

# BRUNCH

## UNLIMITED <sup>\$36.<sup>99</sup></sup> Ambar Experience \*PER PERSON

### +\$12.<sup>99</sup> 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  
**LENTILS** served with gremolata salsa  
**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

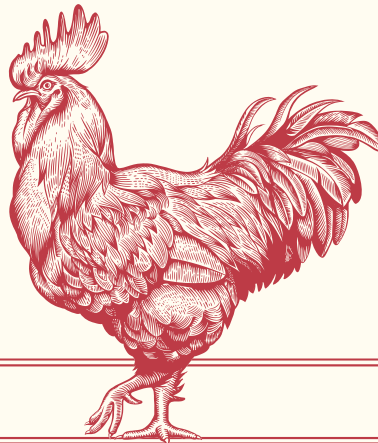
**MUSHROOM PILAV**  
porcini and cremini mushrooms / root vegetables

**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 HANGER 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

**KALE CAESAR SALAD**  
freshly cut baby kale in remoulade sauce,  
topped with panko-bacon crumble

### 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

**SUDZUK BEEF 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

**SMOKED  
SALMON BENEDICT \***  
English muffin / crème fraiche /  
ajvar hollandaise sauce

**SHRIMP OMELETTE**  
house-marinated shrimp / mix pepper  
stew / creamy poblano sauce

### SWEETS

**STRAWBERRY WAFFLE**  
nutella / strawberry jam /  
vanilla whipped cream

**BLUEBERRY WAFFLE**  
blueberry jam / vanilla whipped cream

**MAPLE WAFFLE**  
sugar powder / maple syrup

**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

**BEEF 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 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.