

UNLIMITED CHRISTMAS Ambar Experience

Discover the whole world of Balkan cuisine on your table by trying a little bit of everything - all for one flat price.

\$47.⁹⁹

*PER PERSON

includes unlimited small plates
coffee, tea, soft drinks

+MUST BE ENJOYED BY THE ENTIRE TABLE
+2H TIME LIMIT (DOESN'T APPLY FOR TABLES SEATED AFTER 2PM DUE TO SERVICE CLOSURE AT 4PM)
+PLEASE DRINK RESPONSIBLY

CHRISTMAS SPECIALS

Pork Flatbread
slow cooked pork /
eggplant aioli / pickled jalapeno / egg

Meatball slider
beef meatballs / mozzarella cheese

Ham & Cheese Crepe
fried pancakes stuffed
with ham and cheese topped
with tatar sauce

Mix Berries Cake
blueberry / raspberries /
bourbon vanilla cream

START

SERVED WITH FRESHLY BAKED PITA & CORN BREAD

OLIVIER SPREAD
peas, green beans, carrot,
mayo, eggs, potato mustard

BEET TZATZIKI
strained garlic yogurt with
oven-roasted beets

AJVAR
roasted pepper & eggplant relish

**HOUSE PICKLED
VEGETABLES**

WHITE BEAN HUMMUS
cannellini beans garnished
with pickled jalapeno

**MIXED OLIVES IN
MEDITERRANEAN
MARINADE**

FLATBREADS

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

PIES

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

SOUPS & SALADS

VEAL SOUP
tender veal meat, a medley of root
vegetables & crème fraîche

TOMATO SOUP
blend of roasted tomatoes, red bell
peppers, and fresh basil with a touch of
house-made pesto

BALKAN SALAD
diced pepper, onion, cucumber, and
cherry tomato salad. Tossed in sherry
vinegar and topped with feta cheese

VITAMIN SALAD
thinly sliced cucumbers, beets, apples &
carrots, topped with crunchy sriracha
sunflower seeds. Drizzled with a zesty
honey-lemon dressing

SLIDERS

MINI BURGER
juicy house-ground beef topped with
melted cheddar cheese, crispy bacon,
fresh lettuce, and smoky mayo

FRIED CHICKEN
crispy almond crusted organic chicken,
topped with pickled Fresno chiles and a
refreshing apple-wasabi slaw

BALKANO
grilled pork neck with melted cheese on,
served with Ambar's mustard, melted
cheddar cheese and a crisp cabbage slaw.

SIDES

MUSHROOM PILAV
blend of porcini and cremini mushrooms
sautéed to perfection, mixed with fluffy
rice and root vegetables

POTATO HASH
golden crispy potato cubes tossed with
sweet caramelized onions, roasted red
peppers, and a hint of smoky guajillo chile

SCRAMBLED EGGS
fluffy, cage-free, soft scrambled
eggs.

CREAMY GRITS
rich, buttery grits blended with sharp
cheddar cheese for a creamy, velvety
finish

MAC & CHEESE
mini pasta tossed in a rich, creamy cheese
sauce, topped with crispy golden bacon
breadcrumbs for a perfect crunch



PROTEINS

APPLEWOOD SMOKED BACON
crispy North Country applewood smoked
bacon

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

GRILLED HANGER STEAK *
mustard-marinated hanger steak, grilled
to perfection, topped with a vibrant
chimichurri sauce

SMOKED SAUSAGE
house ground smoked pork sausage
served with a homemade mustard and
red cabbage slaw

SHRIMP & GRITS
creamy and buttery grits, cheddar and
mozzarella cheese, mediterranean style
shrimps with tomato cream sauce, fresh
capers and parsley

EGGS

PULLED PORK BENEDICT *
4 hours slow cooked caramelized pork,
orange juice, condensed milk on English
muffin with arbol hollandaise sauce

SALMON BENEDICT *
creamy salmon tartare with fresh parsley
and lemon juice on an English muffin and
arbol hollandaise sauce

MEDITERRANEAN OMELETTE
egg white omelette with kalamata olives,
zucchini, cherry tomato, onions, peppers
and creamy goat cheese

SHAKSHUKA *
poached eggs in homemade tomato
sauce with onions, peppers, and spices

SWEETS

BALKAN MINI DONUTS
your choice of Nutella or jam drizzle
topped with powdered sugar

STRAWBERRY WAFFLE
crispy waffle topped with Nutella,
strawberry jam, and a dollop of vanilla
whipped cream

FRUIT GRANOLA
seasonal fresh fruit topped with creamy
blueberry yogurt and crunchy granola

CARAMEL APPLE WAFFLE
homemade caramel sauce, apple
compote with cinnamon and whipped
cream

S'MORES WAFFLE
marshmallow creme topped with rich
chocolate sauce, vanilla whipped cream
graham crackers, and marshmallows

UNLIMITED BEVERAGE PACKAGES

CLASSIC \$12.⁹⁹

TRADITIONAL MIMOSA	9
Ambar sparkling wine / orange juice	
PEACH LAVENDER MIMOSA	9
Ambar sparkling wine / peach & lavender purée	
MANGO HIBISCUS MIMOSA	9
Ambar sparkling wine / mango & hibiscus purée	
RED SANGRIA	9
Ambar red wine / bourbon / strawberry / apple	
BLOODY MARY	9
vodka / tomato / lemon juice horseradish / Worcestershire sauce	

PREMIUM \$22.⁹⁹

COCKTAILS	
MANGO LEMONADE	12
vodka / mango puree / house sour mix	
MARGARITA	12
tequila / lime / agave nectar / house sour mix	
KIWI SMASH	12
gin / kiwi puree / lemon juice / honey syrup	

- Classic Package Plus Cocktails & Non-Alcoholic Beverages -

NON-ALCOHOLIC BEVERAGES

CARROT GINGER SPRITZ	9	BEET SUMAC SODA	9
tantalizing mix of fresh carrot juice, zesty lemon, ginger syrup, and a touch of vanilla extract, topped with invigorating ginger beer		fresh lemon and beet juices with sumac syrup, finished with a splash of soda water for a refreshing, tangy experience	
MANGO MULE	9	GRAPEFRUIT GARDEN FIZZ	9
refreshing mango purée, lime juice, and cucumber juice, topped with ginger beer, and garnished with fresh mint for a crisp, refreshing blend of tropical and zesty flavors		harmonious blend of grapefruit cordial, tonic water, lime and cucumber juice, topped with basil leaves for a delightful herbal twist	

*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.
We do this in lieu of increased menu prices.
You may request to have this taken off your check, should you choose.

*Parties of ten or more, with a signed contract have
22% service charge added to the check.
*Parties of six or more have 20% service
charge added to the check.

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.
Please inform your server of any food allergies.
*Caution, olives may contain pits.