



CHICAGO

PARTIES & SPECIAL EVENTS

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

EMARESTAURANTS.COM

W E L C O M E

Ema 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.

C O N T A C T

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
- SPICY HUMMUS piquillo pepper, lemon, basil
- SWEET CORN aleppo, chive, black lime
- CHARRED EGGPLANT aleppo, mint, olive oil
- MOROCCAN ONION DIP medjool date, tamarind chutney, crispy leek
- HOUSE-MADE LABNEH seasonal chef preparation
- TOASTED ALMOND & GARLIC castelvetrano olive, fresh herbs
- LAMB RAGU braised lamb, spicy harissa (+\$4)

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 STRACCIALETTA mighty vine tomato, crouton, shallot, sherry vinegar, basil (+\$3)
- TRUFFLED SALMON* roasted garlic, chive, crispy leek (+\$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 & MAINS

select three

- 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)
- SPICED CHICKEN THIGH thai chili, garlic, charred lemon, mint yogurt
- BRAISED BEEF SHORT RIB parmesan polenta, grapes, green beans, pomegranate, date molasses
- GRILLED BRANZINO seasonal chef preparation (+\$10)
- SHAWARMA-SPICED SKIRT STEAK FRITES* za'atar, feta, berbere red wine jus (+\$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

SPICY HUMMUS piquillo pepper, lemon, basil

SWEET CORN aleppo, chive, black lime

CHARRED EGGPLANT aleppo, mint, olive oil

MOROCCAN ONION DIP medjool date, tamarind chutney, crispy leek

HOUSE-MADE LABNEH seasonal chef preparation

TOasted ALMOND & GARLIC castelvetrano olive, fresh herbs

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

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)

TRUFFLED SALMON*

roasted garlic, chive, crispy leek (+\$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)

\$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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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

SPICY HUMMUS piquillo pepper, lemon, basil

SWEET CORN aleppo, chive, black lime

CHARRED EGGPLANT aleppo, mint, olive oil

MOROCCAN ONION DIP medjool date, tamarind chutney, crispy leek

HOUSE-MADE LABNEH seasonal chef preparation

TOasted ALMOND & GARLIC castelvetrano olive, fresh herbs

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)

\$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.

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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

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

RED

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

ADDITIONAL BAR PACKAGES

ZERO PROOF COCKTAILS

priced at \$12 per person per hour

*Yuzu Mint Lemonade • Pomegranate Backsplash
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*

B E E R

*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*

W I N E

BUBBLES

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

ROSÉ

Agiorgitiko/Moschofilero, Kalokairí "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

*Xinomavro, Thymiopoulos, "Young Vines", Naoussa, Greece
Pinot Noir, Au Bon Climat, Santa Barbara County, California
Grenache/Syrah/Mouvedre, Chaume Arnaud "Petit Coquet", Côtes du Rhône, France
Cabernet Sauvignon/Merlot/Cabernet Franc, Mount Hermon, Galilee, Israel*

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

F A Q

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.

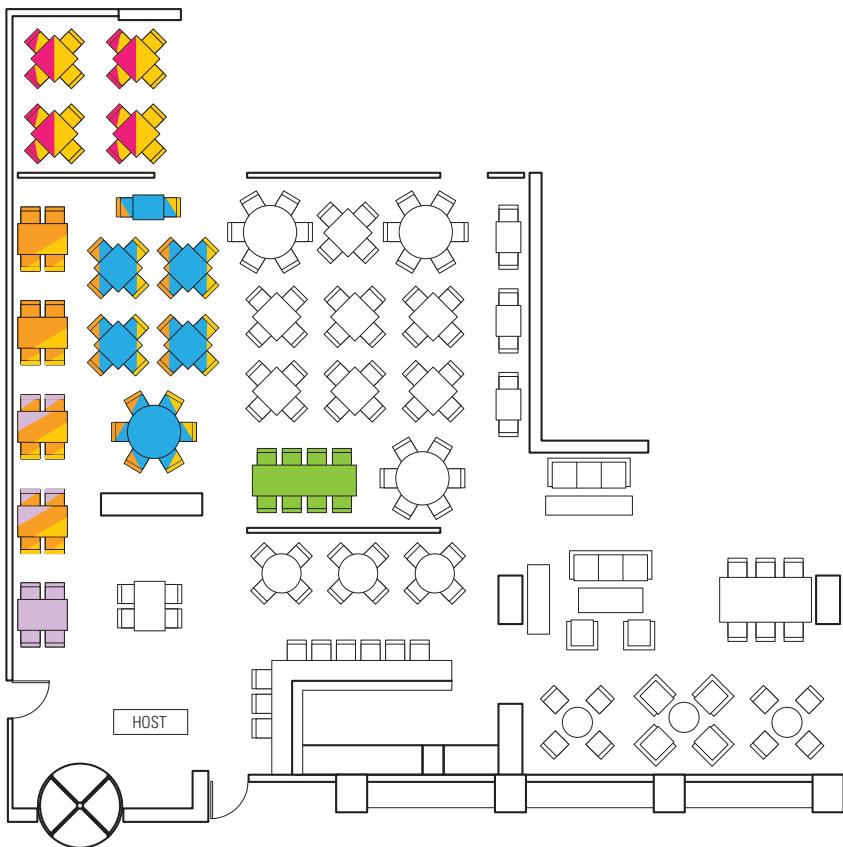
Please note, the Mezze Lunch package is not available on the weekends.

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

