

DINNER

UNLIMITED \$49.⁹⁹
*PER PERSON
Ambar Experience

+\$27.⁹⁹ TO ENJOY UNLIMITED
SELECTED DRINKS
*PER PERSON

+\$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 TZATSIKI 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

UNLIMITED COCKTAILS

RAIL MIX DRINKS INCLUDED

RED PUNCH SANGRIA

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

KIWI SMASH

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

AMBAR OLD FASHIONED

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

MANGO LEMONADE

SOUR & TANGY
vodka / mango puree / house sour mix

MARGARITA

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

UNLIMITED WINE

AMBAR SPARKLING

MOLDOVA

11

AMBAR SAUVIGNON BLANC

MOLDOVA

11

AMBAR ROSE

MOLDOVA

11

AMBAR CABERNET SAUVIGNON

MOLDOVA

11

UNLIMITED BEER

YUENGLING

PENNSYLVANIA

8

HARD APPLE CIDER

AUSTRIA

8

*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.