

ēma™

PARTIES & SPECIAL EVENTS

74 W ILLINOIS ST, CHICAGO, IL
(312) 527-5586

EMACHICAGO.COM

WELCOME

Ēma 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

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The logo for ēma features the word "ēma" in a lowercase, serif font. The letter "ē" has a horizontal bar above it. The letters are filled with a dark color and have a thin, light-colored outline. A registered trademark symbol (®) is located at the bottom right of the letter "a".

MEZZE BRUNCH

available Saturdays & Sundays; includes regular coffee and hot tea service

STARTERS & SPREADS

served with house bread & GF crackers

select three

HUMMUS za'atar, olive oil, paprika

SPICY HUMMUS piquillo, lemon, basil

HOUSE-MADE LABNEH spring pea, thumbelina carrot, lentil, preserved lemon vinaigrette

TOASTED ALMOND & GARLIC castelvetro olive, fresh herbs

CHARRED EGGPLANT SPREAD aleppo, mint, olive oil

GREEK YOGURT & HOUSE-MADE GRANOLA strawberry, raspberry, pomegranate molasses

MEZZE

select two

GREEK SALAD romaine, tomato, cucumber, red pepper, feta, dijon vinaigrette

HOUSE-MADE STRACCIATELLA mighty vine tomato, crouton, shallot, sherry vinegar, basil (+\$4)

CRISPY POTATOES mizithra, rosemary, scallion crema

BLISTERED SNAP PEAS aleppo, parmesan, shallot, lemon-miso vinaigrette

GREEN FALAFEL beet tzatziki, garlic tahini, dhania spice

BRUSSELS SPROUTS crispy shallot, pumpkin seed, sherry glaze

PAN-ROASTED ROMANESQUE CAULIFLOWER house yogurt, local honey

SEASONAL FARRO "RISOTTO"

BRUNCH & KEBABS

select three

BLUEBERRY CLAFOUTIS almond pancake, sweetened yogurt, lemon, marcona almond

SOFT SCRAMBLE EGGS* roasted asparagus, parmesan cream, lemon zest, mint

GRILLED HALLOUMI greek cheese, red onion, date, red zhoug

CHICKEN KEFTA* lemon, olive oil, tzatziki

LAMB & BEEF KEFTA* lemon, olive oil, tzatziki

GRILLED CHICKEN* yogurt marinade, sweet pepper, zhoug

LAMB SHAKSHUKA* baked egg, spicy harissa, house bread

FAROE ISLANDS SALMON KEBAB* sweet pepper, red onion, lemon, olive oil, zhoug (+\$8)

BEEF TENDERLOIN KEBAB* red onion, lemon, olive oil, zhoug (+\$10)

\$48.95 / PERSON

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

menu items subject to change seasonally • sales tax and 3% event planner fee will be added to all menus

MEZZE LUNCH

available monday through friday

SPREADS

served with house bread & GF crackers

select two

HUMMUS za'atar, olive oil, paprika

SPICY HUMMUS piquillo, lemon, basil

CHARRED EGGPLANT SPREAD aleppo, mint, olive oil

HOUSE-MADE LABNEH spring pea, thumbelina carrot, lentil, preserved lemon vinaigrette

TOASTED ALMOND & GARLIC castelvetrano olive, fresh herbs

HUMMUS W/ LAMB RAGU* braised lamb, spicy harissa (+\$4)

MEZZE

select three

GREEK SALAD romaine, tomato, cucumber, red pepper, feta, dijon vinaigrette

MEDITERRANEAN CHOPPED SALAD arugula, romaine, shaved cauliflower, caper, date, parmesan, olive, red pepper

ROASTED BEETS & BERRIES avocado, crispy lentil, serrano-basil vinaigrette

CRISPY POTATOES mizithra, rosemary, scallion crema

GREEN FALAFEL beet tzatziki, garlic tahini, dhania spice

PAN-ROASTED ROMANESQUE CAULIFLOWER house yogurt, local honey

BRUSSELS SPROUTS crispy shallot, pumpkin seed, sherry glaze

SEASONAL FARRO "RISOTTO"

KEBABS

select two

GRILLED HALLOUMI greek cheese, red onion, date, red zhoug

CHICKEN KEFTA* lemon, olive oil, tzatziki

GRILLED CHICKEN* yogurt marinade, sweet pepper, zhoug

LAMB & BEEF KEFTA* lemon, olive oil, tzatziki

FAROE ISLANDS SALMON KEBAB* sweet pepper, red onion, lemon, olive oil, zhoug (+\$8)

BEEF TENDERLOIN KEBAB* red onion, lemon, olive oil, zhoug (+\$10)

\$40.95 / PERSON

DESSERT

choice of two

HONEY PIE roasted grape, whipped cream, rosemary

STICKY DATE CAKE medjool date, sumac whiskey caramel, whipped cream

DOUBLE CHOCOLATE CRISP milk chocolate mousse, sesame, tahini caramel, whipped cream, sea salt

FROZEN GREEK YOGURT w olive oil & sea salt

ADD \$6.95 / PERSON

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MEZZE DINNER

SPREADS

*served with house bread & GF crackers
select three*

- HUMMUS za'atar, olive oil, paprika
- SPICY HUMMUS piquillo, lemon, basil
- CHARRED EGGPLANT SPREAD aleppo, mint, olive oil
- HOUSE-MADE LABNEH spring pea, thumbelina carrot, lentil, preserved lemon vinaigrette
- TOASTED ALMOND & GARLIC castelvtrano olive, fresh herbs
- HUMMUS W/ LAMB RAGU* braised lamb, spicy harissa (+\$4)

