

BRUNCH

UNLIMITED \$36.⁹⁹
*PER PERSON
Ambar Experience

+\$12.⁹⁹ UNLIMITED 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(DOESN'T APPLY FOR TABLES SEATED AFTER 2PM DUE TO SERVICE CLOSURE AT 4PM) |
+PLEASE DRINK RESPONSIBLY |

SPREADS

OLIVIER pees, green beans, carrot, mayo, eggs, potato mustard
AJVAR roasted pepper & eggplant relish
GARLIC BEANS smoked roasted peppers pickled jalapeno
BEET TZATZIKI strained garlic yogurt with oven-roasted beets

AMBAR MEZZE

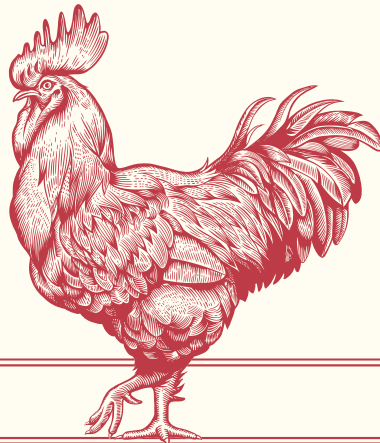
BREAD
fresh house-made
pita bread & cornbread

CHARCUTERIE

SUDZUK BEEF SALAMI *
BEEF PROSCIUTTO *
SPICY PORK SALAMI *

SIDES

MUSHROOM PILAV
porcini and cremini mushrooms / root vegetables
POTATO HASH
crispy potato cubes, caramelised onion
with red pepper, gujalli chille
BACON & GRITS
creamy buttermilk grits, bacon crumble, sharp cheddar cheese
MAC & CHEESE
cheese sauce, mini pasta, golden bacon breadcrumbs
SCRAMBLED EGGS
cage-free soft scrambled eggs



PROTEIN

APPLEWOOD SMOKED BACON
north country applewood smoked bacon
GRILLED STEAK *
mustard marinated grilled steak prepared
medium-well topped with chimichurri sauce
CEVAPI 'BALKAN KEBAB'
house-made beef sausages served with
roasted pepper & feta cheese emulsion
PORK SAUSAGE
house-ground pork sausage
Ambar mustard / cabbage slaw

SLIDERS

CRISPY CHEESE
remoulade sauce, slider bun,
pickle cucumber
MINI BURGER
house-ground beef / cheddar cheese
bacon / lettuce / smoked mayo

FRIED CHICKEN
almond & walnuts crusted organic chicken
pickled fresno / apple-wasabi slaw
BALKANO
grilled pork neck / kulen / melted cheese
mix Ambar's mustard / cabbage slaw

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
freshly cut carrots, cucumber, apples,
baby beets / sriracha sunflower seeds /
honey-lemon dressing

BAKED

CHEESE PIE
crispy phyllo dough / aged cheese roasted
pepper cream / yogurt
SUDZUK FLATBREAD
house-made tomato sauce / smoked beef
sausage kajmak / oregano
**GRILLED
VEGETABLES FLATBREAD**
gremolata salsa, charred veggies, mozzarella
cheese, kalamata olives, tomato sauce

EGGS

**BEEF
PROSCIUTTO BENEDICT ***
English muffin ajvar hollandaise sauce
ajvar emulsion
SALMON BENEDICT *
English muffin / crème fraîche /
ajvar hollandaise sauce
SHRIMP OMELETTE
house-marinated shrimp / mix pepper
stew / creamy poblano sauce

SWEETS

**NUTELLA &
RASPBERRY WAFFLE**
Vanilla whipped cream, candied
pecan crumble
**CHERRIES COMPOTE
WAFFLE**
Vanilla whipped cream, toasted
almonds & graham cookies crumble
**CINNAMON SWEET
TRUFFLE SOURDOUGH**
your choice of nutella or jam drizzle
topped with powdered sugar
FRUIT GRANOLA
blueberry yogurt /
seasonal fresh fruit / granola

UNLIMITED DRINKS

TRADITIONAL MIMOSA 9
Ambar sparkling wine / orange juice
PEACH LAVENDER MIMOSA 9
Ambar sparkling wine / peach & lavender purée
MANGO HIBISCUS MIMOSA 9
Ambar sparkling wine / mango & hibiscus purée
RED SANGRIA 9
Ambar red wine / bourbon / strawberry / apple
BLOODY MARRY 9
vodka / tomato / lemon juice
horseradish / Worcestershire sauce

NON ALCOHOLIC BEVERAGE

CARROT GINGER SPRITZ 9
tantalizing mix of fresh carrot juice, zesty lemon,
ginger syrup, and a touch of vanilla extract,
topped with invigorating ginger beer
MANGO MULE 9
blending mango puree, lime juice, ginger beer,
and a hint of honey syrup,
garnished with fresh mint for a delightful twist
BEET SUMAC SODA 9
fresh lemon and beet juices with sumac syrup,
finished with a splash of soda water
for a refreshing, tangy experience
GRAPEFRUIT GARDEN FIZZ 9
harmonious blend of grapefruit cordial, tonic water,
lime and cucumber juices, topped with basil leaves
for a delightful herbal twist

*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 ten or more, with a signed contract, will have
22% service charge added to the check.
*Parties of six or more will have a 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.