



ambar.

BALKAN CUISINE

ALLERGY MENU

LUNCH & DINNER

GLUTEN FREE



VEGETARIAN



MUST BE MODIFIED

DAIRY FREE



VEGAN



PESCETARIAN



NUT FREE



SPREADS

SERVED WITH FRESHLY BAKED PITA BREAD

AJVAR



LENTILS



URNEBES



BEET TZATSIKI



AMBAR MEZZE

CHARCUTERIE

SUDZUK BEEF SALAMI *

BEEF PROSCIUTTO *



SPICY PORK SALAMI *

HOUSE-MADE PICKLED VEGETABLES
MIXED MARINATED OLIVES



CHEF DELICACIES

LAMB LASAGNA



STEAK TARTAR *



PEPPER CROQUETTE



FRIED CHICKEN

SOUPS & SALADS

VEAL SOUP



BALKAN SALAD



TOMATO SOUP



KALE CAESAR SALAD



VEGETABLES

GRILLED VEGETABLES



HAND-CUT FRIES



BRUSSEL SPROUTS



CAULIFLOWER



ISTRIAN GNOCCHI



ASPARAGUS



BEET CARPACCIO



FROM WOOD FIRE GRILL

CEVAPI 'BALKAN KEBAB'



CHICKEN SKEWERS



PORK NECK



PORK SAUSAGE



SLOW COOKED

SARMA 'PORK BELLY STUFFED CABBAGE'



STUFFED PEPPER



BEEF SHORT RIB GOULASH



CHICKEN STROGANOFF



6-HOUR LAMB



BAKED

CHEESE PIE



MEAT PIE



WHITE FLATBREAD



SUDZUK FLATBREAD



MUSHROOM FLATBREAD



SEAFOOD

SALMON



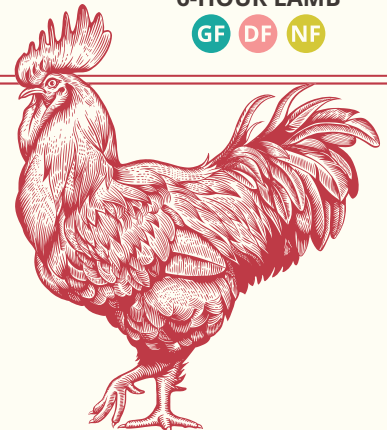
DRUNKEN MUSSELS



GRILLED SHRIMP



RAINBOW TROUT



Our dishes contain the finest quality raw ingredients purchased from local organic farms. Our supplier partners raise animals on vegetarian diets without antibiotics

*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 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.

