

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

Includes unlimited small plates

## UNLIMITED DINNER Ambar Experience

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

**\$54.<sup>99</sup>**  
\*PER PERSON

Includes unlimited small plates  
&  
a choice of dessert per person

### SPREADS

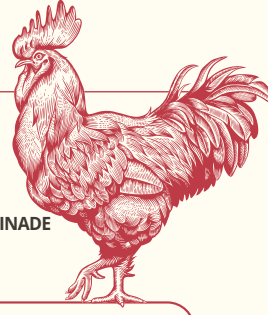
SERVED WITH FRESHLY BAKED PITA & CORN BREAD

- KAJMAK** rich and creamy traditional Balkan skim milk spread
- AJVAR** roasted pepper, garlic, and eggplant spread
- WHITE BEAN HUMMUS** cannellini beans garnished with pickled jalapeno
- BEET TZATSIKI** refreshing beet yogurt dip with garlic and dill
- URNEBES** feta cheese pureed with chili flakes and a roasted pepper jam

### AMBAR MEZZE

### CHARCUTERIE

- SUJUK BEEF SAUSAGE \***
- BEEF PROSCIUTTO \***
- HOUSE PICKLED VEGETABLES**
- MIXED OLIVES IN MEDITERRANEAN MARINADE**



### SOUPS & SALADS

- VEAL SOUP**  
tender veal meat, a medley of root vegetables & crème fraiche
- TOMATO SOUP**  
blend of roasted tomatoes, red bell peppers, and fresh basil with a touch of house-made pesto
- BALKAN SALAD**  
diced pepper, onion, cucumber, and cherry tomato salad. Tossed in sherry vinegar and topped with feta cheese
- BEET SALAD**  
carpaccio-style roasted beets with pomegranate - beet root reduction, topped with arugula, candied pecans, and goat cheese
- FIRE ROASTED PEPPERS**  
garlic marinated, topped with feta crumble and scallion
- VITAMIN SALAD**  
thinly sliced cucumbers, beets, apples & carrots, topped with crunchy sriracha sunflower seeds. Drizzled with a zesty honey-lemon dressing

### CHEF DELICACIES

- FOREST MUSHROOM CREPE**  
mix of forest mushrooms and a luscious leek mousse, all wrapped in delicate crepes and topped with thyme velouté sauce & Gouda cheese
- FRIED CHICKEN**  
chicken breasts marinated in buttermilk, coated in a crunchy breadcrumb and almond crust. Served on a bed of apple wasabi
- PEPPER & CHEESE CROQUETTE**  
cheese-stuffed marinated piquillo peppers coated in a crispy breadcrumb crust and served atop of tangy cranberry chutney
- LAMB LASAGNA**  
layers of tender lamb ragu, eggplant, creamy béchamel sauce, and a blend of cheeses, all nestled between sheets of lasagna dough
- STEAK TARTAR \***  
tender beef tenderloin marinated in a tantalizing harissa & honey-mustard tartar dressing, served with toast
- HALLOUMI**  
with the nutty crunch of black and white sesame seeds, drizzled with sweet honey

### VEGETABLES

- ASPARAGUS**  
grilled asparagus coated in a gorgonzola sauce and topped with a balsamic reduction drizzle
- EGGPLANT MOUSSAKA**  
roasted eggplant, zucchini, and sliced potatoes in savory tomato sauce and topped with a blend of feta and Parmesan cheeses
- CAULIFLOWER**  
flash fried cauliflower, coated in a crunchy pine nut crumble, and served on top of vibrant spinach tahini pesto
- ROASTED BABY CARROTS**  
coated in a tangy passionfruit Amarillo glaze, served atop a bed of creamy tofu cashew cream and topped with a flavorful chimichurri
- HAND-CUT FRIES**  
wedge cut, tossed in a house spice blend, and topped with a homemade smoked aioli
- BRUSSEL SPROUTS**  
with savory bacon crumbles, served on a bed of creamy lemon garlic yogurt
- BAKED BEANS**  
slow cooked beans with garlic, paprika, tomato and blend of traditional spices
- MUSHROOM PILAF**  
arborio rice slowly cooked in vegetable stock and combined with a flavorful mushroom ragu

### MEAT & POULTRY

#### FROM WOOD FIRE GRILL

- CEVAPI 'BALKAN KEBAB'**  
traditional house ground beef kebab served on a spicy feta spread
- SMOKED SAUSAGE**  
house ground smoked pork sausage served with a homemade mustard and red cabbage slaw
- CHICKEN SKEWERS**  
chicken breast marinated in a Mediterranean bell pepper sauce and served with a mix of pickled onions and fresno peppers
- LAMB MEDALLIONS**  
house ground lamb, served on a lemon-garlic yogurt, drizzled with pomegranate molase and with a fresh cucumber, mint & onion salad on the side

#### SLOW COOKED

- BEEF SHORT RIB GOULASH**  
tender beef short ribs braised for five hours in red wine reduction, served with orzo pasta
- YAGA 'ROASTED LAMB'**  
slow-roasted lamb shoulder for six-hours served with medley of oven-roasted potatoes
- SARMA 'PORK BELLY STUFFED CABBAGE'**  
traditional Balkan sour cabbage leaves stuffed with a savory mixture of pork belly, root vegetables, rice, and spices
- CHICKEN STROGANOFF**  
chicken breast bites smothered in a creamy mushroom sauce and served on a bed of mashed potatoes

### BAKED

- CHEESE PIE**  
traditional savory dish made with a cheese mixture spread over layers of phyllo dough, served on an ajvar emulsion and yogurt
- WHITE FLATBREAD**  
topped with creamy feta and melted mozzarella cheeses and finished with a fresh arugula salad, lightly dressed with truffle & olive oil
- MEAT PIE**  
seasoned ground beef and minced leeks between sheets of phyllo dough and served over a lemon garlic yogurt
- SUJUK FLATBREAD**  
topped with sujuk beef sausage, mozzarella cheese, tomato sauce, and oregano
- MUSHROOM FLATBREAD**  
medley of mixed mushrooms sautéed with leeks atop of caramelized onions. Topped with a vibrant fresh arugula and goat cheese

### SEAFOOD

- SALMON \***  
glazed with a lemon-ginger aioli and served on a potato and leek mash
- DRUNKEN MUSSELS**  
rakija, traditional Balkan brandy-flambeed mussels, served in a rich garlic cream sauce
- GRILLED SHRIMP**  
served on a bed of creamy corn puree and topped with feta crumble
- PAN-SEARED TROUT**  
fillet of trout served atop a bed of hearty lentil stew and topped with a vibrant tomato relish

### DESSERTS

- RASPBERRY CAKE**  
moist cake dough layered with whipped cream cheese and raspberry jelly marmalade, topped with a decadent chocolate glaze
- CHOCOLATE CAKE**  
white almond flour, greek yogurt & espresso coffee, glazed with rich milk chocolate and toasted hazelnuts
- BAKLAVA**  
rich phyllo layered pastry with crushed pistachio & soaked in lemon-honey syrup, served with vanilla ice cream
- BERRIES & CREAM**  
fresh mixed berries with whipped cream

\*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.