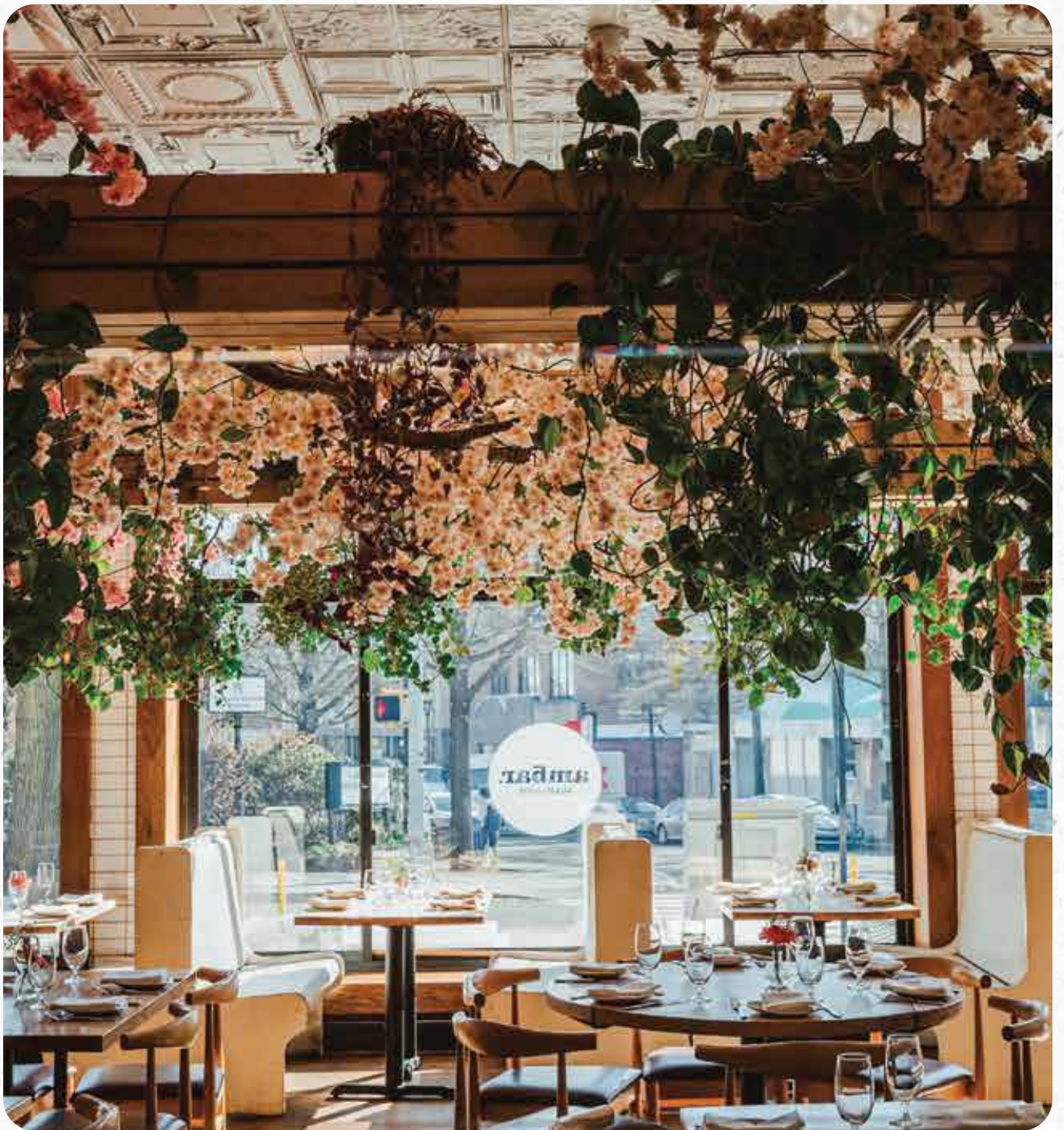


**ambar.**<sup>©</sup>

**BALKAN CUISINE**

**C L A R E N D O N**

**DINING WITHOUT LIMITS**





## Ambar Dining



Seated 100  
Reception 150

**BRIGHT SPACE WITH NATURAL LIGHT  
AND PLANTS, GREAT AMBIANCE**

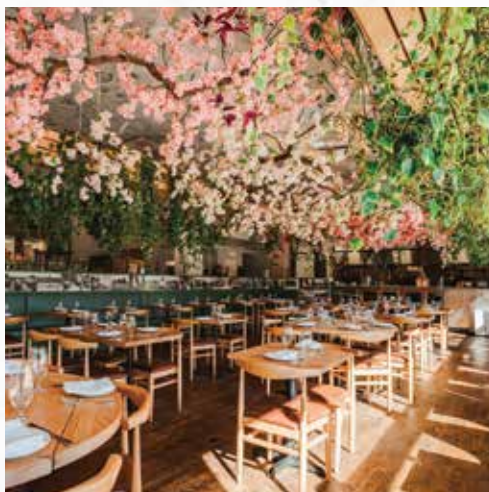
## Ambar Bar



Seated 40  
Reception 50

**PERFECT FOR CASUAL GATHERINGS AS  
CORPORATE HAPPY HOUR**

## Ambar Full Buyout



Seated 140  
Reception 200

**SPACIOUS AND COSY, PERFECT VENUE  
FOR WEDDING RECEPTION WITH BAR  
MINGLING AREA AND FORMAL DINING**

