



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. The menu features a selection of mezze, Mediterranean small plates, with an emphasis on Hummus & Spreads, Raw, Vegetables and Kebabs.

Inspired by a summer day in the Mediterranean, the open and inviting dining room features reclaimed wood, rustic white brick and an indoor ivy terrace with operable windows. The dining room accommodates up to 130 seated or 150 standing 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
SWEET CORN aleppo, chive, black lime
LAMB RAGU HUMMUS braised lamb, spicy harissa (+\$4)
CHARRED EGGPLANT aleppo, mint, olive oil
SPICY WHIPPED FETA smoky morita chili & pistachio muhammara, pomegranate
TOASTED ALMOND & GARLIC castelvetrano olive, fresh herbs
HOUSE-MADE LABNEH seasonal chef preparation

MEZZE

select three

SALADS & RAW

LEMON CAESAR
piparra pepper, smoked almond,
pecorino, calabrian chili
GREEK VILLAGE
cucumber, tomato, kalamata, feta,
bell pepper, greek vinaigrette
WEDGE SALAD
baby iceberg greens, heirloom tomato,
sugar snap pea, avocado, halloumi crouton,
crumbled feta dressing
HOUSE-MADE STRACCIATELLA
heirloom tomato, toasted crouton,
pistachio pesto, basil (+\$3)
ORA KING SALMON CRUDO*
seasonal chef preparation (+\$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
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 corn polenta, parmesan, green bean, cherry tomato
GRILLED BRANZINO seasonal chef preparation (+\$10)

DESSERT

select two

HONEY CAKE burnt honey whipped cream, lemon zest
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
SWEET CORN aleppo, chive, black lime
LAMB RAGU HUMMUS braised lamb, spicy harissa (+\$4)
CHARRED EGGPLANT aleppo, mint, olive oil
SPICY WHIPPED FETA smoky morita chili & pistachio muhammara, pomegranate
TOASTED ALMOND & GARLIC castelvetro olive, fresh herbs
HOUSE-MADE LABNEH seasonal chef preparation

MEZZE

select three

SALADS & RAW

LEMON CAESAR
piparra pepper, smoked almond,
pecorino, calabrian chili
GREEK VILLAGE
cucumber, tomato, kalamata, feta,
bell pepper, greek vinaigrette
WEDGE SALAD
baby iceberg greens, heirloom tomato,
sugar snap pea, avocado, halloumi crouton,
crumbled feta dressing
HOUSE-MADE STRACCIATELLA
heirloom tomato, toasted crouton,
pistachio pesto, basil (+\$3)
ORA KING SALMON CRUDO*
seasonal chef preparation (+\$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
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 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* sweet pepper, red onion, lemon, olive oil, zhoug
GRILLED OISHII SHRIMP roasted tomato, souvlaki, lemon, zhoug (+\$8)

\$42.95 / PERSON

DESSERT

select two

HONEY CAKE burnt honey whipped cream, lemon zest
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

SWEET CORN aleppo, chive, black lime

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

CHARRED EGGPLANT aleppo, mint, olive oil

SPICY WHIPPED FETA smoky morita chili & pistachio muhammara, pomegranate

TOASTED ALMOND & GARLIC castelvetro olive, fresh herbs

HOUSE-MADE LABNEH seasonal chef preparation

MEZZE

select two

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

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

WEDGE SALAD baby iceberg greens, heirloom tomato, sugar snap pea, avocado, halloumi crouton, crumbled feta dressing

HOUSE-MADE STRACCIATELLA tomato, toasted crouton, pistachio pesto, 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, our house bread

KEFTA & EGGS* lamb & beef kefta, fried egg, cucumber & tomato salad, basmati 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

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 CAKE burnt honey whipped cream, lemon zest

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

\$20 PER PERSON / HOUR

SPIRITS

*Wheatley Vodka • Ford's Gin • Plantergy 3 Stars Rum • Gran Centenario Plata 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 • Bero Kingston Golden Pils N/A*

WINE

BUBBLES

Prosecco, Giuliana, Italy

ROSÉ

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

WHITE

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

RED

*Grenache/Syrah/Mourvèdre, Le Souleil "Vin de Bonté", France
Cabernet Sauvignon/Merlot/Cabernet Franc, Mount Hermon, Galilee, Israel*

