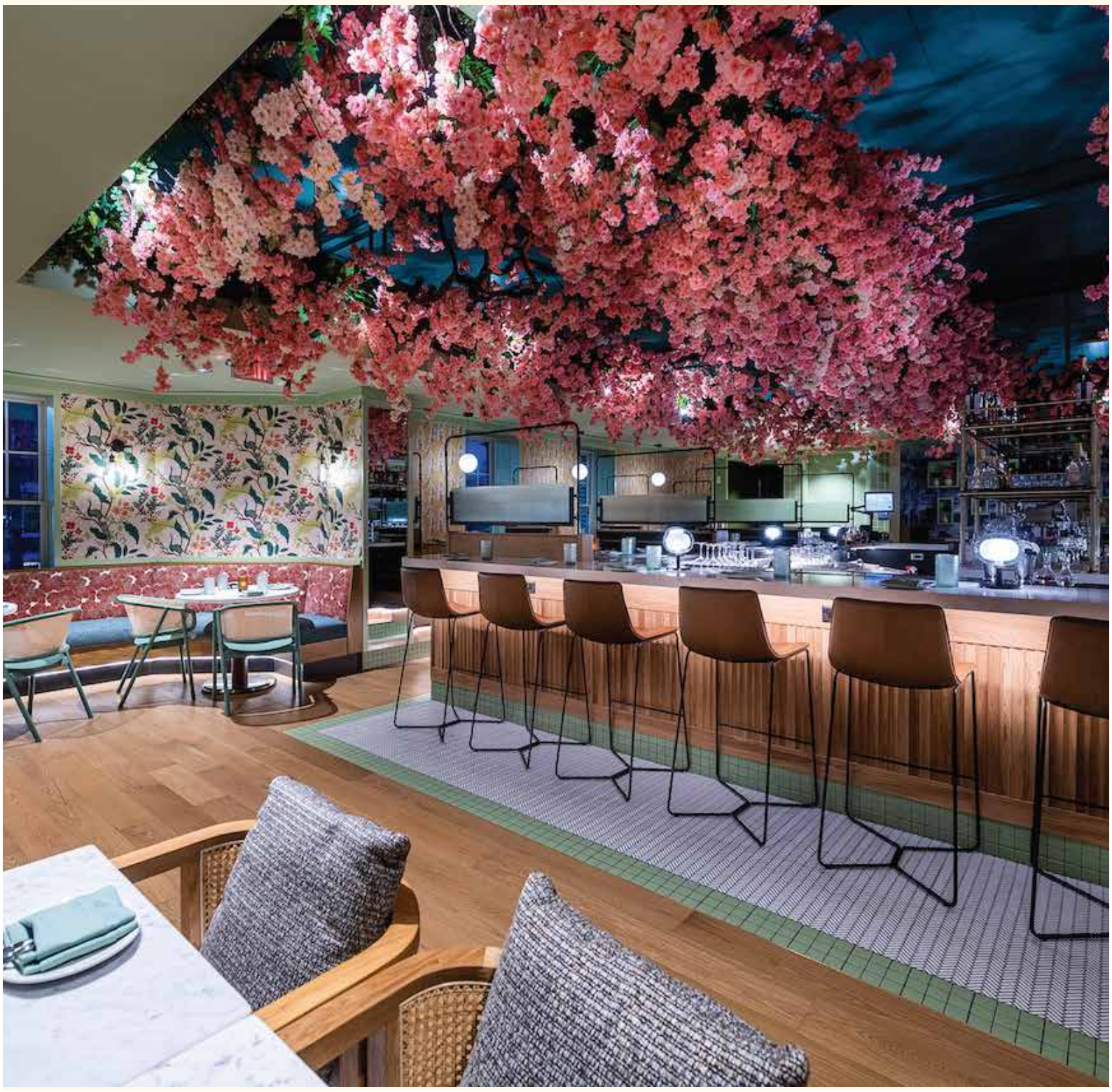


# ambar.®

BALKAN CUISINE

S H A W

## DINING WITHOUT LIMITS





# Main Dinning

Seated 60  
Reception 80



