

BRUNCH

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

+\$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  
WHITE BEAN HUMMUS cannellini beans garnished with pickled jalapeno  
BEET TZATSIKI strained garlic yogurt with oven-roasted beets

AMBAR MEZZE

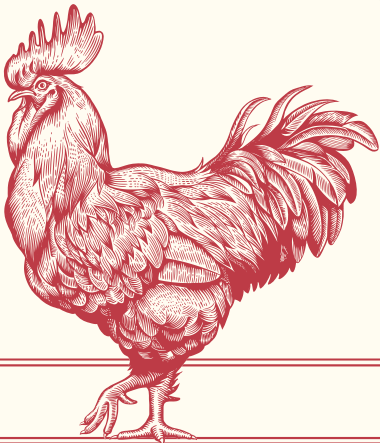
BREAD  
fresh house-made  
pita bread & cornbread

CHARCUTERIE

SUDZUK BEEF SALAMI \*  
BEEF PROSCIUTTO \*

SIDES

MUSHROOM PILAV  
porcini and cremini mushrooms / root vegetables  
POTATO HASH  
crispy potato cubes, caramelised onion  
with red pepper, gujalli chille  
BACON & GRITS  
creamy bu ery 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 / melted cheese  
mix Ambar's mustard / cabbage slaw

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  
thinly sliced cucumbers, beets, apples &  
carrots, topped with crunchy sriracha  
sunflower seeds. Drizzled with a zesty  
honey-lemon dressing

SOUPS & SALADS

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 / chared 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  
BEET 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.