







\$49.99 Ambar + \$27.99 TO ENJOY UNLIMITED SELECTED DRINKS Experience + \$7.99 TO ENJOY AN AMBAR DESSERT PLATTER

*PER PERSON
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



Trlianica cow's cheese parsley & garlic

Garlic Beans smoked roasted peppers pickled jalapeno

Beet Tzatziki

Ajvar roasted pepper & eggplant relish

strained garlic yogurt with oven-roasted beets

Hrnehes roasted pepper relish & aged cow cheese emulsion

Kajmak cow's milk clotted cream

Mixed Marinated Olives

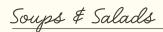
House-made Pickled Vegetables

Charcuterie

Sudzuk Beef Salami *

Beef Prosciutto *

Spicy Pork Salami *



bone broth / root vegetables & crème fraiche

Tomato Soup

house-made pesto / roasted tomatoes

Balkan Salad

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

Vitamin Salad

freshly cut carrots, cucumber, apples, baby beets / sriracha sunflower seeds / honey-lemon dressing

Field Greens

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

Baked

Cheese Pie

crispy phyllo dough / aged cheese roasted pepper cream / yogurt

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

White Flatbread

sheep's cheese / mozzarella drizzled with truffle oil

Sudzuk Flatbread

house-made tomato sauce / smoked beef sausage kajmak / oregano

Vegetables

Eggplant Moussaka

an cheese / tomato sauce / parmesan

Brussel Sprouts

crispy bacon / lemon-garlic yogurt

Hand-Cut Fries

house-made smoked aioli / chef's spice blend

flash fried / parsley-tahini spread / pinenut crumble

Istrian Gnocchi

creamy mushroom sauce / truffle paste / onion

Green Beans sauteed green beans in tomato sauce with onion & garlic

Beet Carpaccio arugula / goat cheese / roasted walnut / pomegranate dressing

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 trofie pasta

Slow Roasted Lamb

lamb shoulder roasted for six-hours served with braised potatoes

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

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-tosted bread

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

From Wood Fire Grill

Cevapi 'Balkan Kebab'

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

Pork Neck

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

Chicken Skewers

24-hour brined and marinated overnight / pickled fresno

Lamb Medallions

house ground lamb / panko mint / garlic / lemon yogurt

Smoked Sausage

house-smoked pork sausage Ambar mustard / cabbage slaw

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

crispy skin, served with lentils & house gremolata

Ambar Dessert Platter

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

Raklava

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



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

This is not to replace employee tip.

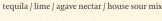
We do this in lieu of increased menu prices.

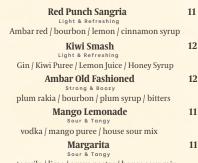
You may request to have this taken off your check, should you ch *Parties of six or more will have an 20% service charge added to the check.

*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 illnes

Please inform your server of any food allergies.
*Caution, olives may contain pits





Unlimited Cochtails

Unlimited Wine **Ambar Sparkling** 10 Ambar Sauvignon Blanc 10 **Ambar Rose** Ambar Cabernet Sauvignon 10