# Rooftop small lounge

Seated 20  
Reception 30



# Rooftop corner lounge

Seated 30  
Reception 50



# Rooftop lounge

Seated 50  
Reception 80



# Rooftop Bar Party

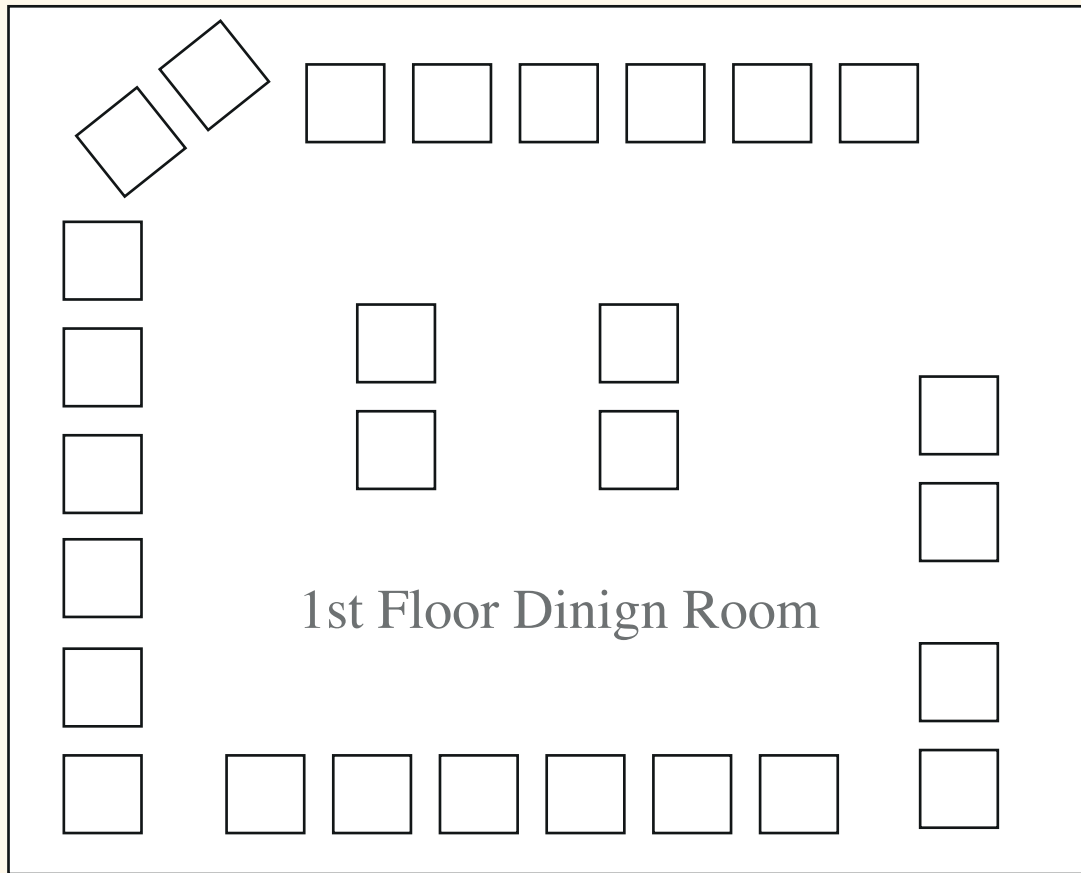
Seated 20  
Reception 30



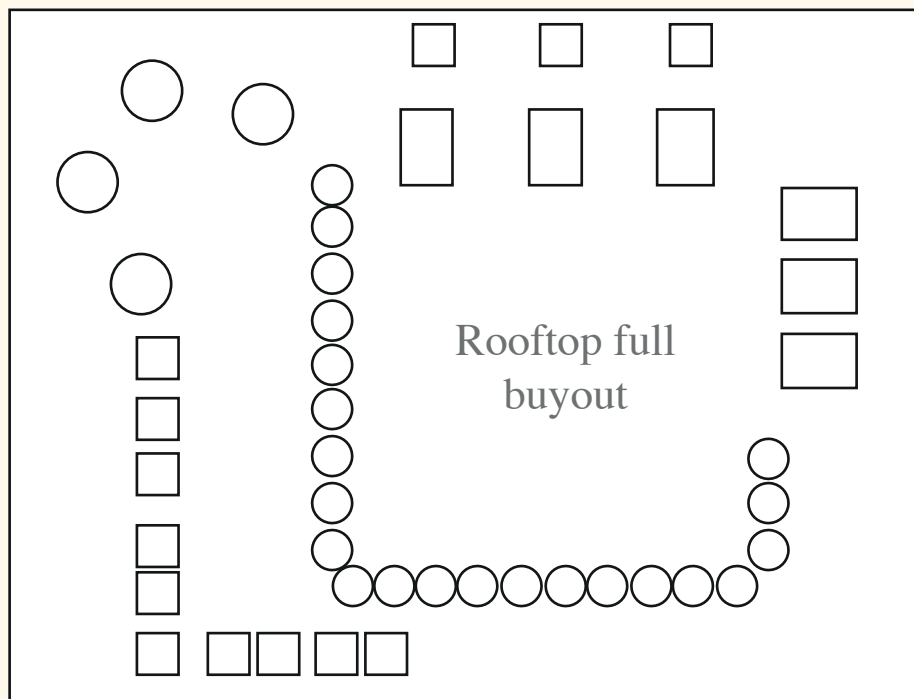
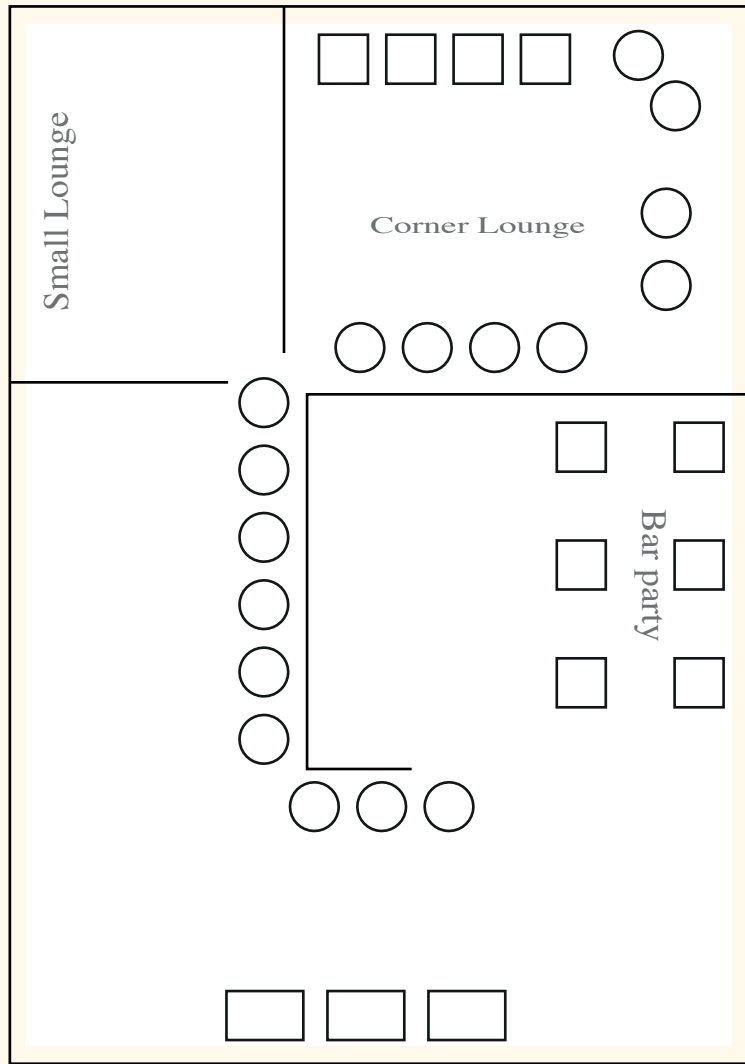
# Rooftop Buyout

