

UNLIMITED LUNCH Ambar Experience

a choice of dessert 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 ENIOYED BY THE ENTIRE TABLE | 2H TIME LIMIT

THIS IS OUR VEGAN & VEGETARIAN MENU. ALL DISHES BELOW ARE VEGETARIAN.

VEGAN DISHES WILL BE MARKED WITH V SYMBOL.

IF MODIFICATION IS NEEDED FOR DISH TO BE MADE VEGAN, IT WILL BE MARKED WITH



- SPREADS -

AMBAR MEZZE

CHARCUTERIE -

MIXED OLIVES IN MEDITERRANEAN MARINADE

HOUSE PICKLED VEGETABLES

SERVED WITH FRESHLY BAKED PITA & CORN BREAD

KAIMAK 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

SOUPS & SALADS

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

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



FIRE ROASTED PEPPERS

garlic marinaded, topped with feta crumble and scallion

VITAMIN SALAD

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

honey-lemon dressing

CHEF DELICACIES -

PEPPER & CHEESE CROQUETTE

cheese-stuffed, marinated piquillo peppers coated in a crispy breadcrumb crust and served atop of tangy cranberry chutney

HALL QUMI

with the nutty crunch of black and white sesame seeds, drizzled with sweet honey

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.

----- VEGETABLES -----



ASPARAGUS

grilled asparagus coated in a gorgonzola sauce and topped with a balsamic reduction drizzle



MUSHROOM PILAF

arborio rice slowly cooked in vegetable stock and combined with a flavorful mushroom ragu

EGGPLANT MOUSSAKA

roasted eggplant, zucchini, and sliced potatoes in savory tomato sauce and topped with a blend of feta and Parmesan cheeses



BRUSSEL SPROUTS

served on a bed of creamy lemon garlic yogurt



HAND-CUT FRIES

wedge cut, tossed in a house spice blend, and topped with a homemade smoked



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



CAULIFLOWER

flash fried cauliflower, coated in a crunchy pine nut crumble, and served on top of vibrant spinach tahini pesto



BAKED BEANS

slow cooked beans with garlic, paprika, tomato and blend of traditional spices

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



MUSHROOM FLATBREAD

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

BAKLAVA

rich phyllo layered pastry with crushed pistachio & soaked in lemon-honey syrup, , served with vanilla ice cream

RASPBERRY CAKE

moist cake dough layerd with whipped cream cheese and raspberry jelly marmalade, topped with a decadent chocolate glaze

DESSERTS -

CHOCOLATE CAKE

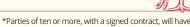
white almond flour, greek yogurt & espresso coffee, glazed with rich milk chocolate and toasted hazelnuts



BERRIES & CREAM

fresh mixed berries with whipped cream

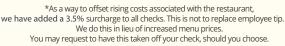




*Parties of ten or more, with a signed contract, will have 22% service charge added to the check.

*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.







Includes unlimited small plates

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 $\textbf{BEET TZATZIKI} \ \text{refreshing beet yogurt dip with garlic and dill}$

URNEBES feta cheese pureed with chili flakes and a roasted pepper jam

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- DESSERTS -

CHOCOLATE CAKE

white almond flour, greek yogurt & espresso coffee, glazed with rich milk chocolate and toasted hazelnuts



BERRIES & CREAM

fresh mixed berries with whipped cream



*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

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