

# ambar.

BALKAN CUISINE

## Lunch

**\$27.<sup>99</sup> Ambar + \$7.<sup>99</sup>** 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

#### Spreads

SERVED WITH FRESHLY BAKED PITA BREAD

##### Trljanica

cow's cheese  
parsley & garlic

##### Ajvar

roasted pepper &  
eggplant relish

##### Urnebes

roasted pepper relish &  
aged cow cheese emulsion

##### Garlic Beans

smoked roasted peppers  
pickled jalapeno

##### Beet Tzatziki

strained garlic yogurt  
with oven-roasted beets

##### Kajmak

cow's milk clotted  
cream

#### 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-tosted 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 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

### Vegetables

#### Eggplant Moussaka

balkan cheese / tomato sauce / parmesan

#### 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

#### Green Beans

sautéed 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

### 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

24-hour brined and marinated overnight /  
pickled freso

#### 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

#### 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

### Happy Hour Cocktails

<b>Red Punch Sangria</b>	7
<small>Light &amp; Refreshing</small>	
Ambar red / bourbon / lemon / cinnamon syrup	
<b>Kiwi Smash</b>	7
<small>Light &amp; Refreshing</small>	
Gin / Kiwi Puree / Lemon Juice / Honey Syrup	
<b>Ambar Old Fashioned</b>	7
<small>Strong &amp; Boozy</small>	
plum rakia / bourbon / cane syrup / bitters	
<b>Mango Lemonade</b>	7
<small>Sour &amp; Tangy</small>	
vodka / mango puree / house sour mix	
<b>Margarita</b>	7
<small>Sour &amp; Tangy</small>	
tequila / lime / agave nectar / house sour mix	

### Happy Hour Wine

<b>Ambar Sparkling</b>	6
<small>Moldova</small>	
<b>Ambar Sauvignon Blanc</b>	6
<small>Moldova</small>	
<b>Ambar Rose</b>	6
<small>Moldova</small>	
<b>Ambar Cabernet Sauvignon</b>	6
<small>Moldova</small>	

### Happy Hour Beer

<b>Ambar Lager</b>	6
<small>Virginia</small>	
<b>Hard Apple Cider</b>	6
<small>Austria</small>	

\*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 choose.

\*Parties of six or more will have a 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