Seated 70  
Reception 120

# FLOOR PLAN



# ROOFTOP PLAN



# Welcome station Mezze Platters

Small / \$150 - up to 10 people

Large / \$250 - up to 20 people

## Spreads

### Garlic Beans

smoked roasted peppers  
pickled jalapeno

### Beet Tzatziki

strained garlic yogurt  
with oven-roasted beets

### Ajvar

roasted pepper &  
eggplant relish

## Bread

### Freshly Baked Pita Bread

### Freshly Baked Cornbread

### Freshly Baked Truffle Sourdough



## Charcuterie

### Sudzuk Beef Salami \*

### Beef Prosciutto \*

### Spicy Pork Salami \*

## Condiments

### House-made Pickled Vegetables

### Mixed Marinated Olives

# HORS D'OEUVRES

A LA CARTE

Minimum of 50 pieces, 10 of each, if ordered individually

PACKAGES

**\$35 PER PERSON - CHOICE OF 5 ITEMS**

BASED ON 60 MINUTES OF CONTINUOUS SERVICE

**\$47 PER PERSON - CHOICE OF 5 ITEMS**

BASED ON 120 MINUTES OF CONTINUOUS SERVICE

## Minis - \$5 Each

### Pepper Croquette

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

### Cevapi 'Balkan Kebab'

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

### Chicken Skewers

24-hour brined and marinated overnight /  
pickled fresno

### Grilled Shrimp

shrimp marinated with house-made rub  
served with corn puree

### Steak Tartar \*

pinenut pesto butter / spicy aioli /  
crispy capers / house-tosted bread

### Cauliflower

flash fried / parsley-tahini spread / pinenut crumble

## Baked - \$6 Each

### White Flatbread

sheep's cheese / mozzarella  
drizzled with truffle oil

### Sudzuk Flatbread

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

### Cheese Pie

crispy phyllo dough / aged cheese  
roasted pepper cream / yogurt

### Meat Pie

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

### Lamb Lasagna

lamb ragu / eggplant / tomato / béchamel

## Sliders - \$6 Each

### Balkan Panini

beef prosciutto / sudzuk salami / kulen  
ajvar / garlic yogurt / lettuce

### Balkano

grilled pork neck / kulen / melted cheese mix  
Ambar's mustard / cabbage slaw

### Fried Chicken

almond & walnuts crusted organic chicken  
pickled fresno / apple-wasabi slaw

### Crispy Cheese

remoulade sauce / pickle

### Mini Burger

house-ground beef / cheddar cheese  
bacon / lettuce / smoked mayo

### Lamb Burger

house-ground lamb / panko  
mint / garlic / lemon yogurt



\*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.

\*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

# DISPLAY STATIONS

**\$35 PER PERSON - CREATE YOUR OWN**

FOR 120 MINUTES

**\$60 PER PERSON - TRADITIONAL**

RECOMMENDED BY OUR CHEF | FOR 120 MINUTES

+ADD ADDITIONAL DISH FOR \$6 PER PERSON

+ADD DESSERT PLATTER FOR \$7.99 PER PERSON

## Create your own display

Select two items from "Sides & Salads", one item from "Vegetables" & one item from "Balkan Fair"

### Sides & Salads

#### Ajvar & Pickles

roasted pepper & eggplant relish

#### Beet Tzatziki & Pickles

strained garlic yogurt  
with oven-roasted beets

#### Urnebes & Pickles

roasted pepper relish & aged cow cheese  
emulsion

#### Balkan Salad

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

#### Field Greens

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

#### Mashed Potatoes

butter & cream

#### Roasted Potatoes

slow cooked with carrots & onions

### 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

### Balkan Fair

#### 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 fresno

#### Sesame Seared Salmon \* +\$2 pp

served with eggplant jam, harissa and baby arugula

#### Rainbow Trout +\$2 pp

crispy skin, served with lentils & house gremolata

#### Fried Chicken

24-hour marinated chicken breast /  
panko-almond crusted / apple-wasabi slaw

#### Slow Roasted Lamb +\$2 pp

lamb shoulder roasted for six-hours

## Traditional Balkan display

Traditional display station recommended by our Chef. Everything below is included.

#### Ajvar & Pickles

roasted pepper & eggplant relish

#### Beet Tzatziki & Pickles

strained garlic yogurt  
with oven-roasted beets

#### Balkan Salad

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

#### Cheese Pie

crispy phyllo dough / aged cheese  
roasted pepper cream / yogurt

#### Brussel Sprouts

crispy bacon / lemon-garlic yogurt

#### Beef Short Rib Goulash

beef braised for five hours in  
red wine reduction, served with trofie pasta

#### Mashed Potatoes

butter & cream

#### Grilled Mixed Meat

cevapi 'Balkan kebab', pork neck, chicken  
skewers, lamb medallions, smoked pork  
sausage, urnebes spread

\*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.

