

# UNLIMITED \$36.<sup>99</sup> Ambar Experience

\*PER PERSON

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 (DOESN'T APPLY FOR TABLES SEATED AFTER 2PM DUE TO SERVICE CLOSURE AT 4PM)  
+PLEASE DRINK RESPONSIBLY

## START

SERVED WITH FRESHLY BAKED PITA & CORN BREAD

### OLIVIER SPREAD

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

### AJVAR

roasted pepper & eggplant relish

### WHITE BEAN HUMMUS

cannellini beans garnished with pickled jalapeno

### BEEF TZATSIKI

strained garlic yogurt with oven-roasted beets

### 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

### TOMATO SOUP

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

### VITAMIN SALAD

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

## 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

## FLATBREADS

### 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

## SLIDERS

### CRISPY CHEESE

a crispy cheese patty served with tangy remoulade sauce and crunchy pickled cucumber

### 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 and crisp cabbage slaw

## SIDES

### MUSHROOM PILAV

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

### SCRAMBLED EGGS

fluffy, cage-free, soft scrambled eggs.

### MAC & CHEESE

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

### POTATO HASH

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

### CREAMY GRITS

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

### APPLEWOOD SMOKED BACON

crispy North Country applewood smoked bacon

### GRILLED HANGER STEAK \*

mustard-marinated hanger steak, grilled to perfection, topped with a vibrant chimichurri sauce

## PROTEINS

### CEVAPI 'BALKAN KEBAB'

traditional house ground beef kebab served on a spicy feta spread

### 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

### MEDITERRANEAN OMELETTE

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

### SALMON BENEDICT \*

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

### 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

### FRUIT GRANOLA

seasonal fresh fruit topped with creamy blueberry yogurt and crunchy granola

### STRAWBERRY WAFFLE

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

### CARAMEL APPLE WAFFLE

homemade caramel sauce, apple compote with cinnamon and vanilla whipped cream

### S'MORES WAFFLE

marshmallow creme topped with rich chocolate sauce, graham crackers and marshmallows

## UNLIMITED BEVERAGE PACKAGES

### CLASSIC \$14.<sup>99</sup>

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

### PREMIUM \$22.<sup>99</sup> - Classic Package, Cocktails, Beers & Non-Alcoholic Beverages -

#### COCKTAILS

<b>MANGO LEMONADE</b>	12
vodka / mango puree / house sour mix	
<b>MARGARITA</b>	12
tequila / lime / agave nectar / house sour mix	
<b>KIWI SMASH</b>	12
basil infused gin / kiwi puree / lemon juice / honey syrup	

#### NON-ALCOHOLIC BEVERAGES

<b>CARROT GINGER SPRITZ</b>	9
tantalizing mix of fresh carrot juice, zesty lemon, ginger syrup, and a touch of vanilla extract, topped with invigorating ginger beer	
<b>GRAPEFRUIT GARDEN FIZZ</b>	9
harmonious blend of grapefruit cordial, tonic water, lime and cucumber juice, topped with basil leaves for a delightful herbal twist	
<b>MANGO MULE</b>	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	

#### BEER

<b>AMBAR LAGER</b>	7
draft   virginia	
<b>ORANGE STARFISH IPA</b>	8
draft   virginia	

\*As a way to offset rising costs associated with the restaurant, we have added a 3.5% 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 six or more, have 20% service charge added to the check.  
\*Parties of ten or more, with a signed contract have 22% 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.