



ambar.

BALKAN CUISINE

Lunch



\$25 Ambar Experience

*PER PERSON

+ \$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

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

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 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



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 rasins /
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 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

Happy Hour Cocktails

Red Punch Sangria

7

Light & Refreshing

Ambar red / bourbon / lemon / cinnamon syrup

Kiwi Smash

7

Light & Refreshing

Gin / Kiwi Puree / Lemon Juice / Honey Syrup

Ambar Old Fashioned

7

Strong & Boozy

plum rakia / bourbon / cane syrup / bitters

Mango Lemonade

7

Sour & Tangy

vodka / mango puree / house sour mix

Margarita

7

Sour & Tangy

tequila / lime / agave nectar / house sour mix

Happy Hour Wine

Ambar Sparkling

6

Moldova

Ambar Sauvignon Blanc

6

Moldova

Ambar Rose

6

Moldova

Ambar Cabernet Sauvignon

6

Moldova

Happy Hour Beer

Ambar Lager

6

Virginia

Hard Apple Cider

6

Austria