## Ambar Lounge Bar



Seated 12  
Reception 25

**SMALL CASUAL GROUP-IDEAL SPOT**

## Ambar Lounge VIP



Seated 25  
Reception 35

**GREAT SEMI PRIVATE SPACE, BEST SUITABLE  
FOR FAMILY AND FRIEND GATHERINGS**

## Ambar Lounge Buyout



Seated 70  
Reception 100

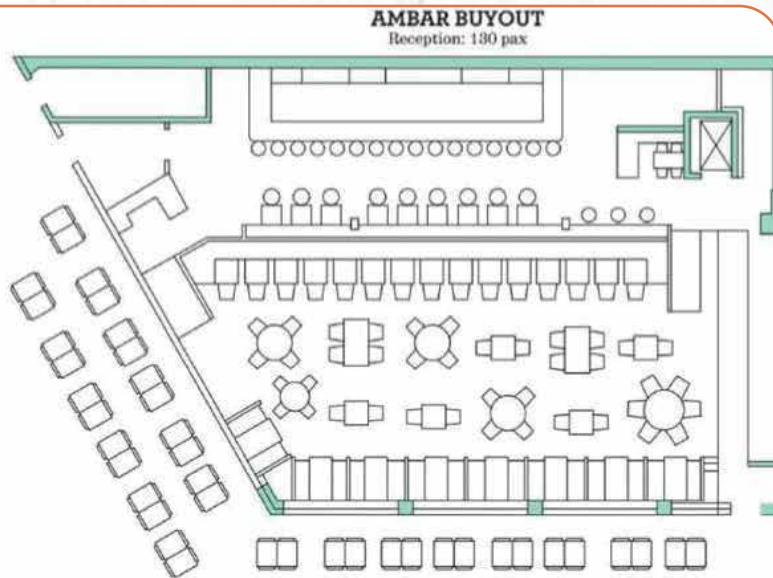
**HIDDEN JEWEL IN CLARENDON,  
NYC SPEAKEASY VIBE WITH RUSTIC DECOR,  
ADJUSTABLE FROM BRIGHT OVER AMBER  
ALL THE WAY TO CLUB LIGHT MODES,  
DJ BOOTH-PERFECT VENUE FOR  
ANY OCCASION-BIRTHDAY, WEDDING,  
CORPORATE PARTY**



