

# DINNER

**UNLIMITED \$49.<sup>99</sup>**  
\*PER PERSON  
**Ambar Experience**

**+\$27.<sup>99</sup>** TO ENJOY UNLIMITED  
SELECTED DRINKS  
\*PER PERSON

**+\$7.<sup>99</sup>** 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

### TOMATO SOUP

house-made pesto / roasted tomatoes

### BALKAN SALAD

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

### VITAMIN SALAD

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

### FIELD GREENS

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

## VEGETABLES

### EGGPLANT MOUSSAKA

balkan cheese / tomato sauce / parmesan

### BRUSSEL SPROUTS

crispy bacon / lemon-garlic yogurt

### HAND-CUT FRIES

house-made smoked aioli / chefs  
spice blend

### CAULIFLOWER

flash fried / parsley-tahini spread /  
pinenut crumble

### ISTRIAN GNOCCHI

creamy mushroom sauce / truffle  
paste / onion

### GREEN BEANS

sautéed green beans in tomato sauce  
with onion & garlic

### BEEF CARPACCIO

arugula / goat cheese / roasted walnut /  
pomegranate dressing

## FROM WOOD FIRE GRILL

### CEVAPI 'BALKAN KEBAB'

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

### PORK NECK

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

### CHICKEN SKEWERS

24-hour brined and  
marinated overnight / pickled fresno

### LAMB MEDALLIONS

house ground lamb / panko  
mint / garlic / lemon yogurt

### 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

### BEEF SHORT RIB GOULASH

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

### SLOW ROASTED LAMB

lamb shoulder roasted for six-hours  
served with braised potatoes

### STUFFED PEPPER

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

### CHICKEN STROGANOFF

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

### DRUNKEN MUSSELS

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

### GRILLED SHRIMP

shrimp marinated with  
house-made rub served  
with corn puree

### RAINBOW TROUT

crispy skin, served with lentils &  
house gremolata

## DRINKS

### UNLIMITED COCKTAILS

RAIL MIX DRINKS INCLUDED

#### RED PUNCH SANGRIA 12

LIGHT & REFRESHING

Ambar red / bourbon / lemon / cinnamon syrup

#### KIWI SMASH 12

LIGHT & REFRESHING

Gin / Kiwi Puree / Lemon Juice / Honey Syrup

#### AMBAR OLD FASHIONED 13

STRONG & BOOZY

plum rakia / bourbon / plum syrup / bitters

#### MANGO LEMONADE 12

SOUR & TANGY

vodka / mango puree / house sour mix

#### MARGARITA 12

SOUR & TANGY

tequila / lime / agave nectar / house sour mix

### UNLIMITED WINE

#### AMBAR SPARKLING 11

MOLDOVA

#### AMBAR SAUVIGNON BLANC 11

MOLDOVA

#### AMBAR ROSE 11

MOLDOVA

#### AMBAR CABERNET SAUVIGNON 11

MOLDOVA

### UNLIMITED BEER

#### AMBAR LAGER 7

VIRGINIA

#### HARD APPLE CIDER 8

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.