



AMBAR EXPERIENCE AT HOME

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

Stuffed Pepper

local harvest bell peppers stuffed with house-ground
Wells Family Farm 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



Roasted Lamb Experience \$59

1LB PER SERVING
YOUNG MARCHO FARMS
AMISH LAMB ROASTED 6H
IN TRADITIONAL WAY



From The Grill

Seafood \$59

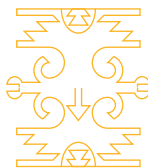
CHOOSE ONE - 1LB PER SERVING

Atlantic Salmon

seasoned and
grilled to perfection

Grilled Shrimp

marinated in extra virgin olive oil
with house-made spices



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

Pork Sausage

house-ground pork sausage



Mixed Meat Experience \$59

1LB PER SERVING
CHICKEN SKEWERS, PORK
NECK, CEVAPI, PORK SAUSAGE



Spreads

CHOOSE ONE - 8OZ PER SERVING

Lentils

lentils / served with gremolata salsa

Beet Tzatziki

strained garlic yogurt with
oven-roasted beets

Urnebes

aged cheese / chili flake
roasted pepper jam

Ajvar

roasted eggplant
and pepper relish

Vegetables

CHOOSE TWO - 8OZ PER SERVING

Roasted Cauliflower

parsley / tahini / pesto

Grilled Veggies

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

Roasted Brussels Sprouts

lemon garlic yogurt / crispy bacon

Salads

CHOOSE ONE - 8OZ PER SERVING

Balkan Salad

tomatoes / onions / cucumbers
peppers / vinaigrette / balkan cheese

Kale Caesar Salad

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

Potato Bar

CHOOSE ONE - 8OZ PER SERVING

Slow Roasted

slow cooked with carrots & onions

Hand-Cut Fries

house-made smoked aioli

Mashed Potatoes

butter & cream

Desserts

CHOOSE ONE - 8OZ PER SERVING

Baklava

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

Sweet Cinnamon Sourdough

served with nutella

cocktails

12 oz BOTTLE
2 SERVINGS PER BOTTLE

Ambar Old Fashioned \$15

plum rakija / bourbon / cane syrup / bitters

Skoplje \$17

pear rakija / mezcal / spiced apple puree / house sour mix

Harvest Time \$16

Quince Rakia / Blended Scotch / Ginger - Honey syrup / Lemon juice

Strawberry G&T \$18

strawberry infused gin / fever tree mediterranean tonic

wine

750 ML BOTTLE
\$19.99

Sauvignon Blanc

Ambar Label

Cabernet Sauvignon

Ambar Label

Rose

Chateau Vartely

Sparkling

Cricova

beer

12 oz BOTTLE

Flying Dog Snake Dog IPA

Maryland
\$6

LAV Pivo

Serbia
\$8