

Lunch





\$27.99 Ambar + \$7.99 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



Beet Tzatziki

Lentils served with gremolata salsa

strained garlic yogurt with oven-roasted beets

Aivar roasted pepper & eggplant relish

Urnebes roasted pepper relish & aged cow cheese emulsion Charcuterie

Sudzuk Beef Salami *

Beef Prosciutto *

Spicy Pork Salami *

House-made Pickled Vegetables

Mixed Marinated Olives



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

Cevapi 'Balkan Kebab'

house-made beef sausages

miso-mustard tarragon sauce

Pork Neck

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

From Wood Fire Grill

served with roasted pepper & feta cheese emulsion

peanut & bacon crumble / mashed potato

chicken breast marinated in ajvar sauce, served with pickled fresno

Soups & Salads

bone broth / root vegetables & crème fraiche

Tomato Soup

house-made pesto / roasted tomatoes

Balkan Salad

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

Kale Caesar Salad

Baked

Cheese Pie

Meat Pie

White Flatbread

Sudzuk Flatbread

sheep's cheese / mozzarella drizzled with truffle oil

mozzarella cheese / oregano

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

crispy phyllo dough / aged cheese roasted pepper cream / yogurt

crispy phyllo dough / ground beef

leeks / served over lemon-garlic yogurt

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

Asparagus *

thyme veloute / roasted squash / fried quail egg

Sarma 'Pork Belly Stuffed Cabbage' oven-baked for eight hours with root vegetables with rice and smoked peppers

red wine reduction, served with istrian pasta

served with braised potatoes, onions & carrots

Slow Cooked

Beef Short Rib Goulash

Slow Roasted Lamb

Stuffed Pepper

beef braised for five hours in

lamb shoulder roasted for six-hours

Chicken Skewers

Smoked Sausage

house-smoked pork sausage Ambar mustard / cabbage slaw

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

crispy skin, served with lentils & house gremolata

Mushroom Flatbread

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

house-made tomato sauce / smoked beef sausage

Chicken Stroganoff

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

local harvest bell peppers stuffed with house-ground

beef and raisin rice, served with creamy dill sauce

Ambar Dessert Platter

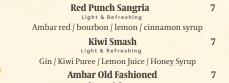
Raspberry Cake

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

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



Happy Hour Cocktails

plum rakia / bourbon / plum syrup / bitters Mango Lemonade 7

vodka / mango puree / house sour mix Margarita

tequila / lime / agave nectar / house sour mix

Happy Hour Wine **Ambar Sparkling**

6 **Ambar Sauvignon Blanc Ambar Rose** Ambar Cabernet Sauvignon

Happy Hour Beer Yuengling

Hard Apple Cider

*As a way to offset rising costs associated with the res we have added a 3% surcharge to all checks.

This is not to replace employee tip.

We do this in lieu of increased menu prices.
You may request to have this taken off your check, should you choo *Parties of six or more will have an 20% service charge added to the check.

*Parties of ten or more, with a signed contract,

will have 22% service charge added to the check *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
*Caution, olives may contain pits