

ēma.

CUISINE

Ēma (meaning mother in Hebrew) is a Mediterranean restaurant in Chicago's River North neighborhood showcasing Top Chef Duels Winner, CJ Jacobson's lighter California style of cooking. The menu features a more healthful style of cooking highlighting local produce, unique spices and ingredients and is built around mezze, Mediterranean small plates meant for sharing. Signature dishes include Toasted Almond & Garlic Spread, Charred Eggplant Spread, House-made Labneh and Stracciatella, Green Falafel, Grilled Octopus and Chicken Kefta Kebabs.

BEVERAGE

The wine list showcases selections from the Mediterranean coastline, surrounding islands and California producers with an old world style. The cocktail list incorporates seasonal kitchen ingredients that parallel the menu, including Aleppo peppers, fresh apricots and other Mediterranean flavors.

EXPERIENCE

The intimate dining room evokes a light and welcoming vibe with interior finishes of rustic white brick, golden veined marble, reclaimed honey wood, ivory sheers and hanging ivy. A warm glow, created by fabric-wrapped fixtures, woven baskets and ceramic pendants fill the space. The setting is ideal for semi-private and private dining.

74 W. Illinois Street
Chicago, IL 60654
312-527-5586

COMING SUMMER 2024:
GLENVIEW, ILLINOIS
emachicago.com

