

## 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.

MUST BE ENJOYED BY THE ENTIRE TABLE | 2H TIME LIMIT

**\$59.<sup>99</sup>**  
\*PER PERSON

includes unlimited small plates Christmas specials and choice of dessert

## CHRISTMAS SPECIALS

**Jumbo Shrimp Tagliatelle**  
creamy and rich alps Alp's butter sauce / garlic / seafood stock

**Balkan Pork Ribs**  
plum bbq sauce / potato gratin

**Salmon tartare**  
marinated with beetroot / spicy lemon dressing / pine nut / capers / red onion/ dil

**Beef Meatballs**  
beef / herbs / tomato sauce

## 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 TZATZIKI** 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

### BEEF SALAD

carpaccio-style roasted beets with pomegranate - beet root reduction, topped with arugula, candied pecans, and goat cheese

### 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

### FIRE ROASTED PEPPERS

garlic marinated, topped with feta crumble and scallion

## 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

**STEAK TARTAR \***  
tender beef tenderloin marinated in a tantalizing harissa & honey-mustard tartar dressing, served with toast

**PEPPER & CHEESE CROQUETTE**  
cheese-stuffed marinated piquillo peppers coated in a crispy breadcrumb crust and served atop of tangy cranberry chutney

**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

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

\*Parties of six or more will have an 20% service charge added to the check.

\*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.