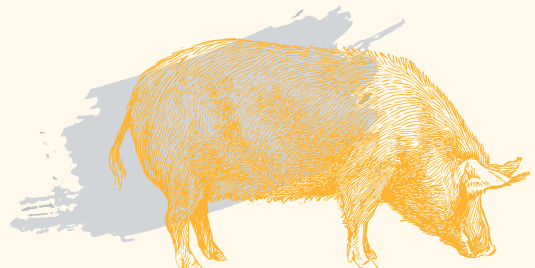
We do this in lieu of increased menu prices.

You may request to have this taken off your check, should you choose.

\*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





# Drink Packages



\*\* ENTIRE GROUP MUST PARTICIPATE IN THE SAME PACKAGE.  
LISTED PRICE IS PER PERSON BASED ON 2H OF UNLIMITED CONSUMPTION, EVERY ADDITIONAL  
HOUR -\$10 PER PERSON

## Classic \$27.99

**Rose, Ambar**  
MOLDOVA



**Sauvignon Blanc, Ambar - White**  
MOLDOVA

**Cabernet Sauvignon, Ambar - Red**  
MOLDOVA

**Brut, Cricova - Sparkling**  
MOLDOVA

**Ambar Lager (tap)**  
VIRGINIA

**Hard Apple Cider**  
PFANNER, AUSTRIA

**All Rail Mixed Drinks Included**

## Signature \$37.99

- Classic Package Plus Cocktails -

**Red Punch Sangria**  
Light & Refreshing  
Ambar red / bourbon / lemon / cinnamon syrup

**Kiwi Smash**  
Light & Refreshing  
Gin / Kiwi Puree / Lemon Juice / Honey Syrup

**Ambar Old Fashioned**  
Strong & Boozy  
plum rakia / bourbon / cane syrup / bitters

**Mango Lemonade**  
Sour & Tangy  
vodka / mango puree / house sour mix

**Margarita**  
Sour & Tangy  
tequila / lime / agave nectar / house sour mix

## Premium \$49.99

- Signature package plus all wines by the glass,  
all beers, selected rakijas and signature cocktails -

**Vodka - Tito's**  
**Gin - Bombay Sapphire**  
**Whiskey - Jack Daniels**  
**Tequila - Casamigos Blanco**  
**Rum - Bacardi**

**Harvest Time**  
SPICY FINISH  
Quince / Blended Scotch /  
Honey-Ginger/ Lemon

**Kao Cacao**  
LIGHT / REFRESHING  
Aged Rum / Cacao Campari / Pineapple /  
Raspberry Cordial

**Skoplje**  
SMOKEY  
Pear Rakia / Mezcal  
Spiced Pear Puree / Sour Mix

**Pomegranate Kiss**  
LIGHT / REFRESHING  
Tequila / Aperol / Grapefruit /  
Pomegranate Cordial





**ambar.**  
BALKAN CUISINE

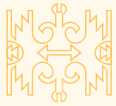


# Dessert

A La Carte - Minimum 30 bites, 10 of each. \$4 per bite

OR

Sharing dessert platters for \$7.99 per person



## Cherry Sponge Cake 'Svarcvald'

decadent chocolate sponge cake, filled with cherries, whipped cream  
topped with chocolate shavings

## 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 rasins,  
plazma biscuit & lemon-honey syrup



# ambar

*Balkan Cuisine*



## STREET GUYS HOSPITALITY.

**ambar**<sup>®</sup>  
BALKAN CUISINE  
CLARENDON

**ambar**<sup>®</sup>  
BALKAN CUISINE  
CAPITOL HILL

**ambar**<sup>®</sup>  
BALKAN CUISINE  
SHAW

**BUENAVIDA**

AMBAR SHAW

T. +1 202-478-2280 | E. shaw@ambarrestaurant.com | 1547 7th St NW, Washington, DC 20001