

# LUNCH

**UNLIMITED \$27.<sup>99</sup>**  
\*PER PERSON  
**Ambar Experience**

**+\$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

## SPREADS

SERVED WITH FRESHLY BAKED PITA BREAD

**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

## AMBAR MEZZE

## 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

### 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

### FRIED CHICKEN

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

## SOUPS & SALADS

### VEAL SOUP

bone broth / root vegetables &  
crème fraiche

### BALKAN SALAD

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

### TOMATO SOUP

house-made pesto / roasted tomatoes

### KALE CAESAR SALAD

freshly cut baby kale in  
remoulade sauce, topped with  
panko-bacon crumble

## VEGETABLES

### GRILLED VEGGIES

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

### ISTRIAN GNOCCHI

creamy mushroom sauce / truffle  
paste / onion

### BRUSSEL SPROUTS

crispy bacon / lemon-garlic yogurt

### BEET CARPACCIO

arugula / goat cheese / roasted walnut /  
pomegranate dressing

### HAND-CUT FRIES

house-made smoked aioli / chef's spice blend

### ASPARAGUS \*

thyme veloute / roasted squash /  
fried quail egg

### CAULIFLOWER

flash fried / parsley-tahini spread / pinenut crumble

## FROM WOOD FIRE GRILL

### CEVAPI 'BALKAN KEBAB'

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

### CHICKEN SKEWERS

24-hour brined and  
marinated overnight / pickled fresno

### PORK NECK

miso-mustard tarragon sauce  
peanut & bacon crumble /  
mashed potato

### 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

### STUFFED PEPPER

local harvest bell peppers stuffed with  
house-ground beef and raisin rice,  
served with creamy dill sauce

### BEEF SHORT RIB GOULASH

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

### CHICKEN STROGANOFF

butter sautéed chicken breasts  
in delicate creamy mushroom sauce  
with mustard and  
onions on silky mashed potatoes

### SLOW ROASTED LAMB

lamb shoulder roasted for six-hours  
served with braised potatoes

## SEAFOOD

### SESAME SEARED SALMON \*

served with eggplant jam,  
harissa and baby arugula

### GRILLED SHRIMP

shrimp marinated with  
house-made rub served  
with corn puree

### DRUNKEN MUSSELS

steamed with capers, lemon &  
house-made rakija garlic cream sauce

### RAINBOW TROUT

crispy skin, served with lentils &  
house gremolata

## 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

### MUSHROOM FLATBREAD

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

## 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

## DRINKS

### HAPPY HOUR COCKTAILS

#### RED PUNCH SANGRIA 8

LIGHT & REFRESHING  
Ambar red / bourbon / lemon / cinnamon syrup

#### KIWI SMASH 8

LIGHT & REFRESHING  
Gin / Kiwi Puree / Lemon Juice / Honey Syrup

#### AMBAR OLD FASHIONED 8

STRONG & BOOZY  
plum rakia / bourbon / plum syrup / bitters

#### MANGO LEMONADE 8

SOUR & TANGY  
vodka / mango puree / house sour mix

#### MARGARITA 8

SOUR & TANGY  
tequila / lime / agave nectar / house sour mix

### HAPPY HOUR WINE

#### AMBAR SPARKLING 7

MOLDOVA

#### AMBAR SAUVIGNON BLANC 7

MOLDOVA

#### AMBAR ROSE 7

MOLDOVA

#### AMBAR CABERNET SAUVIGNON 7

MOLDOVA

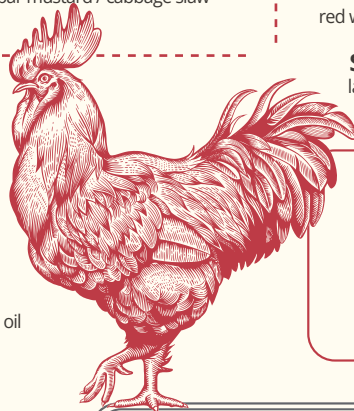
### HAPPY HOUR BEER

#### YUENGLING 6

PENNSYLVANIA

#### HARD APPLE CIDER 6

AUSTRIA



\*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.