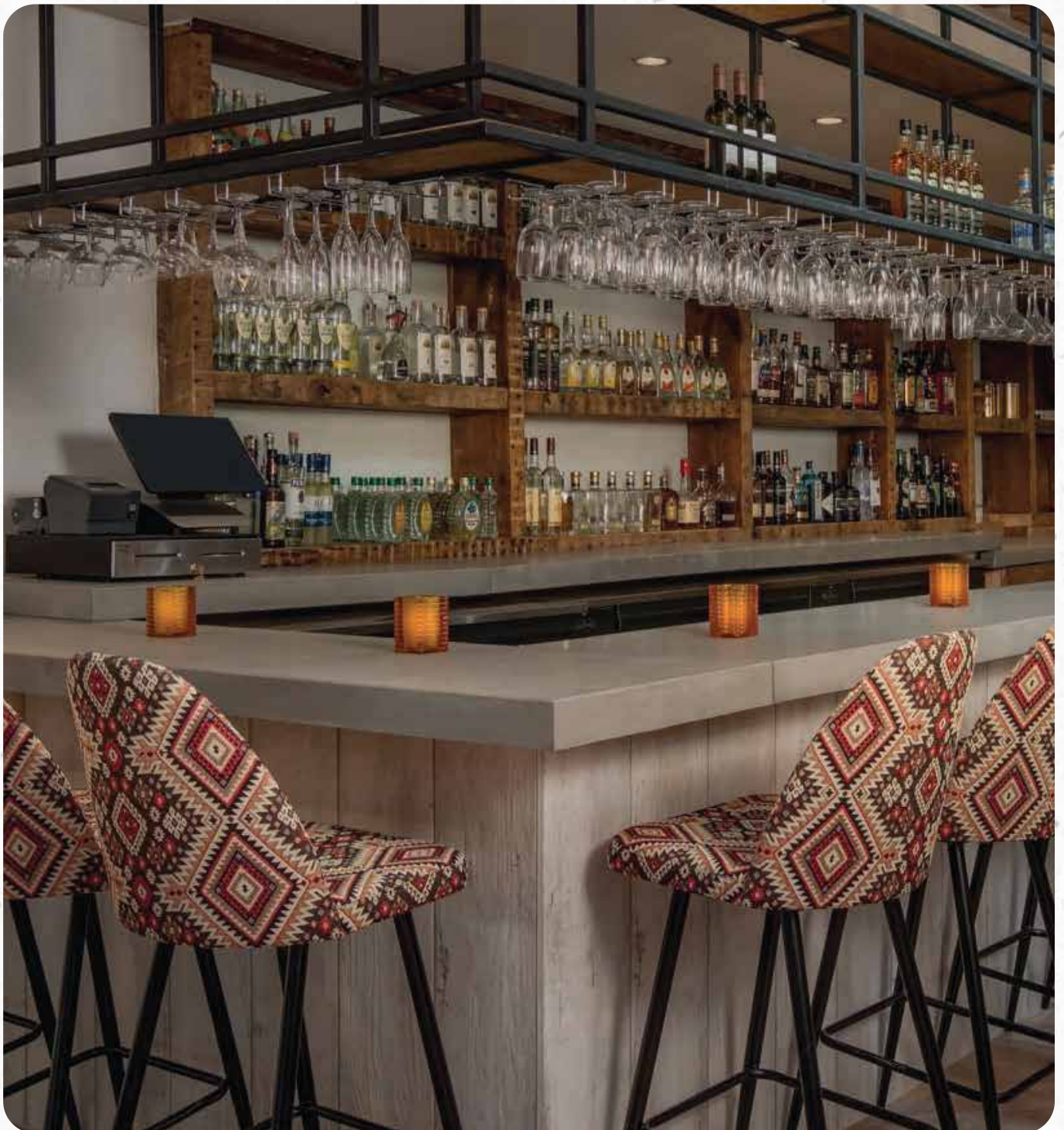


**ambar.**<sup>©</sup>

**BALKAN CUISINE**

**CAPITOL HILL**

**DINING WITHOUT LIMITS**



## Gallery Area



2nd Floor - Semi- private  
Seated 10

THIS INTIMATE SECOND FLOOR SPACE IS PERFECT FOR A SMALL ELEVATED CELEBRATION.

