
mizithra, rosemary, scallion crema  
GREEN FALAFEL  
beet tzatziki, tahini, lemon zest  
BRUSSELS SPROUTS  
crispy shallot, pumpkin seed, agrodolce  
PAN-ROASTED  
ROMANESQUE CAULIFLOWER  
house yogurt, local honey  
HOT HONEY HALLOUMI  
crispy garlic dukkah

## 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  
GRILLED OISHII SHRIMP KEBAB roasted tomato, souvlaki, lemon, zhoug (+\$8)  
BEEF TENDERLOIN bell pepper, cipollini onion, zhoug (+\$10)

\$42.95 / PERSON

## DESSERT

select two

HONEY PIE seasonal chef preparation  
STICKY DATE CAKE medjool date, whiskey caramel, whipped cream  
TRIPLE CHOCOLATE TORTE milk & white chocolate mousse, dark chocolate ganache  
VEGAN COCONUT CRÉMEUX pineapple, cashew, coconut streusel

ADD \$7.95 / PERSON

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

# MEZZE BRUNCH

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

## HUMMUS & SPREADS

*served with our house bread & gluten-free crackers*

*select two*

- HUMMUS za'atar, olive oil, paprika
- SWEET CORN aleppo, chive, black lime
- LAMB RAGU HUMMUS braised lamb, spicy harissa (+\$4)
- CHARRED EGGPLANT aleppo, mint, olive oil
- SPICY WHIPPED FETA smoky morita chili & pistachio muhammara, pomegranate
- TOASTED ALMOND & GARLIC castelvetrano olive, fresh herbs
- WHITE CHEDDAR LABNEH seasonal chef preparation

## MEZZE

*select two*

- GREEK SALAD romaine, tomato, cucumber, red pepper, feta, dijon vinaigrette
- KALE CAESAR pecorino, pickled raisin, toasted breadcrumb
- CALIFORNIA CHOPPED avocado, tomato, fennel, cauliflower, chickpea, red grape, mama lil's, asiago, citrus vinaigrette
- HOUSE-MADE STRACCIATELLA mighty vine tomato, crouton, shallot, sherry vinegar, basil (+\$3)
- 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
- HOT HONEY HALLOUMI crispy garlic dukkah

## BRUNCH & KEBABS

*select three*

- BLUEBERRY CLAFOUTIS almond pancake, sweetened yogurt, lemon, marcona almond
- SOFT SCRAMBLE EGGS\* seasonal chef preparation
- LAMB SHAKSHUKA\* baked egg, spicy harissa, roasted peppers, house bread
- KEFTA & EGGS\* *choice of:* chicken kefta or lamb & beef kefta, fried egg, cucumber & tomato salad, lemon dill rice
- GRILLED HALLOUMI KEBAB greek cheese, red onion, date, red zhoug
- CHICKEN KEFTA lemon, olive oil, tzatziki
- GRILLED CHICKEN KEBAB\* yogurt marinade, sweet pepper, zhoug
- LAMB & BEEF KEFTA\* lemon, olive oil, tzatziki
- FAROE ISLANDS SALMON KEBAB\* sweet pepper, red onion, lemon, olive oil, zhoug
- GRILLED OISHII SHRIMP KEBAB\* roasted tomato, souvlaki, lemon, zhoug (+\$8)
- BEEF TENDERLOIN\* bell pepper, cipollini onion, zhoug (+\$10)

\$48.95 / PERSON

## DESSERT

*select two*

- HONEY PIE seasonal chef preparation
- STICKY DATE CAKE medjool date, whiskey caramel, whipped cream
- TRIPLE CHOCOLATE TORTE milk & white chocolate mousse, dark chocolate ganache
- VEGAN COCONUT CRÉMEUX pineapple, cashew, coconut streusel

ADD \$7.95 / 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*

# BAR PACKAGES

## CLASSIC BAR PACKAGE

\$18 PER PERSON / HOUR

### SPIRITS

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

### BEER

*Eris "E-Phora" Cider • Estrella Damm Pale Lager • Moody Tongue "Paradise Pils"  
Hopewell "Lightbeam" Hazy IPA • Double Clutch Hefeweizen • Best Day Kolsch N/A*

### WINE

#### BUBBLES

*Prosecco, Giuliana, Italy*

#### ROSÉ

*Agiorgitiko/Moschofilero, Kalokairi "Ema", Peloponnese, Greece*

#### WHITE

*Sauvignon Blanc, Verdelia "Ema", Happy Canyon of Santa Barbara, California  
Falanghina, Feudi di San Gregorio, Campania, Italy*

#### RED

*Grenache/Syrah/Mourvèdre, Le Souleil "Vin de Bonté", France  
Cabernet Sauvignon/Merlot/Cabernet Franc, Mount Hermon, Galilee, Israel*

