



PARTIES & SPECIAL EVENTS

3120 PALM WAY, SUITE 170

AUSTIN, TX 78758

(737) 372-1153

WWW.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 light and inviting space features warm ivory tones and textured finishes including thin brick, natural stone and reclaimed rustic wood. Cream sheers, sprawling ivy, potted trees, and lush plant life fill the space creating the perfect backdrop for any occasion.

Accommodating groups of 12 to 250 guests, the customizable space is ideal for hosting mezze-style dinners, business meetings, happy hour events, rehearsal dinners, bridal showers and more.

CONTACT

emaaustrinparties@lettuce.com

(737) 372-1153

MEZZE LUNCH

available daily 11:00am until 3:30pm

HUMMUS & SPREADS

select two

CLASSIC HUMMUS za'atar, vegetable crudite, california olive oil
CELERY ROOT honey crisp apple, ufra pepper oil
SWEET CORN HUMMUS aleppo, chive, black lime
LAMB RAGU slow-braised lamb, spicy harissa (+\$4pp)
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 honey crisp apple, lemon zest, almond granola, cinnamon phyllo

SALADS & RAW

select one

GREEK VILLAGE cucumber, tomato, kalamata, feta, bell pepper, greek vinaigrette
LEMON CAESAR piparra pepper, smoked almond, pecorino, calabrian chili crunch
BRUSSELS SPROUTS & HONEY CRISP APPLE marcona almond, honey dijon vinaigrette
CALIFORNIA CHOPPED avocado, tomato, fennel, cauliflower, chickpea, grape, mama lil's, asiago
HOUSE-MADE STRACCIATELLA vine-ripened tomato, basil, crouton, pistachio pesto (+\$4pp)
ORA KING SALMON CRUDO* persimmon, toasted brown rice, cinnamon, citrus tea
HAMACHI & CHARRED AVOCADO* coconut cream, lychee, jalapeño, makrut lime vinaigrette
OCTOPUS CARPACCIO marinated sweet pepper, apricot honey, petit potato crisp (+\$4pp)
BIG EYE TUNA* seasonal chef preparation (+\$6pp)

VEGETABLES & HOT MEZZE

select one

BRUSSELS SPROUTS crispy shallot, pumpkin seed, agrodolce
ROASTED SUNCHOKES date molasses, caramelized buttermilk, brown butter, mizuna greens
CRISPY WILD MUSHROOMS black lime, green chili crema, spiced honey, chive
CRISPY POTATOES mizithra, rosemary, scallion crema
SWEET POTATO LATKES parmesan, shallot, avocado & jalapeño crema
GREEN FALAFEL beet tzatziki, tahini, lemon zest

KEBABS

select two

GRILLED HALLOUMI KEBAB greek cheese, red onion, date, red zhough, basmati rice
CHICKEN KEFTA lemon, olive oil, tzatziki, basmati rice
GRILLED CHICKEN yogurt marinade, sweet pepper, zhough, basmati rice
SPICY BRISKET KEFTA* charred onion, tamarind bbq, tzatziki, lettuce cups
GRILLED OISHII SHRIMP roasted tomato, souvlaki, lemon, zhough, basmati rice (+\$10pp)
FAROE ISLANDS SALMON* sweet pepper, red onion, lemon, zhough, basmati rice (+\$6pp)

\$49.95 / PERSON

DESSERT

select two

TRIPLE CHOCOLATE TORTE • HONEY CAKE • VEGAN COCONUT CRÉMEUX
VANILLA BEAN PANNA COTTA • WARM STICKY DATE CAKE

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

MEZZE EXPRESS LUNCH

available daily 11:00am until 3:30pm

HUMMUS & SPREADS

select one

CLASSIC HUMMUS za'atar, vegetable crudite, california olive oil

CELERY ROOT honey crisp apple, ufra pepper oil

SWEET CORN HUMMUS aleppo, chive, black lime

LAMB RAGU slow-braised lamb, spicy harissa (+\$4pp)

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 honey crisp apple, lemon zest, almond granola, cinnamon phyllo

SALADS

select one

GREEK VILLAGE cucumber, tomato, kalamata, feta, bell pepper, greek vinaigrette

LEMON CAESAR piparra pepper, smoked almond, pecorino, calabrian chili crunch

BRUSSELS SPROUTS & HONEY CRISP APPLE marcona almond, honey dijon vinaigrette

CALIFORNIA CHOPPED avocado, tomato, fennel, cauliflower, chickpea, grape, mama lil's, asiago

HOUSE-MADE STRACCIATELLA vine-ripened tomato, basil, crouton, pistachio pesto (+\$4pp)

KEBABS

select one

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CHICKEN KEFTA lemon, olive oil, tzatziki, basmati rice

GRILLED CHICKEN yogurt marinade, sweet pepper, zhoug, basmati rice

SPICY BRISKET KEFTA* charred onion, tamarind bbq, tzatziki, lettuce cups

GRILLED OISHII SHRIMP roasted tomato, souvlaki, lemon, zhoug, basmati rice (+\$10pp)

FAROE ISLANDS SALMON* sweet pepper, red onion, lemon, zhoug, basmati rice (+\$6pp)