ADDITIONAL BAR PACKAGES

ZERO PROOF COCKTAILS

priced at \$12 per person per hour

Palmer's Paradise • Hugo Spritz • Unbothered • Mockingbird

BEER & WINE PACKAGE

priced at \$16 per person per hour

includes classic wines by the glass and beer

BAR PACKAGES

PREMIUM BAR PACKAGE

\$24 PER PERSON / HOUR

SPECIALTY COCKTAILS

select two

*Prickly Pear Mule • Cactus Queen • Greek Paloma • Slow Cheetah • Ema Spritz
Lychee Margarita • Do Not Disturb • Mockingbird (zero proof) • Palmer's Paradise (zero proof)*

SPIRITS

*Wheatley Vodka • Tito's Vodka • Ford's Gin • Hendrick's Gin
Plantergy 3 Stars Rum • Appleton 12yr Rum • Gran Centenario Plata Tequila
Nosotros Reposado Tequila • Old Forrester Bourbon • Basil Hayden
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 • Bero Kingston Golden Pils N/A*

WINE

BUBBLES

*Prosecco, Giuliana, Italy
Xarel-lo/Macabeu/Parellada Brut Rosé, Albet i Noya "Petit Albet", Penedès, Spain*

ROSÉ

Agiorgitiko/Moschofilero, Kalokairi "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

*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*

SUPER PREMIUM BAR PACKAGE

includes the addition of champagne

\$26 PER PERSON / HOUR

menu items subject to change seasonally • sales tax and 4% event planner fee will be added to all menus

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.

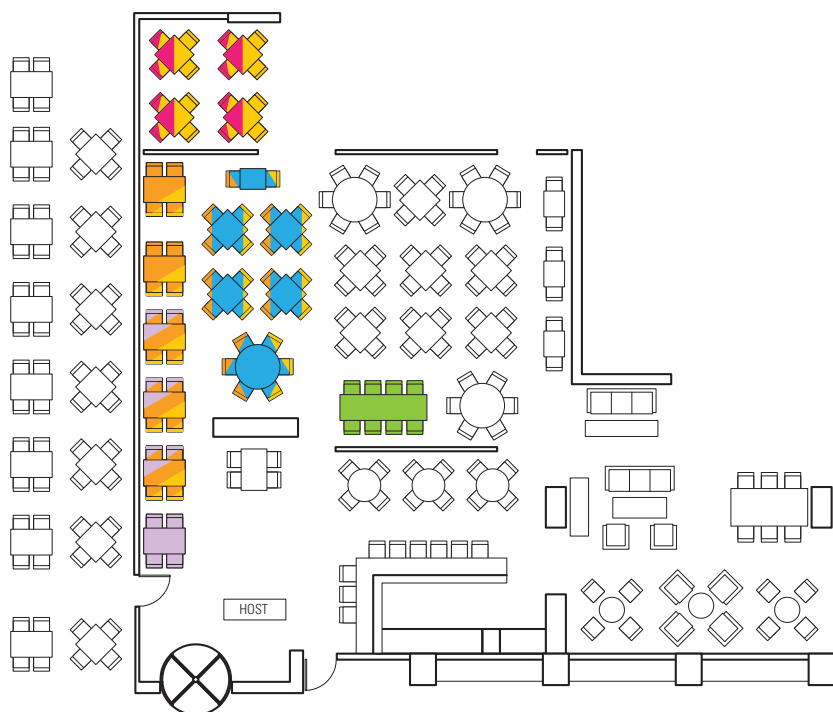
Please note, the Mezze Lunch package is not available on the weekends.

DO I NEED TO LEAVE A TIP?

It is customary for Patrons to provide a gratuity to the service staff. Ēma 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	18

A stylized illustration of an olive branch, rendered in a muted olive green color. The branch is composed of several thin, curved stems that branch out from the bottom left towards the top right. Each stem is adorned with small, elongated, teardrop-shaped leaves. The overall style is minimalist and elegant, typical of a corporate logo or branding element.

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