## Wine Room



2nd Floor - Private Section  
Seated 30  
Reception 40

THIS CHARMING, HIDDEN SPACE AT THE BACK OF THE SECOND FLOOR. PERFECT FIT FOR BUSINESS MEETINGS OR COZY DINERS-ANY OCCASION.

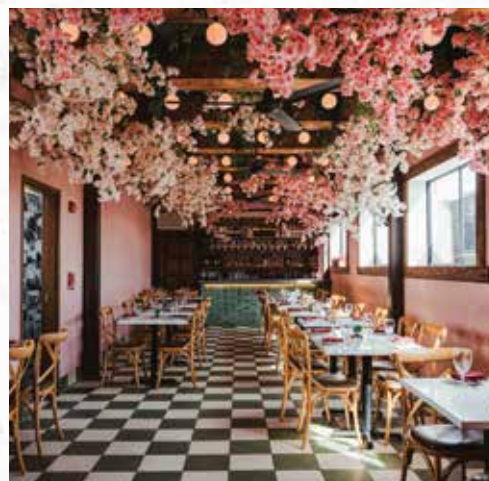
## Chef's Room



Ground Floor - Private Section  
Seated 24  
Reception 30

THIS GROUND FLOOR SPACE -A GREAT CHOICE FOR CASUAL GATHERINGS.