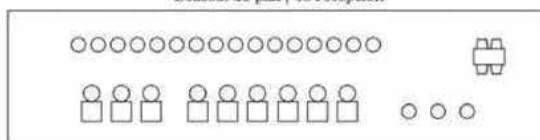


# AMBAR FLOOR PLAN

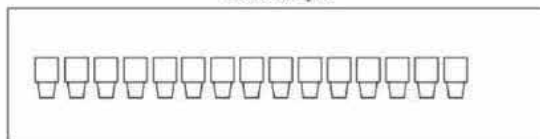
## RESTAURANT FLOOR PLAN



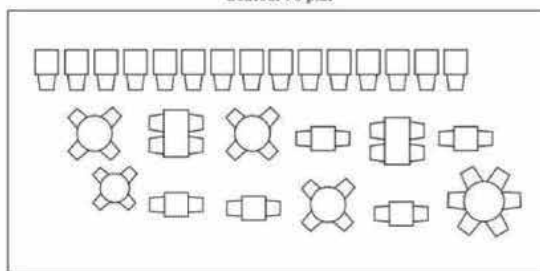
**BAR**  
Seated: 25 pax | 40 reception



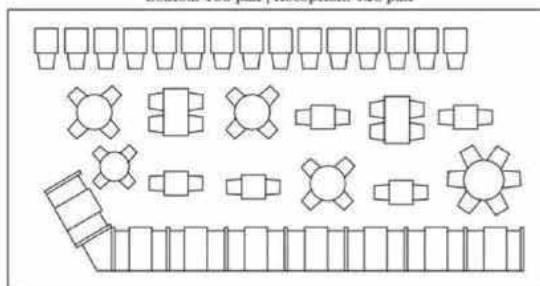
**SECTION 1**  
Seated: 35 pax



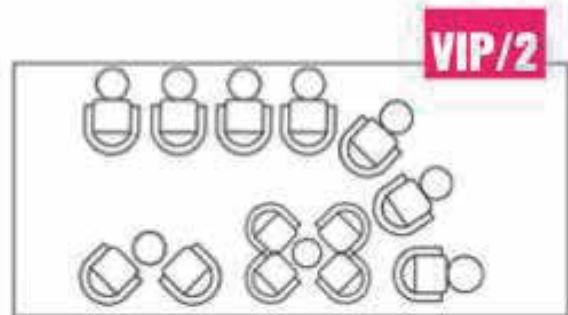
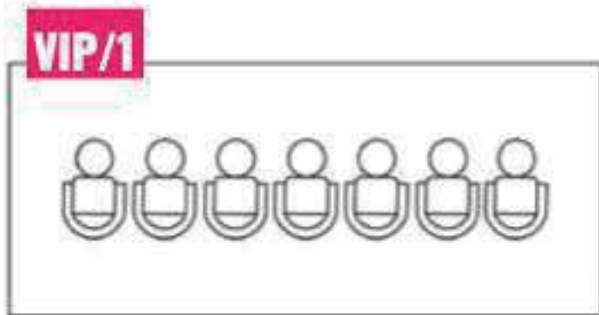
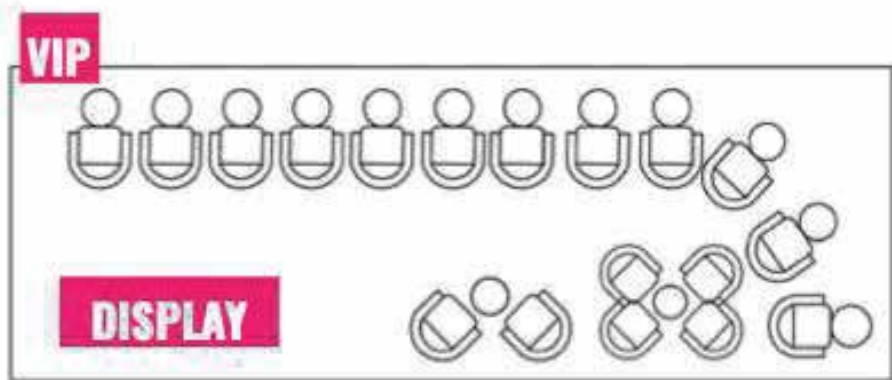
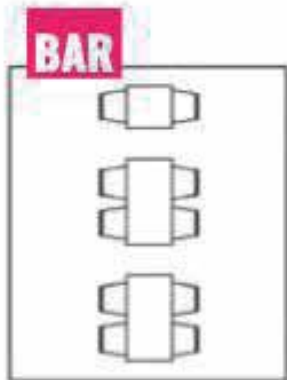
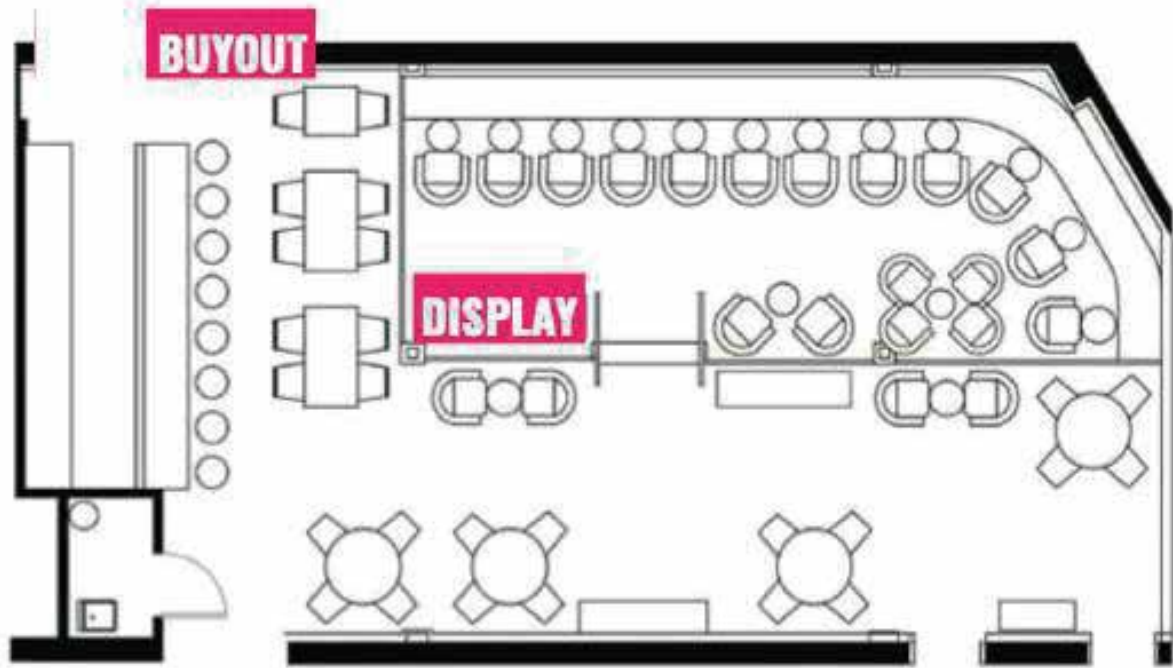
**SECTION 2**  
Seated: 70 pax



