

**\$27.<sup>99</sup>**  
\*PER PERSON

Includes unlimited small plates

## UNLIMITED LUNCH Ambar Experience

**\$32.<sup>99</sup>**  
\*PER PERSON

Includes unlimited small plates  
&  
a choice of dessert 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

THIS IS OUR VEGAN & VEGETARIAN MENU. ALL DISHES BELOW ARE VEGETARIAN.

VEGAN DISHES WILL BE MARKED WITH **V** SYMBOL.

IF MODIFICATION IS NEEDED FOR DISH TO BE MADE VEGAN, IT WILL BE MARKED WITH **V** SYMBOL.

### SPREADS

SERVED WITH FRESHLY BAKED PITA & CORN BREAD

**KAJMAK** rich and creamy traditional Balkan skim milk spread

**V** **AJVAR** roasted pepper, garlic, and eggplant spread

**V** **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

**V** **HOUSE PICKLED VEGETABLES**

**V** **MIXED OLIVES IN MEDITERRANEAN MARINADE**

### SOUPS & SALADS

**V** **TOMATO SOUP**  
blend of roasted tomatoes, red bell peppers, and fresh basil with a touch of house-made pesto

**V** **FIRE ROASTED PEPPERS**  
garlic marinated, topped with feta crumble and scallion

**V** **BALKAN SALAD**  
diced pepper, onion, cucumber, and cherry tomato salad. Tossed in sherry vinegar and topped with feta cheese

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

**V** **BEET SALAD**  
carpaccio-style roasted beets with pomegranate - beet root reduction, topped with arugula, candied pecans, and goat cheese

### CHEF DELICACIES

**PEPPER & CHEESE CROQUETTE**  
cheese-stuffed marinated piquillo peppers coated in a crispy breadcrumb crust and served atop of tangy cranberry chutney

**HALLOUMI**  
with the nutty crunch of black and white sesame seeds, drizzled with sweet honey

**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

### VEGETABLES

**V** **ASPARAGUS**  
grilled asparagus coated in a gorgonzola sauce and topped with a balsamic reduction drizzle

**V** **BRUSSEL SPROUTS**  
served on a bed of creamy lemon garlic yogurt

**V** **CAULIFLOWER**  
flash fried cauliflower, coated in a crunchy pine nut crumble, and served on top of vibrant spinach tahini pesto

**V** **MUSHROOM PILAF**  
arborio rice slowly cooked in vegetable stock and combined with a flavorful mushroom ragu

**V** **HAND-CUT FRIES**  
wedge cut, tossed in a house spice blend, and topped with a homemade smoked aioli

**V** **BAKED BEANS**  
slow cooked beans with garlic, paprika, tomato and blend of traditional spices

**EGGPLANT MOUSSAKA**  
roasted eggplant, zucchini, and sliced potatoes in savory tomato sauce and topped with a blend of feta and Parmesan cheeses

**V** **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

### 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

**V** **MUSHROOM FLATBREAD**  
medley of mixed mushrooms sautéed with leeks atop of caramelized onions. Topped with a vibrant fresh arugula and goat cheese

### DESSERTS

**BAKLAVA**  
rich phyllo layered pastry with crushed pistachio & soaked in lemon-honey syrup, served with vanilla ice cream

**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

**V** **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.

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

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## UNLIMITED DINNER Ambar Experience

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- 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

- V** **HOUSE PICKLED VEGETABLES**
- V** **MIXED OLIVES IN MEDITERRANEAN MARINADE**

### SOUPS & SALADS

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- V** **BALKAN SALAD** diced pepper, onion, cucumber, and cherry tomato salad. Tossed in sherry vinegar and topped with feta cheese
- V** **BEET SALAD** carpaccio-style roasted beets with pomegranate - beet root reduction, topped with arugula, candied pecans, and goat cheese
- V** **FIRE ROASTED PEPPERS** garlic marinated, topped with feta crumble and scallion
- V** **VITAMIN SALAD** thinly sliced cucumbers, beets, apples & carrots, topped with crunchy sriracha sunflower seeds. Drizzled with a zesty honey-lemon dressing

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- V** **BRUSSEL SPROUTS** served on a bed of creamy lemon garlic yogurt
- V** **HAND-CUT FRIES** wedge cut, tossed in a house spice blend, and topped with a homemade smoked aioli
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- V** **CAULIFLOWER** flash fried cauliflower, coated in a crunchy pine nut crumble, and served on top of vibrant spinach tahini pesto
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