

NEW YEAR'S EVE DINNER

Unlimited 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
LAST SEATING MENU, FROM 9PM TO 10:30PM

\$89.⁹⁹
*PER PERSON

New year's Eve specials
and unlimited small plates

+\$27.⁹⁹ unlimited selected drinks

NEW YEAR'S EVE SPECIALS

Karadjordjeva Schnitzel
veal / kajmak / tartare sauce

Filet Mignon
creamy mushroom sauce /
thyme garlic butter

Saffron Lobster Risotto
mascarpone cream / parmesan cheese

Scallops
cream spinach /
bacon chipotle crumble

SPREADS

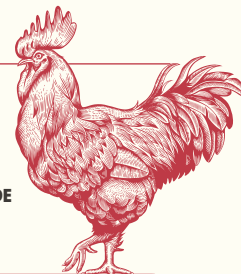
SERVED WITH FRESHLY BAKED PITA & CORN BREAD

- 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
- BEEF TZATSIKI** 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 fraiche
- BALKAN SALAD**
diced pepper, onion, cucumber, and cherry tomato salad. Tossed in sherry vinegar and topped with feta cheese
- FIRE ROASTED PEPPERS**
garlic marinated, topped with feta crumble and scallion
- BEEF SALAD**
carpaccio-style roasted beets with pomegranate - beet root reduction, topped with arugula, candied pecans, and goat cheese
- 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
- 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
- STEAK TARTAR ***
tender beef tenderloin marinated in a tantalizing harissa & honey-mustard tartar dressing, served with toast
- FRIED CHICKEN**
chicken breasts marinated in buttermilk, coated in a crunchy breadcrumb and almond crust. Served on a bed of apple wasabi

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

- 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
- CEVAPI 'BALKAN KEBAB'**
traditional house ground beef kebab served on a spicy feta spread

SLOW COOKED

- BEEF SHORT RIB GOULASH**
tender beef short ribs braised for five hours in red wine reduction, served with orzo pasta
- SARMA 'PORK BELLY STUFFED CABBAGE'**
traditional Balkan sour cabbage leaves stuffed with a savory mixture of pork belly, root vegetables, rice, and spices
- YAGA 'ROASTED LAMB'**
slow-roasted lamb shoulder for six-hours served with medley of oven-roasted potatoes
- 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
- MEAT PIE**
seasoned ground beef and minced leeks between sheets of phyllo dough and served over a lemon garlic yogurt
- MUSHROOM FLATBREAD**
medley of mixed mushrooms sautéed with leeks atop of caramelized onions. Topped with a vibrant fresh arugula and goat cheese
- WHITE FLATBREAD**
topped with creamy feta and melted mozzarella cheeses and finished with a fresh arugula salad, lightly dressed with truffle & olive oil
- SUJUK FLATBREAD**
topped with sujuk beef sausage, mozzarella cheese, tomato sauce, and oregano

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

*As a way to offset rising costs associated with the restaurant, we have added a 3% surcharge to all checks. This is not to replace employee tip.
*20% service charge will be added to each check (22% for contracted parties)

*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.