

# 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 | 2H TIME LIMIT  
LAST SEATING MENU, FROM 9PM TO 10:30PM

**\$89.<sup>99</sup>**  
\*PER PERSON

**New year's Eve specials and unlimited small plates**

**+\$4.<sup>99</sup>** per selected drink

### NEW YEAR'S EVE SPECIALS

**Karadjordjeva Schnitzel**  
pork / 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 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
- 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
- GRILLED SHRIMP**  
served on a bed of creamy corn puree and topped with feta crumble
- DRUNKEN MUSSELS**  
rakija, traditional Balkan brandy-flambeed mussels, served in a rich garlic cream sauce

#### DESSERTS

- RASPBERRY CAKE**  
moist cake dough layered with whipped cream cheese and raspberry jelly marmalade, topped with a decadent chocolate glaze
- SORBET DUO**  
homemade raspberry & peach sorbet
- BAKLAVA**  
rich phyllo layered pastry with crushed pistachio & soaked in lemon-honey syrup, served with vanilla ice cream
- 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.