

ēma[®]

CHICAGO

PARTIES & SPECIAL EVENTS

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

EMARESTAURANTS.COM

WELCOME

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.

CONTACT

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 castelvetro olive, fresh herbs
HUMMUS W/ 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
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, sweetie drops,
lemon zest, middle east spice

CRISPY POTATOES
mizithra, rosemary,
scallion crema

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 garlic, charred lemon, mint yogurt
BRAISED BEEF SHORT RIB turnip, snap pea, 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 castelvetro olive, fresh herbs
HUMMUS W/ 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
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
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 castelvetro 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
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, 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

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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 • 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

ROSÉ

Tempranillo, Finca Enguera, Valencia, Spain

WHITE

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

RED

*Xinomavro, Thymiofoulos, "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

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BAR PACKAGES

PREMIUM BAR PACKAGE

\$22 PER PERSON / HOUR

SPECIALTY COCKTAILS

select two

*Do Not Disturb • Watermelon Cooler • Juniper Kiss • Strawberry Rose Paloma • Cactus Queen
Slow Cheetah • Rhubarb Stinger • 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 • 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

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*

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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.

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.

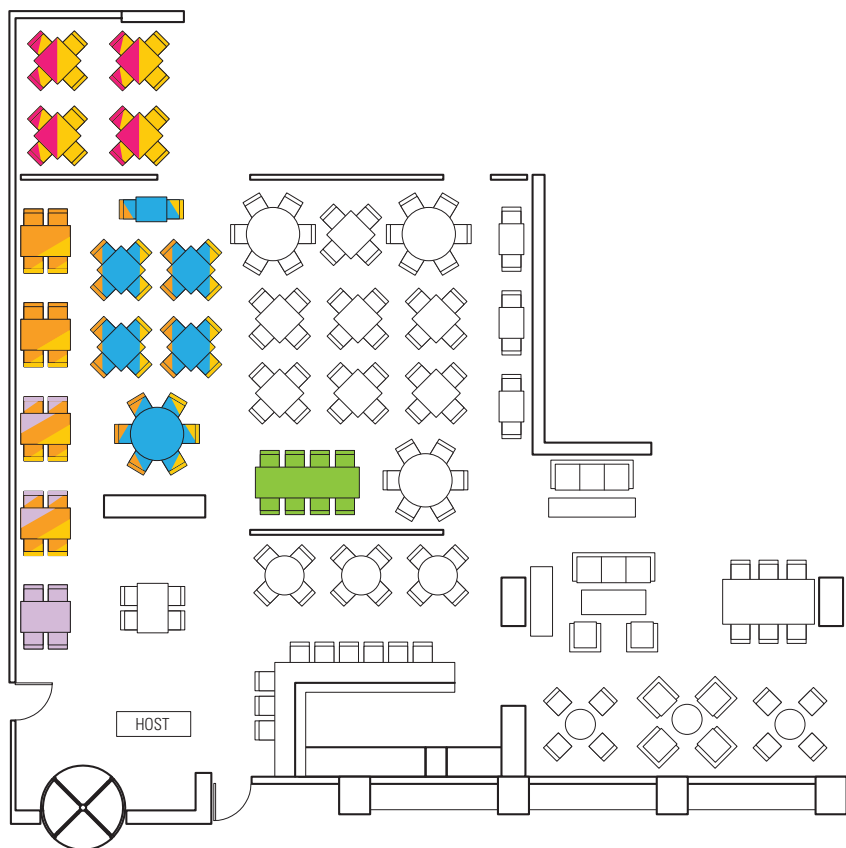
Please note, the Mezze Lunch package is not available on the weekends.

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