**SECTION 3**  
Seated: 100 pax | Reception: 120 pax



# AMBAR LOUNGE FLOOR PLAN



# Welcome station MEZZE PLATTERS

**Small \$150** - up to 10 people

**Large \$250** - up to 20 people

## SPREADS

### AJVAR

roasted pepper & eggplant relish

### WHITE BEAN HUMMUS

cannellini beans garnished with pickled jalapeno

### BEEF TZATSIKI

strained garlic yogurt with oven-roasted beets

## CHARCUTERIE

### SUDZUK BEEF SALAMI \*

BEEF PROSCIUTTO \*

### HOUSE-MADE PICKLED VEGETABLES

MIXED MARINATED OLIVES

## BREAD

FRESHLY BAKED PITA BREAD

FRESHLY BAKED CORNBREAD

FRESHLY BAKED SOURDOUGH

# HORS D'OEUVRES

A LA CARTE

Minimum of 50 pieces, 10 of each, if ordered individually

**\$35** PER PERSON

- CHOICE OF 5 ITEMS  
- BASED ON 60 MINUTES  
OF CONTINUOUS SERVICE

PACKAGES

**\$47** PER PERSON

- CHOICE OF 5 ITEMS  
- BASED ON 120 MINUTES  
OF CONTINUOUS SERVICE

## MINIS - \$5 EACH

### PEPPER CROQUETTE

herb-panko coated piquillo pepper, stuffed with kajmak and aged sheep cheese / cranberry chutney

### CEVAPI 'BALKAN KEBAB'

house-made beef sausages served with roasted pepper & feta cheese emulsion

### CHICKEN SKEWERS

24-hour brined and marinated overnight / pickled fresno

### GRILLED SHRIMP

shrimp marinated with house-made rub served with corn puree

### STEAK TARTAR \*

tender beef tenderloin marinated in a tantalizing harissa & honey-mustard tartar dressing.

