

\$54.⁹⁹

*PER PERSON

includes unlimited small plates
and choice of a dessert

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

BEGINNING - FOR THE TABLE

Spreads & Made to order pita bread

KAJMAK

rich and creamy traditional
Balkan skim milk spread

AJVAR

roasted pepper, garlic,
and eggplant spread

BEEF TZATZIKI

refreshing beef yogurt
dip with garlic and dill

WHITE BEAN HUMMUS

cannellini beans garnished
with pickled jalapeno

URNEBES

feta cheese pureed with
chili flakes and a roasted
pepper jam

MARINATED OLIVES IN PICKLED VEGETABLES

cauliflower, onions,
red pepper and carrot
marinated in turmeric

SOUPS & SALADS

BALKAN SALAD

"Šopska salata" diced pepper,
onion, cucumber, and cherry tomato
salad. Tossed in sherry vinegar
and topped with feta cheese

BEEF SALAD

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

VEAL SOUP

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

CARROT GINGER SOUP

blend of organic carrots, ginger
and sesame topped with sunflower
seeds and cilantro

ROASTED PIQUILLO PEPPERS

"Belolučene paprike" garlic marinated,
topped with feta cheese and scallion

VITAMIN SALAD

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

CHEF SIGNATURES

STEAK TARTARE *

Prime tenderloin served with tomato
pesto butter and smoked aioli. Served
with crispy lavash

CHEESE & PEPPER CROQUETTE

Panko coated piquillo pepper, stuffed
with kajmak and aged sheep cheese
served with cranberry chutney

STUFFED PEPPER

"Punjena Paprika" filled with orzo,
sautéed kale and tomatoes on a
bed of almond veloute

GRILLED HALLOUMI CHEESE

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

WILD MUSHROOM STEW

Delicata squash served with
a mushroom lemon jus and baked
with pita

ALMOND FRIED CHICKEN

"Manastirska piletina" marinated
chicken breast served with
apple-wasabi slaw

WOOD-BURNING OVEN

CHEESE PIE

"Sirnica" traditional savory dish made
with a cheese mixture spread over
layers of phyllo dough, served on an
ajvar emulsion and yogurt

SUJUK FLATBREAD

Sujuk beef sausage, mozzarella cheese,
tomato sauce, and oregano

WHITE FLATBREAD

Creamy béchamel with mozzarella,
feta and fontina finished with a fresh
arugula salad, lightly dressed with
truffle

MEAT PIE

"Pita sa mesom" seasoned ground beef
and minced leeks between sheets of
phyllo dough and served over a lemon
garlic yogurt

MUSHROOM FLATBREAD

Roasted maitake mushrooms, sherry
glazed onions, leek béchamel and fresh
dill

LAMB FLATBREAD

Seasoned ground lamb, chimichurri,
pickled onion, feta cheese and red
sauce

MEAT & POULTRY

FROM THE HEARTH

BALKAN KEBAB *

"Čevapi" traditional house ground beef
kebab served on a spicy feta spread

SMOKED SAUSAGE *

"Roštiljska kobasica" house ground,
smoked pork sausage served with a
mustard and red cabbage slaw

CHICKEN SKEWERS *

"Pileći ražnjići" marinated in a bell
pepper sauce and served with a
mix of pickled onions and fresno
peppers

LAMB MEDALLIONS *

Served on a lemon-garlic yogurt,
drizzled with pomegranate molasses
and with a fresh cucumber salad

SLOW COOKED MEATS

BEEF SHORT RIB GOULASH

Tender beef short ribs braised in
red wine reduction, served with
orzo pasta

ROASTED LAMB

Catalpa Farms slow-roasted lamb
shoulder served with oven roasted
carrots, onion and potatoes

PORK BELLY STUFFED CABBAGE

"Sarma" traditional Balkan sour
cabbage leaves filled with a savory
mixture of pork belly, rice and root
vegetables

PORK SHOULDER

Catalpa Farms roasted pork with
savory whipped potatoes and
crunchy cabbage slaw

VEGETABLES

GRILLED ASPARAGUS

Served with a preserved lemon
hollandaise with a toasted garlic
breadcrumb

EGGPLANT MOUSSAKA

Roasted eggplant, wild mushroom ragu
and long pepper béchamel and topped
with a blend of feta and Parmesan
cheese

CAULIFLOWER

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

CRISPY CORN RIBS

Fried corn pieces tossed in a Balkan
chimichurri on a bed of whipped cheese

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 garlic lemon yogurt

ROASTED BABY CARROTS

Coated in a tangy passionfruit
Amarillo glaze, served with creamy
tofu cashew cream and topped with
herb salsa

FRIED ZUCCHINI

Panko fried zucchini rounds with
parmesan served with a bell pepper
yogurt dipping sauce

SEAFOOD

ATLANTIC SALMON *

Served on a bed of whipped lemon
tahini with a marinated cucumber salad

DRUNKEN MUSSELS *

Rakija, traditional Balkan
brandy-flambeed mussels, served
in a rich garlic cream sauce

GRILLED RAINBOW TROUT *

Served with a spicy tomato sauce,
garlic potatoes and Swiss chard

GRILLED SHRIMP *

Marinated with garlic and lemon,
served with a smoked pancetta aioli
and cilantro

DESSERTS

KREMPITA

Mille-fuille style flaky pastry dough
layered with vanilla custard, and fresh
raspberries

WARM BROWNIE SKILLET

rich chocolate brownie chunks
topped with vanilla ice cream,
warm caramel and toasted walnuts

BALKAN DONUTS

fried dough served with a choice of
dipping sauce (blueberry jam,
Nutella, Boston cream)

HOUSEMADE SORBET

plum rakija, lemon curd
& mango tajin

*These items are served raw, undercooked or cooked to order.

*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.

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

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