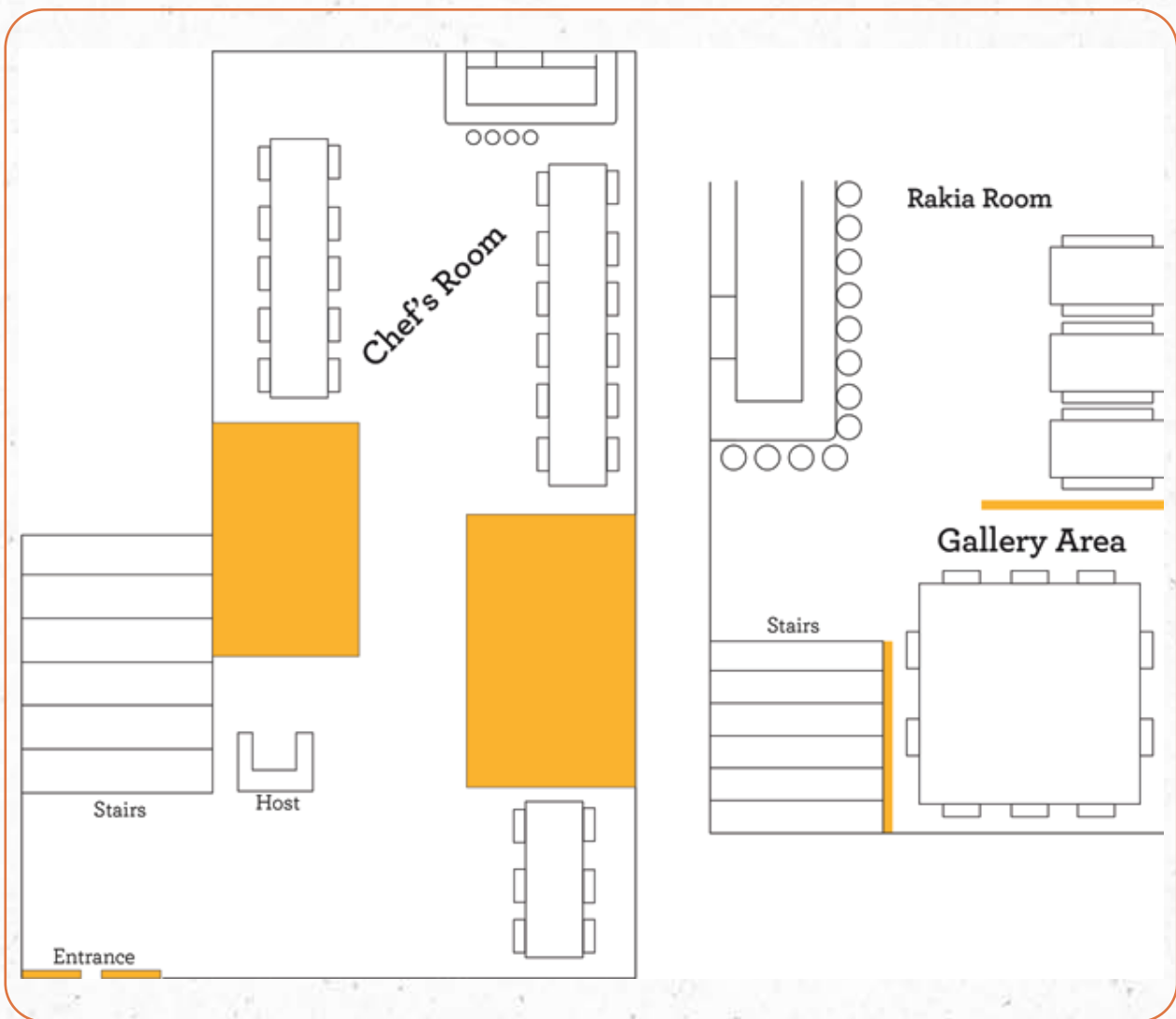
## Ambar Rooftop



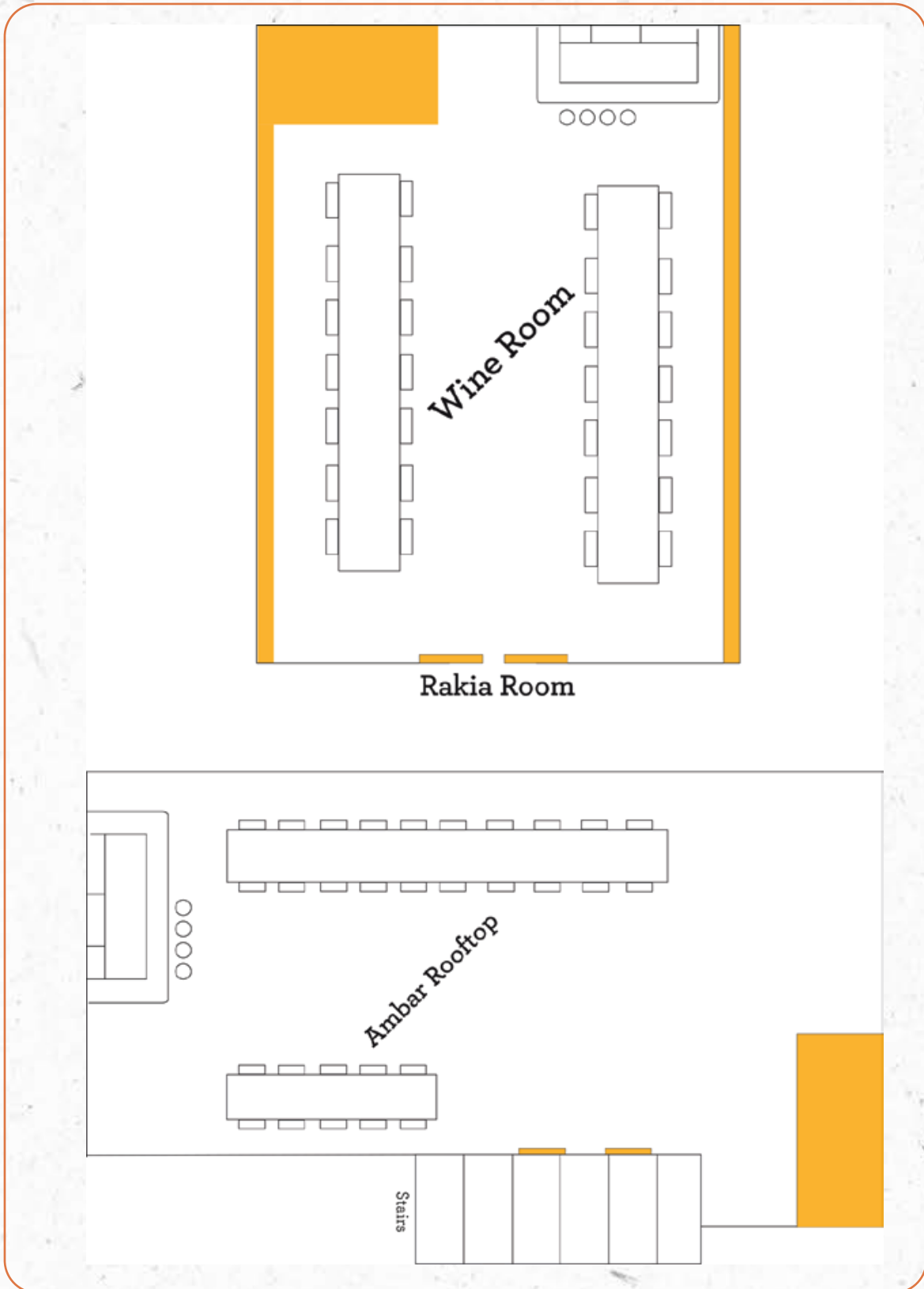
3rd Floor - Semi-private Section  
Seated 40  
Reception 65

