

LUNCH

UNLIMITED \$27.⁹⁹
*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

KAJMAK cow's milk clotted cream | **AJVAR** roasted pepper & eggplant relish |
GARLIC BEANS smoked roasted peppers pickled jalapeno |
BEEF 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

VITAMIN SALAD

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

TOMATO SOUP

house-made pesto / roasted tomatoes

FIELD GREENS

seasonal mixed greens /
candied pecan green apple /
elderflower-lemon dressing

BALKAN SALAD

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

VEGETABLES

EGGPLANT MOUSSAKA

balkan cheese / tomato sauce / parmesan

ISTRIAN GNOCCHI

creamy mushroom sauce / truffle
paste / onion

BRUSSEL SPROUTS

crispy bacon / lemon-garlic yogurt

GREEN BEANS

sautéed green beans in tomato sauce
with onion & garlic

HAND-CUT FRIES

house-made smoked aioli / chefs
spice blend

BEEF CARPACCIO

arugula / goat cheese / roasted walnut /
pomegranate dressing

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

LAMB MEDALLIONS

house ground lamb / panko
mint / garlic / lemon yogurt

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

PORK NECK

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

SMOKED SAUSAGE

house-smoked pork sausage
Ambar mustard / cabbage slaw

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

CHICKEN SKEWERS

24-hour brined and
marinated overnight / pickled fresno

SLOW ROASTED LAMB

lamb shoulder roasted for six-hours
served with braised 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 kajmak / oregano

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

SEAFOOD

SESAME SEARED SALMON *

served with eggplant jam,
harissa and baby arugula

GRILLED SHRIMP

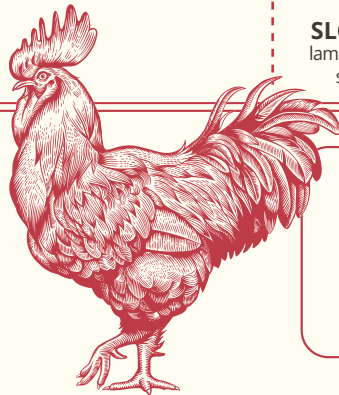
shrimp marinated with
house-made rub served
with corn puree

DRUNKEN MUSSELS

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

RAINBOW TROUT

crispy skin, served with lentils &
house gremolata



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

AMBAR LAGER 6

VIRGINIA

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.