



PARTIES & SPECIAL EVENTS

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

EMACHICAGO.COM

W E L C O M E

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.

C O N T A C T

Quinn Downing
qdowning@lettuce.com
312.805.3497

ēma®

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

HOUSE-MADE LABNEH spring pea & lentil salad, radish, mint, dill

TOASTED ALMOND & GARLIC castelvetro olives, fresh herbs

CHARRED EGGPLANT SPREAD walnut, garden herbs, pomegranate molasses

HOUSE YOGURT & GRANOLA rolled oats, pistachios, dried fruit

MEZZE

select two

GREEK SALAD romaine, tomatoes, cucumbers, red pepper, feta, dijon vinaigrette

HOUSE-MADE STRACCIATELLA mighty vine tomatoes, croutons,
shallots, sherry vinegar, basil (+\$4)

CRISPY POTATOES mizithra, rosemary, scallion crema

GREEN FALAFEL beet tzatziki, garlic tahini, dhania spice

BRUSSELS SPROUTS crispy shallots, pumpkin seeds, sherry glaze

PAN-ROASTED ROMANESQUE CAULIFLOWER house yogurt, local honey

SEASONAL FARRO "RISOTTO"

BRUNCH & KEBABS

select three

BLUEBERRY CLAFOUTIS almond pancake, sweetened yogurt, lemon, pistachios

HALVA TOAST sumac, halva butter, mixed berries, mint

SOFT SCRAMBLE W/ WILD MUSHROOMS parmesan cream, closed loop farms herbs

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 peppers, zhoug

LAMB SHAKSHUKA baked egg, spicy harissa, house bread

FAROE ISLAND SALMON KEBAB sweet peppers, red onions, lemon, olive oil, zhoug (+\$8)

BEEF TENDERLOIN KEBAB red onions, lemon, olive oil, zhoug (+\$8)

\$46.95 / 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

CHARRED EGGPLANT SPREAD walnut, garden herbs, pomegranate molasses

HOUSE-MADE LABNEH spring pea & lentil salad, radish, mint, dill

TOASTED ALMOND & GARLIC castelvetro olives, fresh herbs

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

MEZZE

select three

GREEK SALAD romaine, tomatoes, cucumbers, red pepper, feta, dijon vinaigrette

MEDITERRANEAN CHOPPED SALAD arugula, romaine, shaved cauliflower, capers, dates, parmesan, olives, red peppers

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 shallots, pumpkin seeds, sherry glaze

SEASONAL FARRO "RISOTTO"

KEBABS & MAINS

select two

SPRING GREENS W/ ROASTED SUMAC CHICKEN mixed greens, roasted artichokes, asparagus, farro, grilled flatbread

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

CHICKEN KEFTA lemon, olive oil, tzatziki

LAMB & BEEF KEFTA lemon, olive oil, tzatziki

FAROE ISLAND SALMON KEBAB sweet peppers, red onions, lemon, olive oil, zhoug (+\$8)

BEEF TENDERLOIN KEBAB red onions, lemon, olive oil, zhoug (+\$8)

\$38.95 / PERSON

DESSERT

choice of two

HONEY PIE marinated peaches, whipped cream, toasted sesame

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

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
CHARRED EGGPLANT SPREAD walnut, garden herbs, pomegranate molasses
HOUSE-MADE LABNEH spring pea & lentil salad, radish, mint, dill
TOASTED ALMOND & GARLIC castelvetro olives, fresh herbs
HUMMUS W/ LAMB RAGU braised lamb, spicy harissa (+\$4)

MEZZE

select three

- HAMACHI & WATERMELON hibiscus agua chile, avocado, serrano (+\$6)
GREEK SALAD romaine, tomatoes, cucumbers, red pepper, feta, Dijon vinaigrette
MEDITERRANEAN CHOPPED SALAD arugula, romaine, shaved cauliflower, capers, dates, parmesan, olives, red peppers
HOUSE-MADE STRACCIATELLA mighty vine tomatoes, croutons, shallots, sherry vinegar, basil (+\$4)
BLISTERED SNAP PEAS greek yogurt, tomato-chili relish, garlic crunch, sesame
GREEN FALAFEL beet tzatziki, garlic tahini, dhania spice
CRISPY POTATOES mizithra, rosemary, scallion crema
PAN-ROASTED ROMANESQUE CAULIFLOWER house yogurt, local honey
BRUSSELS SPROUTS crispy shallots, pumpkin seeds, sherry glaze
SEASONAL FARRO "RISOTTO"