### CAULIFLOWER

flash fried / parsley-tahini spread / pinenut crumble

## BAKED - \$6 EACH

### WHITE FLATBREAD

sheep's cheese / mozzarella drizzled with truffle oil

### SUJUK FLATBREAD

house-made tomato sauce smoked beef sausage kajmak / oregano

### MUSHROOM FLATBREAD

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

### CHEESE PIE

crispy phyllo dough / aged cheese roasted pepper cream / yogurt

### MEAT PIE

crispy phyllo dough / ground beef leeks / served over lemon-garlic yogurt

### LAMB LASAGNA

lamb ragu / eggplant / tomato / béchamel

## SLIDERS - \$6 EACH

### BALKAN PANINI

beef prosciutto / sudzuk salami / ajvar / garlic yogurt / lettuce

### BALKANO

grilled pork neck / melted cheese mix Ambar's mustard / cabbage slaw

### FRIED CHICKEN

almond & walnuts crusted organic chicken pickled fresno / apple-wasabi slaw

### CRISPY CHEESE

remoulade sauce / pickle

### MINI BURGER

house-ground beef / cheddar cheese bacon / leuce / smoked mayo

### LAMB SLIDER

lamb medallion / lemon garlic yogurt / pomegranate molasses

\*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



# DISPLAY STATIONS

**\$35** **CREATE YOUR OWN**  
- FOR 120 MINUTES  
per person

**\$60** **TRADITIONAL**  
- RECOMMENDED  
BY OUR CHEF  
- FOR 120 MINUTES  
per person

+ ADD ADDITIONAL DISH FOR \$6 per person  
+ ADD DESSERT PLATTER FOR \$7.99 per person

## CREATE YOUR OWN DISPLAY

Select two items from "Sides & Salads", one item from "Vegetables" & one item from "Balkan Fair"

### SIDES & SALADS

#### AJVAR & PICKLES

roasted pepper & eggplant relish

#### BEET TZATSIKI & PICKLES

strained garlic yogurt  
with oven-roasted beets

#### URNEBES & PICKLES

roasted pepper relish & aged cow cheese  
emulsion

#### 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

#### MASHED POTATOES

butter & cream

#### ROASTED POTATOES

slow cooked with carrots & onions

#### WHITE BEAN HUMMUS

cannellini beans garnished with pickled jalapeno

#### FRIES

wedge cut, tossed in a house spice blend

### VEGETABLES & BAKED

#### ASPARAGUS

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

#### BRUSSEL SPROUTS

crispy bacon / lemon-garlic yogurt

#### HAND-CUT FRIES

house-made smoked aioli /  
chef's spice blend

#### CAULIFLOWER

flash fried / parsley-tahini spread /  
pinenut crumble

#### MUSHROOM PILAF

arborio rice slowly cooked in vegetable stock  
and combined with a flavorful mushroom  
ragu

#### EGGPLANT MOUSSAKA

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

#### BABY CARROTS

coated in a tangy passionfruit Amarillo glaze

#### BAKED BEANS

slow cooked beans with garlic, paprika,  
tomato and blend of traditional spices

#### GRILLED VEGGIES

seasonal vegetables from the wood fire grill,  
topped with house-made chimichurri

#### CHEESE PIE

traditional savory dish made with a  
cheese mixture spread over layers of  
phyllo dough

#### MEAT PIE

seasoned ground beef and minced leeks  
between sheets of phyllo dough

### BALKAN FAIR

#### CEVAPI 'BALKAN KEBAB'

house-made beef sausages  
served with roasted pepper  
& feta cheese emulsion

#### STUFFED SOUR CABBAGE

traditional Balkan sour cabbage leaves  
stuffed with a savory mixture of pork belly,  
root vegetables, rice, and spices

