

\$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 TZATZIKI** 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 fraîche

#### 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

#### SORBET DUO

homemade raspberry & peach sorbet

\*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.