



PARTIES & SPECIAL EVENTS

1320 PATRIOT BLVD, GLENVIEW, IL
(847) 606-0293

WWW.EMARESTAURANTS.COM

W E L C O M E

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. Signature dishes include Moroccan Onion Dip, Octopus Carpaccio and Spicy Brisket Kefta Kebab.

Inspired by a summer day in the Mediterranean, the light and inviting space features warm textured finishes, including ivory 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.

For a more intimate experience, The Vanessa Room, our private dining room, accommodates up to 52 guests seated, and is ideal for rehearsal dinners, bridal showers, birthday celebrations, business meetings and more.

C O N T A C T

Carly Stern
emaglenviewparties@lettuce.com
(847) 606-0293

MEZZE LUNCH

available daily 11:30am until 3:30pm

HUMMUS & SPREADS

select two

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

SPICY HUMMUS piquillo pepper, lemon, basil

SWEET CORN HUMMUS aleppo, chive, black lime

CHICKEN RAGU HUMMUS dried apricot, cinnamon, garlic, pine nut, mint (+\$4pp)

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

CHARRED EGGPLANT aleppo, mint, olive oil

TOASTED ALMOND & GARLIC castelvetrano olive, fresh herbs

SPICY WHIPPED FETA smoky morita chili & pistachio muhammara, pomegranate

MOROCCAN ONION DIP medjool date, tamarind chutney, crispy leek

WHITE CHEDDAR LABNEH honeycrisp 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

BRUSSELS SPROUTS & HONEYCRISP APPLE marcona almond, honey dijon vinaigrette

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

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

CITRUS CURED SALMON* whipped labneh, pistachio, orange blossom vinaigrette

HAMACHI & CHARRED AVOCADO* coconut cream, lychee, jalapeño, makrut lime (+\$4pp)

OCTOPUS CARPACCIO marinated sweet pepper, apricot honey, petit potato crisp (+\$4pp)

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

VEGETABLES & HOT MEZZE

select two

BRUSSELS SPROUTS crispy shallot, pumpkin seed, agrodolce

CRISPY WILD MUSHROOMS black lime, green chili crema, spiced honey, chive

BLISTERED GREEN BEANS mushroom aioli, yuzu poblano koshō, marcona almond, lemon

CRISPY POTATOES mizithra, rosemary, scallion crema

GREEN FALAFEL beet tzatziki, tahini, lemon zest

SWEET POTATO LATKES parmesan, shallot, avocado & jalapeño crema

HOT HONEY HALLOUMI crispy garlic dukkah

KEBABS

select two

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

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 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 3% event planner fee will be added to all menus

M E Z Z E D I N N E R

H U M M U S & S P R E A D S

select two

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SPICY HUMMUS piquillo pepper, lemon, basil

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TOASTED ALMOND & GARLIC castelvetrano olive, fresh herbs

SPICY WHIPPED FETA smoky morita chili & pistachio muhammara, pomegranate

MOROCCAN ONION DIP medjool date, tamarind chutney, crispy leek

WHITE CHEDDAR LABNEH honey crisp apple, lemon zest, almond granola, cinnamon phyllo

S A L A D S & R A W

select one

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

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

BRUSSELS SPROUTS & HONEYCRISP APPLE marcona almond, honey dijon vinaigrette

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

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

CITRUS CURED SALMON* whipped labneh, pistachio, orange blossom vinaigrette

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OCTOPUS CARPACCIO marinated sweet pepper, apricot honey, petit potato crisp (+\$4pp)

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

V E G E T A B L E S & H O T M E Z Z E

select two

BRUSSELS SPROUTS crispy shallot, pumpkin seed, agrodolce

CRISPY WILD MUSHROOMS black lime, green chili crema, spiced honey, chive

BLISTERED GREEN BEANS mushroom aioli, yuzu poblano koshō, marcona almond, lemon

CRISPY POTATOES mizithra, rosemary, scallion crema

GREEN FALAFEL beet tzatziki, tahini, lemon zest

SWEET POTATO LATKES parmesan, shallot, avocado & jalapeño crema

HOT HONEY HALLOUMI crispy garlic dukkah

K E B A B S , S E A F O O D & B R A I S E S

select three

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)

SLOW-BRAISED BEEF SHORT RIB parmesan polenta, grape, green bean, pomegranate & date molasses

SHAWARMA-SPICED SKIRT STEAK FRITES* za'atar, feta, berbere red wine jus (+\$10pp)

GRILLED BRANZINO* marcona almond salsa verde, date brown butter, aleppo, mint (+\$8pp)

ORA KING SALMON* seasonal chef preparation (+\$6pp)