TOP OF THE TOPS - DELIVERS THE UNIQUE EXPERIENCE - FOR ANY EVENT REQUEST.

# FLOOR PLAN



# 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 TZATZIKI

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 sauce

**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 \$10 per person**

## CLASSIC \$27.99

**ROSE, AMBAR**  
MOLDOVA

**SAUVIGNON BLANC, AMBAR - WHITE**  
MOLDOVA

**CABERNET SAUVIGNON, AMBAR - RED**  
MOLDOVA

**BRUT, CRICOVA - SPARKLING**  
MOLDOVA

**YUENGLING, LAGER**  
PA, USA

**HARD APPLE CIDER**  
PFANNER, AUSTRIA

**ALL RAIL MIXED  
DRINKS INCLUDED**

## SIGNATURE \$37.99

- Classic Package Plus Cocktails -

**RED SANGRIA**  
LIGHT & REFRESHING  
Ambar red / bourbon / lemon /  
cinnamon syrup

**KIWI SMASH**  
LIGHT & REFRESHING  
Gin / Kiwi Puree / Lemon Juice /  
Honey Syrup

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

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

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

## PREMIUM \$49.99

- Signature package plus all wines by the glass,  
all beers, selected rakijas and signature cocktails -

**VODKA - TITO'S**  
**GIN - BOMBAY SAPPHIRE**  
**WHISKEY - JACK DANIELS**  
**TEQUILA - CASAMIGOS BLANCO**  
**RUM - BACARDI**

**HARVEST TIME**  
SPICY FINISH  
Quince / Blended Scotch /  
Honey-Ginger/ Lemon

**KAO CACAO**  
LIGHT / REFRESHING  
Aged Rum / Cacao Campari /  
Pineapple / Raspberry Cordial

**SKOPLJE**  
SMOKEY  
Pear Rakia / Mezcal  
Spiced Pear Puree / Sour Mix

**POMEGRANATE KISS**  
LIGHT / REFRESHING  
Tequila / Aperol / Grapefruit /  
Pomegranate Cordial

# 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**

BALKAN CUISINE  
CLARENDON

**ambar**

BALKAN CUISINE  
CAPITOL HILL

**ambar**

BALKAN CUISINE  
SHAW

AMBAR CAPITOL HILL

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