\$39.95 / PERSON

DESSERT

select one

TRIPLE CHOCOLATE TORTE • HONEY CAKE • VEGAN COCONUT CRÉMEUX

VANILLA BEAN PANNA COTTA • WARM STICKY DATE CAKE

ADD \$7.95 / PERSON

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MEZZE DINNER

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select two

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SWEET CORN HUMMUS aleppo, chive, black lime
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SALADS & RAW

select one

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BIG EYE TUNA* seasonal chef preparation (+\$6pp)

VEGETABLES & HOT MEZZE

select one

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CRISPY POTATOES mizithra, rosemary, scallion crema
SWEET POTATO LATKES parmesan, shallot, avocado & jalapeño crema
GREEN FALAFEL beet tzatziki, tahini, lemon zest

KEBABS, SEAFOOD & BRAISES

select two

GRILLED HALLOUMI KEBAB greek cheese, red onion, date, red zhoug, basmati rice
CHICKEN KEFTA lemon, olive oil, tzatziki, basmati rice
GRILLED CHICKEN KEBAB yogurt marinade, sweet pepper, zhoug, basmati rice
SPICY BRISKET KEFTA* charred onion, tamarind bbq, tzatziki, lettuce cups
GRILLED OISHII SHRIMP KEBAB roasted tomato, souvlaki, lemon, zhoug, basmati rice (+\$10pp)
FAROE ISLANDS SALMON KEBAB* sweet pepper, red onion, lemon, zhoug, basmati rice (+\$6pp)
TRENNE PASTA W/ BRAISED LAMB tuscan kale, parmesan, extra virgin olive oil
SLOW-BRAISED BEEF SHORT RIBS* parmesan polenta, grape, green bean, pomegranate & date molasses
ORA KING SALMON* seasonal chef preparation (+\$6pp)

DESSERT

select one

TRIPLE CHOCOLATE TORTE • HONEY CAKE • VEGAN COCONUT CRÉMEUX
VANILLA BEAN PANNA COTTA • WARM STICKY DATE CAKE

\$69.95 / PERSON

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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.

HOW DO I SECURE MY EVENT?

Ema Austin requires a signed contract & deposit to confirm a group dining reservation or event.

A 25% Deposit is required based on what we estimate the total cost to be and is required at the time of booking.

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?

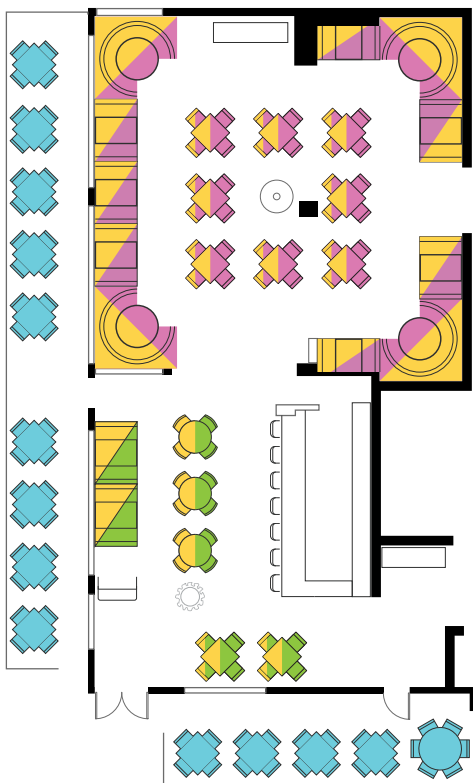
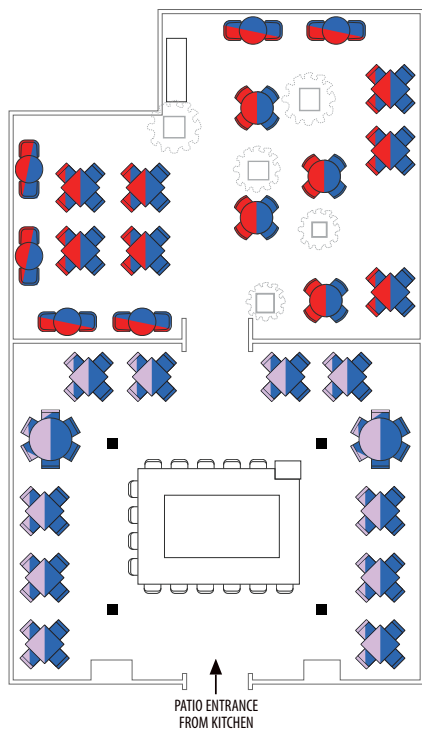
Menu options must be submitted 5 days in advance of the time/date of an event. We have set menu options that are available, and can also help customize menus upon request.

In addition, we are sensitive to any dietary needs and are able to accommodate most with adequate notification.

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 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	SEATED	RECEPTION
● FRONT BAR	20	30
● MAIN DINING ROOM	60	75
● INDOOR SPACE BUYOUT	80	115
● COVERED PATIO	36	45
● BAR PATIO	40	55
● UPPER PATIO	50	70
● FULL PATIO	90	125



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