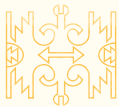




ambar.  
BALKAN CUISINE



\$49.<sup>99</sup> Ambar + \$7.<sup>99</sup> TO ENJOY AN AMBAR DESSERT PLATTER  
Experience  
Discover the whole world of Balkan cuisine on your table by trying a little bit of everything - all for one flat price.  
\*PER PERSON +MUST BE ENJOYED BY THE ENTIRE TABLE  
+2H TIME LIMIT



Ambar Mezze

Spreads

SERVED WITH FRESHLY BAKED PITA BREAD & CORNBREAD

Lentils

served with gremolata salsa

Ajvar

roasted pepper & eggplant relish

Beet Tzatziki

strained garlic yogurt with oven-roasted beets

Urnebes

roasted pepper relish & aged cow cheese emulsion

Charcuterie

Sudzuk Beef Salami \*

Beef Prosciutto \*

Spicy Pork Salami \*

House-made Pickled Vegetables

Mixed Marinated Olives

Chef Delicacies

Lamb Lasagna

lamb ragu / eggplant / tomato / béchamel

Fried Chicken

24-hour marinated chicken breast / panko-almond crusted / apple-wasabi slaw

Steak Tartar \*

pinenut pesto butter / spicy aioli / crispy capers / house-toasted bread

Pepper Croquette

herb-panko coated piquillo pepper, stuffed with kajmak and aged sheep cheese / cranberry chutney

Soups & Salads

Veal Soup

bone broth / root vegetables & crème fraîche

Tomato Soup

house-made pesto / roasted tomatoes

Balkan Salad

tomatoes / onions / cucumbers / peppers sherry vinaigrette / balkan cheese

Kale Caesar Salad

freshly cut baby kale in remoulade sauce, topped with panko-bacon crumble

Vegetables

Grilled Veggies

seasonal vegetables from the wood fire grill, served on top of lentils spread and topped with house-made chimichurri

Brussel Sprouts

crispy bacon / lemon-garlic yogurt

Hand-Cut Fries

house-made smoked aioli / chef's spice blend

Cauliflower

flash fried / parsley-tahini spread / pinenut crumble

Istrian Gnocchi

creamy mushroom sauce / truffle paste / onion

Beet Carpaccio

arugula / goat cheese / pecan / beetroot balsamic reduction

Asparagus \*

thyme veloute / roasted squash / fried quail egg

From Wood Fire Grill

Cevapi 'Balkan Kebab'

house-made beef sausages served with roasted pepper & feta cheese emulsion

Pork Neck

miso-mustard tarragon sauce peanut & bacon crumble / mashed potato

Chicken Skewers

chicken breast marinated in ajvar sauce, served with pickled fresno

Smoked Sausage

house-smoked pork sausage Ambar mustard / cabbage slaw

Baked

Cheese Pie

crispy phyllo dough / aged cheese roasted pepper cream / yogurt

Meat Pie

crispy phyllo dough / ground beef leeks / served over lemon-garlic yogurt

White Flatbread

sheep's cheese / mozzarella drizzled with truffle oil

Sudzuk Flatbread

house-made tomato sauce / smoked beef sausage mozzarella cheese / oregano

Mushroom Flatbread

house-made bread topped with cremini mushrooms, sautéed leeks & fresh arugula

Slow Cooked

Sarma 'Pork Belly Stuffed Cabbage'

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

Beef Short Rib Goulash

beef braised for five hours in red wine reduction, served with istrian pasta

Slow Roasted Lamb

lamb shoulder roasted for six-hours served with braised potatoes, onions & carrots

Stuffed Pepper

local harvest bell peppers stuffed with house-ground beef and raisin rice, served with creamy dill sauce

Chicken Stroganoff

butter sautéed chicken breasts in delicate creamy mushroom sauce with mustard and onions on silky mashed potatoes

Seafood

Sesame Seared Salmon \*

served with eggplant jam, harissa and baby arugula

Drunken Mussels

steamed with capers, lemon & house-made rakija garlic cream sauce

Grilled Shrimp

shrimp marinated with house-made rub served with corn puree

Rainbow Trout

crispy skin, served with lentils & house gremolata

Ambar Dessert Platter

Raspberry Cake

cake dough / whipped cream cheese / raspberry jelly marmelade topped with chocolate glaze

Chocolate Cake

juicy cake white almond flour, greek yogurt & espresso coffee, glazed with rich milk chocolate and toasted hazelnuts

Baklava

rich phyllo layered pastry with walnuts / dry raisins / plazma biscuit & lemon-honey syrup



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Please inform your server of any food allergies.

\*Parties of six or more will have an 20% service charge added to the check.

\*Caution, olives may contain pits