

ambar.[©]

BALKAN CUISINE

S H A W

DINING WITHOUT LIMITS



Main Dinning



Seated 60
Reception 80

Rooftop corner lounge



Seated 30
Reception 50

Rooftop small lounge



Seated 20
Reception 30

Rooftop lounge



Seated 50
Reception 80

Rooftop Bar Party



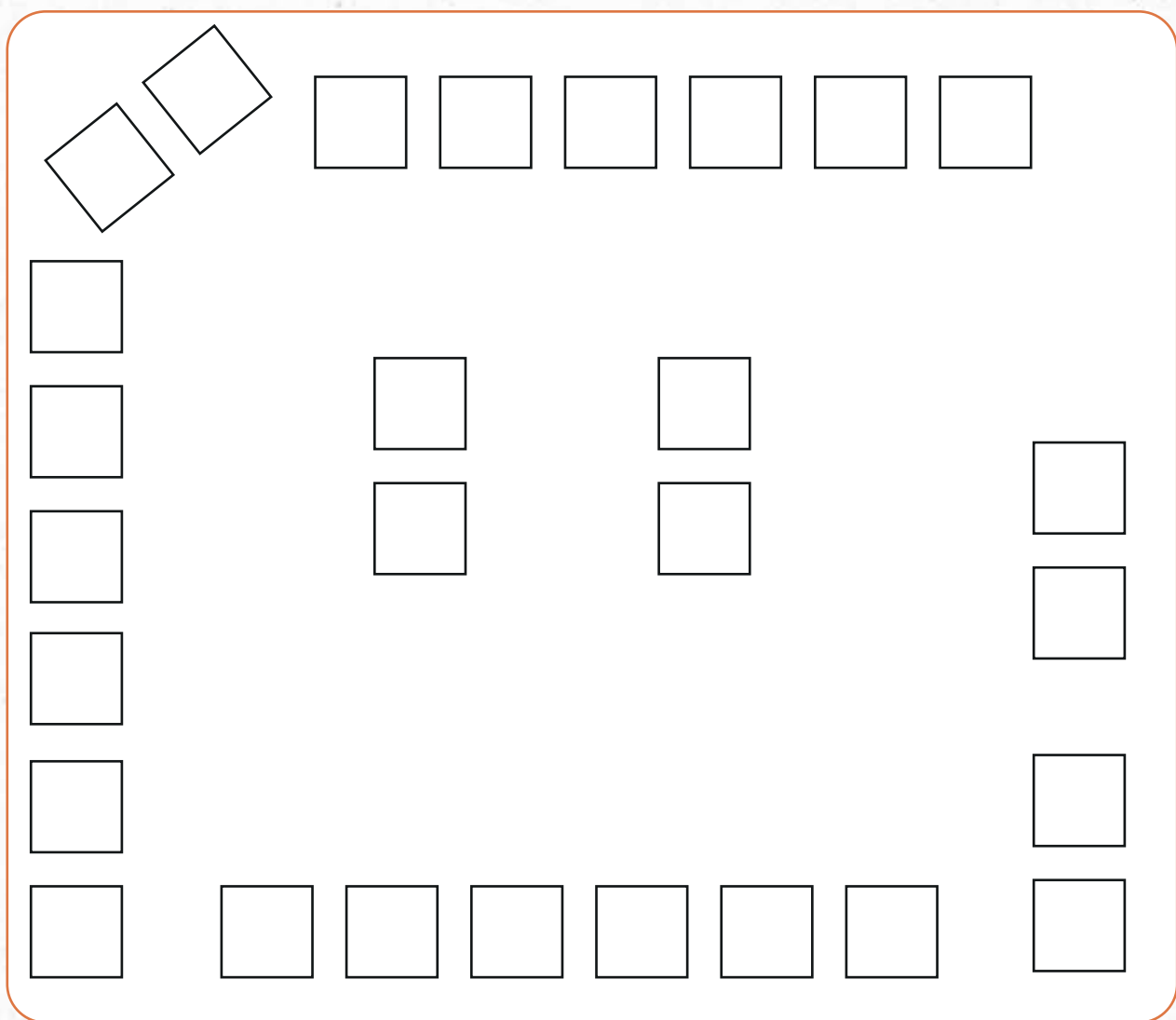
Seated 20
Reception 30

Rooftop Buyout

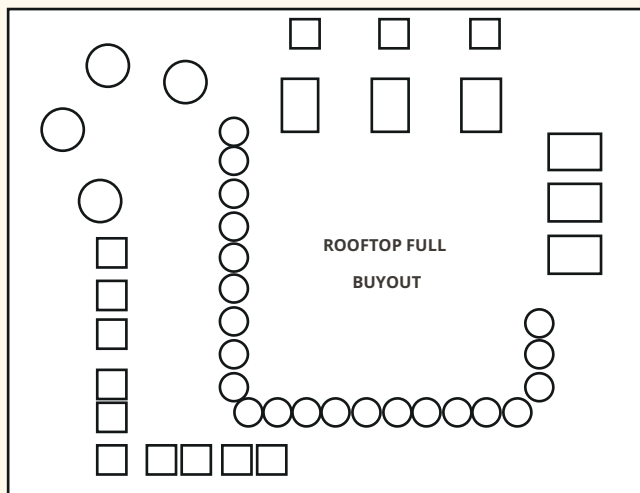
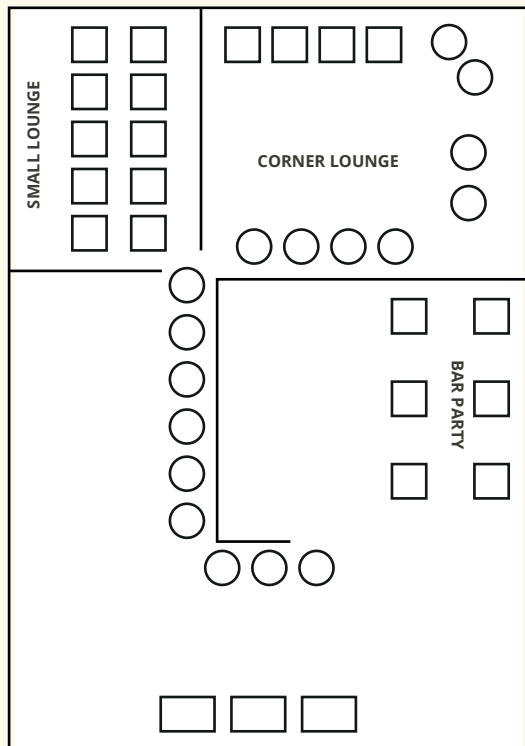


Seated 70
Reception 120

1st Floor Dinign Room



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 \$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 syrurt 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. **ambar.** **ambar.**
BALKAN CUISINE BALKAN CUISINE BALKAN CUISINE
CLARENDON CAPITOL HILL SHAW

AMBAR SHAW

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