

**\$27.<sup>99</sup>**

\*PER PERSON

Includes unlimited small plates

## UNLIMITED LUNCH Ambar Experience

**\$32.<sup>99</sup>**

\*PER PERSON

Includes unlimited small plates  
&  
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 ENJOYED 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 **V** SYMBOL.

### SPREADS

SERVED WITH FRESHLY BAKED PITA & CORN BREAD

**KAJMAK** rich and creamy traditional Balkan skim milk spread

- V** **AJVAR** roasted pepper, garlic, and eggplant spread
- V** **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

- V** **HOUSE PICKLED VEGETABLES**
- V** **MIXED OLIVES IN MEDITERRANEAN MARINADE**

### SOUPS & SALADS

- V** **TOMATO SOUP** blend of roasted tomatoes, red bell peppers, and fresh basil with a touch of house-made pesto
- V** **BALKAN SALAD** diced pepper, onion, cucumber, and cherry tomato salad. Tossed in sherry vinegar and topped with feta cheese
- V** **BEET SALAD** carpaccio-style roasted beets with pomegranate - beet root reduction, topped with arugula, candied pecans, and goat cheese
- V** **FIRE ROASTED PEPPERS** garlic marinated, topped with feta crumble and scallion
- V** **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
- HALLOUMI** 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

- V** **ASPARAGUS** grilled asparagus coated in a gorgonzola sauce and topped with a balsamic reduction drizzle
- V** **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
- V** **BRUSSEL SPROUTS** served on a bed of creamy lemon garlic yogurt
- V** **HAND-CUT FRIES** wedge cut, tossed in a house spice blend, and topped with a homemade smoked aioli
- V** **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
- V** **CAULIFLOWER** flash fried cauliflower, coated in a crunchy pine nut crumble, and served on top of vibrant spinach tahini pesto
- V** **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

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

### DESSERTS

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

**RASPBERRY CAKE**  
moist cake dough layered with whipped cream cheese and raspberry jelly marmalade, topped with a decadent chocolate glaze

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

**V** **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.

\*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.

**\$49.<sup>99</sup>**

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## UNLIMITED DINNER Ambar Experience

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