D E S S E R T

select two

TRIPLE CHOCOLATE TORTE • HONEY CAKE • VEGAN COCONUT CRÉMEUX

VANILLA BEAN PANNA COTTA • WARM STICKY DATE CAKE

\$59.95 / PERSON

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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 Forester 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 Brewing Kolsch N/A*

WINE

BUBBLES

Prosecco, Giuliana, Italy

ROSÉ

Agioritiko/Moschofilero, Kalokairi "Ema", Peloponnese, Greece

WHITE

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

RED

*Grenache/Syrah/Mourvèdre, Le Soleil "Vin de Bonté", 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

ADDITIONAL BAR PACKAGES

ZERO PROOF COCKTAILS

*priced at \$12 per person per hour
Say Less • Mockingbird • N/A Hugo Spritz
Palmer's Paradise • Free 75*

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 • Shades of Violet • Citronic • Cactus Queen

Amber Road • Strawberry Rose Paloma • Slow Cheetah

SPIRITS

Wheatley Vodka • Tito's Vodka • Ketel One Vodka • Ford's Gin • Hendrick's Gin • Plantergy 3 Stars Rum

Appleton 8yr Rum • Corazón Blanco Tequila • Flecha Azul Reposado Tequila • Old Forester Bourbon

Basil Hayden • Judson & Moore Red Corn Bourbon • Famous Grouse • Macallan 12yr

BEER

Eris "E-Phora" Cider • Estrella Damm Pale Lager • Moody Tongue "Paradise Pils"

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

WINE

BUBBLES

Prosecco, Giuliana, Italy

ROSÉ

Agiorgitiko/Moschofilero, Kalokáitri "Ema", Peloponnese, Greece

WHITE

Malagousia/Assyrtiko/Vidiano, Apla, Macedonia, Greece

Sauvignon Blanc, Verdelia "Ema", Happy Canyon, 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

UPGRADE TO OUR

SOMMELIER SELECTION WINES

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

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

Deposits are based on what we estimate the total cost to be and are required at the time of booking.

Deposits range from 25%-50% depending on the type of event.

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 10 days in advance of the time/date of an event.

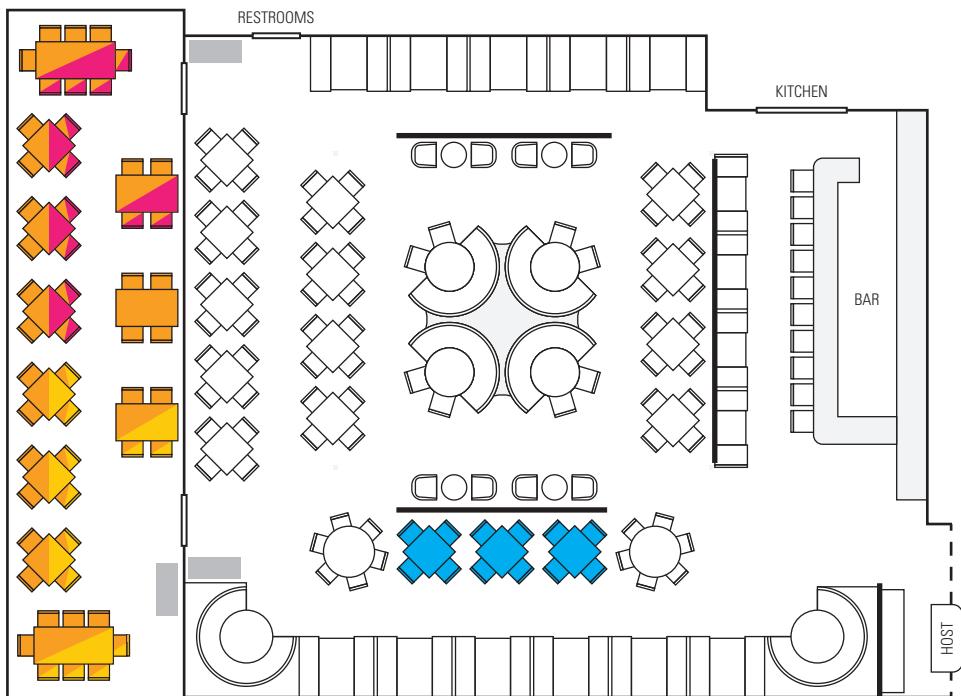
We have set menu options that are available, and can also help customize menus upon request.

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 3% event planner fee (subject to change) that is included in the event order. The service staff appreciates your recognition of their work.

FLOOR MAP



AREA	SEATED	RECEPTION
● SOUTH SECTION	12	-
● VANESSA ROOM - WHOLE ROOM	52	-
● VANESSA ROOM - SOUTH	24	-
● VANESSA ROOM - NORTH	24	-



éma®