MEZZE

select three

- HAMACHI rhubarb, strawberry, tarragon (+\$6)
- GREEK SALAD romaine, tomato, cucumber, red pepper, feta, dijon vinaigrette
- MEDITERRANEAN CHOPPED SALAD arugula, romaine, shaved cauliflower, caper, date, parmesan, olive, red pepper
- HOUSE-MADE STRACCIATELLA mighty vine tomato, crouton, shallot, sherry vinegar, basil (+\$4)
- CHILLED CUCUMBERS sesame & nigella crunch, garlic, barberry, calamansi vinaigrette
- GREEN FALAFEL beet tzatziki, garlic tahini, dhania spice
- CRISPY POTATOES mizithra, rosemary, scallion crema
- BLISTERED SNAP PEAS aleppo, parmesan, shallot, lemon-miso vinaigrette
- BRUSSELS SPROUTS crispy shallot, pumpkin seed, sherry glaze
- PAN-ROASTED ROMANESQUE CAULIFLOWER house yogurt, local honey
- SEASONAL FARRO "RISOTTO"

KEBABS & MAINS

select three

- PAN ROASTED HALIBUT* thumbelina carrot, lemon, ash oil, turmeric coconut cream
- SHRIMP & POLENTA* halloumi, baharat, garlic, lemon, cilantro (+\$4)
- GRILLED HALLOUMI greek cheese, red onion, date, red zhoug
- CHICKEN KEFTA* lemon, olive oil, tzatziki
- GRILLED CHICKEN* yogurt marinade, sweet pepper, zhoug
- LAMB & BEEF KEFTA* lemon, olive oil, tzatziki
- SPICY TOMATO CAMPANELLE feta, aleppo, harissa lemon yogurt
- FAROE ISLANDS SALMON KEBAB* sweet pepper, red onion, lemon, olive oil, zhoug (+\$8)
- BEEF TENDERLOIN KEBAB* red onion, lemon, olive oil, zhoug (+\$10)

DESSERT

choice of two

- HONEY PIE roasted grape, whipped cream, rosemary
- STICKY DATE CAKE medjool date, sumac whiskey caramel, whipped cream
- DOUBLE CHOCOLATE CRISP milk chocolate mousse, sesame, tahini caramel, whipped cream, sea salt
- FROZEN GREEK YOGURT w olive oil & sea salt

\$66.95 / PERSON

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BAR PACKAGES

CLASSIC BAR PACKAGE

\$18 PER PERSON / HOUR

SPIRITS

*Basic Vodka • Ford's Gin • Plantation 3 Star Rum • Corazon Blanco Tequila
Old Forrester Bourbon • Famous Grouse*

BEER

*Stem Ciders Pear Cider • Moody Tongue "Aperitif" Pilsner
Party Pillow Wheat • Hopewell "Lightbeam" Hazy IPA*

WINE

BUBBLES

Prosecco, Giuliana, Italy

ROSÉ

Cabernet Franc, "No. 1 Rose", Dourthe Vineyards, Bordeaux, France

WHITE

*Sauvignon Blanc, Henri Bourgeois "Petit Bourgeois", Loire Valley, France
Chardonnay, Tyler, Santa Barbara County, California*

RED

*Pinot Noir, Girasole, Mendocino County, California
Cabernet Sauvignon, No Fine Print, California*

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

BAR PACKAGES

PREMIUM BAR PACKAGE

\$22 PER PERSON / HOUR

SPECIALTY COCKTAILS

*Do Not Disturb • Strawberry Rose Paloma • Slow Cheetah • Pomegranate G&T
Black River Old Fashioned • Wake Up Call • Pineapple Ginger Soda (zero proof) • Rent Free (zero proof)*

SPIRITS

*Basic Vodka • Tito's Vodka • Ketel One Vodka • Ford's Gin • Hendrick's Gin
Plantation 3 Star Rum • Appleton 12yr Rum • Corazon Blanco Tequila • Nosotros Reposado Tequila
Old Forrester Bourbon • Basil Hayden • Uncle Nearest 1884 Tennessee Whiskey
Famous Grouse • Macallan 12yr*

BEER

*Stem Ciders Pear Cider • Moody Tongue "Aperitif" Pilsner
Party Pillow Wheat • Hopewell "Lightbeam" Hazy IPA*

WINE

BUBBLES

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

ROSÉ

Cabernet Franc, "No. 1 Rose", Dourthe Vineyards, Bordeaux, France

WHITE

*Sauvignon Blanc, Henri Bourgeois "Petit Bourgeois", Loire Valley, France
Assyrtiko, Mylonas "Wild Ferment", Greece
Chardonnay, Maison Chanzy "Les Fortunes", Burgundy, France
Chardonnay, Tyler, Santa Barbara, California*

RED

*Pinot Noir, Girasole, Mendocino County, California
Cabernet Sauvignon, No Fine Print, California
Xinomavro, Kir-Yianni "Cuvée Villages", Naoussa, Greece
Gamay Noir, Division "Lutte", Willamette Valley, Oregon*

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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?

Èma may require a deposit of 25% of the estimated total.

In the unfortunate event of a cancellation, Èma 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 to provide a gratuity to the service staff. The amount of any gratuity is in the sole discretion of the guest and is NOT included in the price as listed on the event order. There is a 3% event planner fee that is included in the event order.

The service staff appreciates your recognition of their work.