KEBABS & MAINS

select three

- ROASTED HALIBUT fresh amba, mango, fresno, sweet corn puree, lime
GRILLED BRANZINO brown butter, local ramp giardiniera, fresno, pomegranate, mint (+\$6)
GRILLED HALLOUMI greek cheese, red onion, date, red zhoug
CHICKEN KEFTA lemon, olive oil, tzatziki
LAMB & BEEF KEFTA lemon, olive oil, tzatziki
FAROE ISLAND SALMON KEBAB sweet peppers, red onions, lemon, olive oil, zhoug (+\$8)
BEEF TENDERLOIN KEBAB red onions, lemon, olive oil, zhoug (+\$8)

DESSERT

choice of two

- HONEY PIE marinated peaches, whipped cream, toasted sesame
STICKY DATE CAKE medjool dates, sumac whiskey caramel, whipped cream
FROZEN GREEK YOGURT w olive oil & sea salt

\$64.95 / 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
Buffalo Trace Bourbon • Famous Grouse*

BEER

*Stem Ciders Pear Cider • Moody Tongue "Aperitif" Pilsner
Two Brothers "Ebel's Weiss" Wheat • Hopewell "Lightbeam" Hazy IPA
Whiner "Le Tub" Farmhouse Ale • Half Acre "Daisy Cutter" Pale Ale*

WINE

BUBBLES

Prosecco, Giuliana, Italy, NV

ROSÉ

Cabernet Franc, "No. 1 Rose", Dourthe Vineyards, Bordeaux, France 2022

WHITE

*Sauvignon Blanc, Gilgal, Upper Galilee, Israel, 2022
Chardonnay, Tyler, Santa Barbara County, California, 2018*

RED

*Pinot Noir, Girasole, Mendocino County, CA, 2019
Cabernet Sauvignon, No Fine Print, California, 2019*

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 • Cactus Queen • Slow Cheetah • Passionfruit G&T

Black River Old Fashioned • Wake Up Call

SPIRITS

Basic Vodka • Tito's Vodka • Ketel One Vodka • Ford's Gin • Hendrick's Gin

Plantations 3 Star Rum • Appleton 12yr Rum • Corazon Blanco Tequila • Nosotros Reposado Tequila

Buffalo Trace Bourbon • Basil Hayden • Uncle Nearest 1884 Tennessee Whiskey

Famous Grouse • Macallan 12yr

BEER

Stem Ciders Pear Cider • Moody Tongue "Aperitif" Pilsner

Two Brothers "Ebel's Weiss" Wheat • Hopewell "Lightbeam" Hazy IPA

Whiner "Le Tub" Farmhouse Ale • Half Acre "Daisy Cutter" Pale Ale

WINE

BUBBLES

Prosecco, Giuliana, Italy, NV

Brut Rosé, Francois Montand, Jura, France, NV

ROSÉ

Cabernet Franc, "No. 1 Rose", Dourthe Vineyards, Bordeaux, France 2022

WHITE

Sauvignon Blanc, Gilgal, Upper Galilee, Israel, 2022

Assyrtiko, Mylonas "Wild Ferment", Greece 2022

Chardonnay, Maison Chanzy "Les Fortunes", Burgundy, France, 2020

Chardonnay, Tyler, Santa Barbara, CA, 2018

RED

Pinot Noir, Girasole, Mendocino County, CA, 2019

Cabernet Sauvignon, No Fine Print, California, 2019

Xinomavro, Kir-Yianni "Cuvée Villages", Naoussa, Greece, 2017

Gamay Noir, Division "Lutte", Willamette Valley, Oregon, 2022

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 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.