#### SMOKED SAUSAGE

house ground smoked pork sausage

#### CHICKEN SKEWERS

24-hour brined and marinated overnight /  
pickled fresno

#### SESAME SEARED SALMON \* +\$2 PP

glazed with a lemon-ginger aioli

#### RAINBOW TROUT +\$2 PP

crispy skin, served with lentils & house gremolata

#### FRIED CHICKEN

24-hour marinated chicken breast /  
panko-almond crusted / apple-wasabi slaw

#### SLOW ROASTED LAMB +\$2 PP

lamb shoulder roasted for six-hours

#### GOULASH +\$2 PP

tender beef short ribs braised for five hours  
in red wine reduction, served with orzo pasta

## TRADITIONAL BALKAN DISPLAY

Traditional display station recommended by our Chef. Everything below is included.

#### AJVAR & PICKLES

roasted pepper & eggplant relish

#### BEET TZATSIKI & PICKLES

strained garlic yogurt  
with oven-roasted beets

#### BALKAN SALAD

tomatoes / onions / cucumbers / peppers  
sherry vinaigrette / balkan cheese

#### CHEESE PIE

crispy phyllo dough / aged cheese  
roasted pepper cream / yogurt

#### BRUSSEL SPROUTS

crispy bacon / lemon-garlic yogurt

#### BEEF SHORT RIB GOULASH

beef braised for five hours in  
red wine reduction, served with trofie pasta

#### MASHED POTATOES

butter & cream

#### GRILLED MIXED MEAT

cevapi 'Balkan kebab', pork neck, chicken  
skewers, lamb medallions, smoked pork  
sausage, urnebes spread

# DRINK PACKAGES

**\*\* ENTIRE GROUP MUST PARTICIPATE IN THE SAME PACKAGE.  
LISTED PRICE IS PER PERSON BASED ON 2H OF UNLIMITED CONSUMPTION, EVERY ADDITIONAL  
HOUR \$7.99 per person**

## CLASSIC \$31

**ROSE, AMBAR**  
MOLDOVA

**SAUVIGNON BLANC, AMBAR - WHITE**  
MOLDOVA

**CABERNET SAUVIGNON, AMBAR - RED**  
MOLDOVA

**BRUT, CRICOVA - SPARKLING**  
MOLDOVA

**LAV, LAGER**  
SERBIA

**HEINEKEN, LAGER**  
HOLLAND

**ALL RAIL MIXED  
DRINKS INCLUDED**

## SIGNATURE \$36

- Classic Package Plus Cocktails -

**ANGEL & DEVIL**  
LIGHT & REFRESHING  
gin / grapefruit juice / honey syrup

**PINEAPPLE MOJITO**  
LIGHT & REFRESHING  
rum / pineapple juice / mint

**AMBAR OLD FASHIONED**  
STRONG & BOOZY  
plum rakia / bourbon / cane syrup bitters

**MANGO LEMONADE**  
SOUR & TANGY  
vodka / mango puree / house sour mix

**MARGARITA**  
SOUR & TANGY  
tequila / lime / agave nectar /  
house sour mix

## PREMIUM \$50

- Signature package plus Top Shelf -

**VODKA**  
Tito's  
Ketel One

**RUM**  
Bacardi  
Captain Morgan

**GIN**  
Bombay Sapphire  
Tanqueray

**WHISKEY**  
Jack Daniels Black Label  
Woodford Reserve Bourbon

**TEQUILA**  
Patron Silver  
Milagro  
Herradura Reposado



# DESSERT

A La Carte - Minimum 30 bites, 10 of each. \$4 per bite

OR

Sharing dessert platters for \$7.99 per person

## RASPBERRY CAKE

cake dough / whipped cream cheese / raspberry jelly  
marmelade topped with chocolate glaze

## CHOCOLATE CAKE

juicy 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



**STREET GUYS**  
**HOSPITALITY.**

**ambar.** **ambar.** **ambar.**  
BALKAN CUISINE BALKAN CUISINE BALKAN CUISINE  
CLARENDON CAPITOL HILL SHAW

AMBAR CLARENDON

T. +1 703-875-9663 | A. 2901 Wilson Blvd Arlington, VA 22201