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## ADDITIONAL BAR PACKAGES

### ZERO PROOF COCKTAILS

*priced at \$12 per person per hour*

*Yuzu Mint Lemonade • Free 75 • Mockingbird • Unbothered*

### BEER & WINE PACKAGE

*priced at \$16 per person per hour*

*includes classic wines by the glass and beer*

# BAR PACKAGES

## PREMIUM BAR PACKAGE

\$22 PER PERSON / HOUR

### SPECIALTY COCKTAILS

*select two*

*Do Not Disturb • Citronic • Shades of Violet • Strawberry Rose Paloma • Cactus Queen  
Slow Cheetah • Amber Road • Mockingbird (zero proof) • Unbothered (zero proof)*

### SPIRITS

*Wheatley 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 • Estrella Damm Pale Lager • Moody Tongue "Paradise Pils"  
Hopewell "Lightbeam" Hazy IPA • Buckle Down "Party Pillow" Wheat • Best Day Kolsch N/A*

### WINE

#### BUBBLES

*Prosecco, Giuliana, Italy  
Xinomavro Brut Rosé, Kir-Yianni "Akakies" Amyndeon, Greece*

#### ROSÉ

*Agiorgitiko/Moschofilero, Kalokaíri "Ema", Peloponnese, Greece*

#### WHITE

*Malagousia/Assyrtiko/Vidiano, Apla, Macedonia, Greece  
Sauvignon Blanc, Verdelia "Ema", Happy Canyon of Santa Barbara, California  
Falanghina, Feudi di San Gregorio, Campania, Italy  
Chardonnay, The Fableist, Edna Valley, California*

#### RED

*Grenache/Syrah/Mourvèdre, Le Souleil "Vin de Bonté", France  
Pinot Noir, Au Bon Climat, Santa Barbara County, California  
Cabernet Sauvignon/Merlot/Cabernet Franc, Mount Hermon, Galilee, Israel  
Cabernet Sauvignon, Donati, Paso Robles, California*

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#### UPGRADE TO OUR SOMMELIER SELECTION WINES

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

*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.

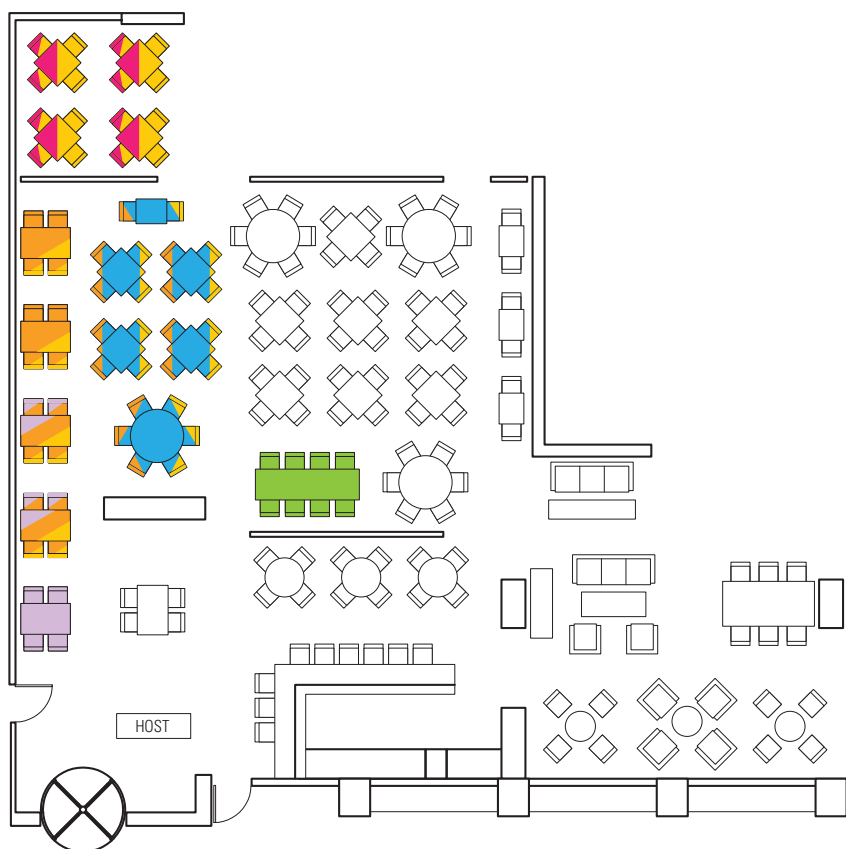
Please note, the Mezze Lunch package is not available on the weekends.

## DO I NEED TO LEAVE A TIP?

It is customary for Patrons to provide a gratuity to the service staff. Ema suggests a gratuity of between 18%-22% and the gratuity is not included in the price of this contract.

The service staff will appreciate 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

A stylized illustration of olive branches with small, dark green leaves, framing the central text. One branch extends from the top right corner, and another from the bottom left corner.

ēma®