



ambar.

BALKAN CUISINE

Dinner



\$55 Ambar Experience

*PER PERSON

+ \$27.⁹⁹

TO ENJOY UNLIMITED SELECTED DRINKS

*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

+INCLUDES ONE DESSERT PER PERSON



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 fraîche

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

Meat Pie
crispy phyllo dough / ground beef
leeks / served 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
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
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

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 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

Rainbow Trout
crispy skin, served with lentils & house gremolata

Restaurant Week Dessert

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 rasins /
plazma biscuit & lemon-honey syrup

Unlimited Cocktails

all mix drinks included

Red Punch Sangria <small>Light & Refreshing</small> Ambar red / bourbon / lemon / cinnamon syrup	11
Kiwi Smash <small>Light & Refreshing</small> Gin / Kiwi Puree / Lemon Juice / Honey Syrup	12
Ambar Old Fashioned <small>Strong & Boozy</small> plum rakia / bourbon / plum syrup / bitters	12
Mango Lemonade <small>Sour & Tangy</small> vodka / mango puree / house sour mix	11
Margarita <small>Sour & Tangy</small> tequila / lime / agave nectar / house sour mix	11

Unlimited Wine

Ambar Sparkling <small>Moldova</small>	10
Ambar Sauvignon Blanc <small>Moldova</small>	10
Ambar Rose <small>Moldova</small>	10
Ambar Cabernet Sauvignon <small>Moldova</small>	10
Ambar Lager <small>Virginia</small>	7
Hard Apple Cider <small>Austria</small>	7

Unlimited Beer

*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 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