

# BRUNCH

**UNLIMITED \$42.<sup>99</sup>**  
\*PER PERSON  
**Ambar Experience**

INCLUDES UNLIMITED PLATES  
& BRUNCH DRINKS FOR **\$0.99**

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 1:30PM DUE TO SERVICE CLOSURE AT 3:30PM)|  
+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

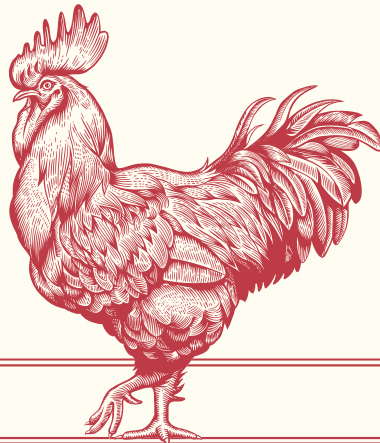
**BREAD**  
fresh house-made  
pita bread & cornbread

## CHARCUTERIE

**SUDZUK BEEF SALAMI \***  
**BEEF PROSCIUTTO \***  
**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  
**VITAMIN SALAD**  
thinly sliced cucumbers, beets, apples &  
carrots, topped with crunchy sriracha  
sunflower seeds. Drizzled with a zesty  
honey-lemon dressing

## 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

## \$0.99 DRINKS

**TRADITIONAL MIMOSA**  
Ambar sparkling wine / orange juice  
**PEACH BELINI**  
Ambar sparkling wine / peach purée  
**MIX BERRY MIMOSA**  
Ambar sparkling wine / berry purée  
**BRUNCH APERITIVO**  
Fortified wine / orange juice /  
Ambar sparkling wine  
**RED WINE PUNCH**  
Cabernet Sauvignon / peach lemonade/  
mint infused syrup  
**BLOODY MARRY**  
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

\*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.