

# VALENTINE'S DAY 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

**\$94.99**  
\*PER PERSON

- Unlimited small plates  
- Valentine's day specials  
- Unlimited drinks  
- Dessert to share

**+\$0.99** per selected drink

### VALENTINE'S SPECIALS

#### Branzino

lemon dashi sauce, Moravska salsa & watercress

#### Dalmatian Grilled Calamari

stewed spinach and garlic potatoes

#### Oxtail Ragu Gnocchi

veggie stew and pickled jalapeños

#### Forest Gnocchi

chocolate mousse, bitter orange cake, ground chocolate, orange gelee, taragon gnocchi, passion fruit espuma, black tea 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

**BEET TZATZIKI** 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**

### CHEF DELICACIES

#### FOREST MUSHROOM CREPE

mix of forest mushrooms and a luscious leek mousse, all wrapped in delicate crepes and topped with mozzarella cheese and porcini béchamel sauce.

#### 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

### SOUPS & SALADS

#### VEAL SOUP

tender veal meat, a medley of root vegetables & crème fraiche

#### BEET 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 marinaded, topped with feta crumble and scallion

### 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

#### DRINKS

#### COCKTAILS

Angel & devil  
Cherried & Spiced  
Ambar old fashioned  
Mango lemonade

#### WINE

Ambar White  
Ambar Red  
Ambar Sparkling  
Ambar Rose

#### BEER

Heineken  
Lav

\*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.