



ambar.  
BALKAN CUISINE



**\$27.<sup>99</sup> Ambar + \$7.<sup>99</sup>** TO ENJOY AN AMBAR DESSERT PLATTER  
Discover the whole world of Balkan cuisine on your table by trying  
a little bit of everything - all for one flat price.  
+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, sauteed 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

Lunch Cocktails

- Angel & Devil** 6  
gin / grapefruit juice / honey syrup

**Raspberry Spritz** 6  
rum / raspberry puree / lemon / sparkling wine

**Strawberry Lemonade** 6  
vodka / strawberry puree / lemon juice

Lunch Wine

- Ambar Sparkling** 6  
Moldova

**Ambar Sauvignon Blanc** 6  
Moldova

**Ambar Rose** 6  
Moldova

**Ambar Cabernet Sauvignon** 6  
Moldova

Lunch Beer

- Bud Light** 6

**Goose Island IPA** 6

Cold Press Juices

- Appleberry Lush** 4.5  
apple / carrot / strawberry

**Beets & Treats** 4.5  
beet / apple / carrot / orange / lemon

**Green Cheer** 4.5  
cucumber / spinach / lemon / apple / orange

Hand-crafted NA

- Rosemary Lemonade** 4.5

**Arnold Palmer** 4.5

**Ginger Green Tea Soda** 4.5

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