

NEW YEAR'S EVE LUNCH

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 | 2H TIME LIMIT

\$36.⁹⁹

*PER PERSON

New year's Eve specials and unlimited small plates

NEW YEAR'S EVE SPECIALS

Cod Spread

potato / garlic / olive oil / butter

Scallops

reamy spinach / bacon chipotle crumble

Slow cooked pork

kajmak / mashed potato / cabbage slaw

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 beef 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

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

HALLOUMI

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

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

YAGA 'ROASTED LAMB'

slow-roasted lamb shoulder for six-hours served with medley of oven-roasted potatoes

SARMA 'PORK BELLY STUFFED CABBAGE'

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

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

WHITE FLATBREAD

topped with creamy feta and melted mozzarella cheeses and finished with a fresh arugula salad, lightly dressed with truffle & olive oil

MEAT PIE

seasoned ground beef and minced leeks between sheets of phyllo dough and served over a lemon garlic yogurt

SUJUK FLATBREAD

topped with sujuk beef sausage, mozzarella cheese, tomato sauce, and oregano

MUSHROOM FLATBREAD

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

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

DESSERTS

RASPBERRY CAKE

moist cake dough layered with whipped cream cheese and raspberry jelly marmalade, topped with a decadent chocolate glaze

BAKLAVA

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

SORBET DUO

homemade raspberry & peach sorbet

CHOCOLATE CAKE

white almond flour, greek yogurt & espresso coffee, glazed with rich milk chocolate and toasted hazelnuts

*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.

*20% service charge will be added to each check (22% for contracted parties)

*Caution, olives may contain pits.