







## FAMILY MEAL

Each experience is designed for two people to be fully satisfied.

Create your own dining experience by selecting your choice spread, salad, vegetables, potato, dessert and main dish. Traditionally baked brick oven style bread is included with every order.

Slow Cooked

## Traditional \$55

CHOOSE ONE - 1LB PER SERVING

#### **Beef Short Rib Goulash**

Wells Family Farm beef braised for five hours red wine reduction / served with trofie pasta

### Sarma 'Pork Belly Stuffed Cabbage'

oven-baked for eight hours with root vegetables /rice / smoked peppers



**Roasted Lamb** Experience \$59

1LB PER SERVING
YOUNG MARCHO FARMS
MISH LAMB ROASTED 61
IN TRADITIONAL WAY

Meat \$55

CHOOSE ONE - 1LB PER SERVING

Cevapi 'Balkan Kebab'

house-made Wells Family Farm beef kebabs

**Chicken Skewers** 

24-hour brined and marinated overnight in spicy ajvar

Meatballs

house-ground Wells Family Farm beef gouda cheese / pepper flakes

**Lamb Sausage** 

house-ground lamb sausage

Seafood \$59

CHOOSE ONE - 1LB PER SERVING

**Atlantinc Salmon** 

seasoned and grilled to perfection

**Grilled Shrimp** 

marinated in extra virgin olive oil with house-made spices

From The Grill

**Mixed Meat Experience \$59** 

1LB PER SERVING

Spreads

**Garlic Bean** onion / dried pepper / paprika

Beet Tzatziki

strained garlic yogurt with oven-roasted beets

**Urnebes** aged cheese / chili flake roasted pepper jam

**Ajvar** roasted eggplant and pepper relish Vegetables

Roasted Cauliflower

parsley / tahini / pesto

**Baked Beans** 

white beans / smoked peppers caramelized onion

**Roasted Brussels Sprouts** 

lemon garlic yogurt / crispy bacon

**Grilled Asparagus** thyme veloute I roasted squash Salads

**Balkan Salad** 

tomatoes / onions / cucumbers peppers / vinaigrette / balkan cheese

Strawberry-Quinoa Salad

green pea puree / red quinoa / strawberry chopped leeks / lemon-honey dressing

Field Greens

seasonal mixed greens / candied pecan green apple / elderflower-lemon dressing

Potato Bar

Slow Roasted

slow cooked with carrots & onions

Hand-Cut Fries

house-made smoked aioli

**Mashed Potatoes** butter & cream

Desserts

CHOOSE ONE - 80Z PER SERVING

Baklava

rich phyllo layered with walnuts, dry rasins & lemon-honey syrup

Sweet Cinnamon **Truffle Sourdugh** nutella drizzle

add to your expereince



**Veal Soup** 

\$14 bone broth / root vegetables & crème fraiche

**Tomato Soup** 

\$10.99 roasted san marzano tomatoes house-made pesto

Spreads

PER SERVING

Beet Tzatziki \$6

Urnebes s7

Garlic Bean s6

Ajvar \$7

Side Dishes

**Brussel Sprouts \$8** 

Roasted Cauliflower \$8

**Baken Beans** 86

Extra Bread \$4

Strawberry-Quinoa \$8

Balkan Salad \$7

Field greens \$6

House-made Pickles \$4

Desserts

Baklava

Sweet Cinnamon Sourdough

Forest Gnocchi

\$11 chocolate gorund, bitter orange cake, chocolate mousse, kuzo-tarragon gnocchi passion fruit espuma, black tea infused milk

wine

750 ML BOTTLE \$12.99

Sauvignon Blanc Ambar Label

Cabernet Sauvignon Rose

Chateau Vartely **Sparkling** Cricova

12 OZ BOTTLE 2 SERVINGS PER BOTTLE Angel & Devil \$14

gin/grapefruit juice / honey syrup Serbian Sombrero \$16

peppercorn tequila/ jalapeno triple sec & fresh squeezed lemon juice **Cosmo Flip** \$14 vodka/ grapes/ cranberry juice

Sarajevo Old Fashioned \$16 plum rakia/ bourbon/ plum syrup

beer

**Lav Lager** Serbia

Heineken



# ambar Balkan Cursine







Cabernet Sauvignon, Tvrdos Bosnia & Herzegovina Red - Full & Bold