



ambar.
BALKAN CUISINE



Easter Dinner

⁹⁹
\$54. Ambar Experience

*PER PERSON

+ ⁹⁹**\$27.** TO ENJOY UNLIMITED SELECTED DRINKS
+ ⁹⁹**\$7.** TO ENJOY AN AMBAR DESSERT PLATTER

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 & CORNBREAD

Lentils

served with gremolata salsa

Ajvar

roasted pepper & eggplant relish

Beet Tzatziki

strained garlic yogurt with oven-roasted beets

Urnebes

roasted pepper relish & aged cow cheese emulsion



Charcuterie

Sudzuk Beef Salami *

Beef Prosciutto *

Spicy Pork Salami *

House-made Pickled Vegetables

Mixed Marinated Olives

Easter Specials

Arugula Salad

baby arugula dressed with apple cider dressing, baby gorgonzola, apple puree, candied pecans, cranberry reduction, fresh winter apples

Potato Burek

crispy layered phyllo dough stuffed with leek & potato

Tuna Tartare

pear salsa / squid ink butter / sesame

Lamb Kebab

garlic yogurt / pomegranate syrup / pistachio

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

From Wood Fire Grill

Cevapi 'Balkan Kebab'

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

Chicken Skewers

chicken breast marinated in ajvar sauce, served with pickled fresno

Smoked Sausage

house-smoked pork sausage
Ambar mustard / cabbage slaw

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 istrian pasta

Slow Roasted Lamb

lamb shoulder roasted for six-hours
served with braised potatoes, onions & carrots

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

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
mozzarella cheese / oregano

Mushroom Flatbread

house-made bread topped with cremini
mushrooms, sauteed leeks & fresh arugula

Vegetables

Grilled Veggies

seasonal vegetables from the wood fire grill, served
on top of lentils spread and topped with house-made
chimichurri

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

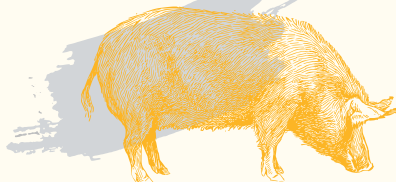
creamy mushroom sauce / truffle paste / onion

Beet Carpaccio

arugula / goat cheese / pecan / beetroot balsamic
reduction

Asparagus *

thyme veloute / roasted squash / fried quail egg



Unlimited Cocktails

roll mix drinks included

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 / plum syrup / bitters

Mango Lemonade

Sour & Tangy

vodka / mango puree / house sour mix

Margarita

Sour & Tangy

tequila / lime / agave nectar / house sour mix

Unlimited Wine

Ambar Sparkling

Moldova

Ambar Sauvignon Blanc

Moldova

Ambar Rose

Moldova

Ambar Cabernet Sauvignon

Moldova

Unlimited Beer

Yuengling

Pennsylvania

Hard Apple Cider

Austria



*Parties of six or more will have
an 20% 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