

\$59.⁹⁹

*PER PERSON

Includes unlimited small plates
&
a choice of dessert per person

UNLIMITED DINNER 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

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

Mother's Day Specials

SALMON TARTAR
with Beet Marinade

BURRATA SALAD
with Spinach, Arugula, and
Pine Nut Dressing

ROASTED PORK SHOULDER
with Whipped Potatoes and
Cabbage Slaw

STUFFED RED PEPPERS
with Beef and Vegetables in
a Creamy Dill Sauce

SOUPS & SALADS

VEAL SOUP

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

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 marinated, 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

FOREST MUSHROOM CREPE

mix of forest mushrooms and a luscious
leek mousse, all wrapped in delicate crepes
and topped with thyme velouté sauce &
Gouda cheese

FRIED CHICKEN

chicken breasts marinated in buttermilk,
coated in a crunchy breadcrumb and
almond crust. Served on a bed of apple
wasabi

PEPPER & CHEESE CROQUETTE

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

LAMB LASAGNA

layers of tender lamb ragu, eggplant,
creamy béchamel sauce, and a blend of
cheeses, all nestled between sheets of
lasagna dough

STEAK TARTAR *

tender beef tenderloin marinated in a
tantalizing harissa & honey-mustard tartar
dressing, served with toast

HALLOUMI

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

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

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

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 molasses and with a fresh
cucumber, mint & onion salad on the side

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

PAN-SEARED TROUT

fillet of trout served atop a bed of hearty lentil
stew and topped with a vibrant tomato relish

DESSERTS

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

BAKLAVA

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

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 foodborne illness.
Please inform your server of any food allergies.
*Caution, olives may contain pits.