

BRUNCH

INCLUDES UNLIMITED PLATES
& BRUNCH DRINKS STARTING AT

\$0.99

ORANGE JUICE AND
ICED TEA INCLUDED

UNLIMITED \$47.⁹⁹ 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 (DOESN'T APPLY FOR TABLES SEATED AFTER 1.30PM
DUE TO SERVICE CLOSURE AT 3.30PM)
+ PLEASE DRINK RESPONSIBLY

EASTER SPECIALS

LAMB FLATBREAD

featuring the same
mouthwatering combination
of seasoned lamb, chimichurri and feta

SMOKED TROUT SPREAD

a refreshing blend of smoked trout,
cilantro, lemon juice, tomato and onion

ZUCCHINI FRITTERS SLIDER

a refreshing blend of smoked trout,
cilantro, lemon juice, tomato and onion

START

SERVED WITH FRESHLY BAKED PITA & CORN BREAD

OLIVIER SPREAD

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

AJVAR

roasted pepper & eggplant relish

WHITE BEAN HUMMUS

cannellini beans garnished
with pickled jalapeno

BEET TZATZIKI

strained garlic yogurt with
oven-roasted beets

HOUSE PICKLED VEGETABLES

MIXED OLIVES IN MEDITERRANEAN MARINADE

FLATBREADS

MUSHROOM FLATBREAD

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

SUJUK FLATBREAD

topped with sujuk beef sausage,
mozzarella cheese, tomato sauce, and
oregano

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

SOUPS & SALADS

VEAL SOUP

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

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

SLIDERS

CRISPY CHEESE

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

FRIED CHICKEN

crispy almond crusted organic chicken,
topped with pickled Fresno chiles and a
refreshing apple-wasabi slaw

MINI BURGER

juicy house-ground beef topped with
melted cheddar cheese, crispy bacon,
fresh lettuce, and smoky mayo

BALKANO

grilled pork neck with melted cheese on,
served with Ambar's mustard, melted
cheddar cheese and a crisp cabbage slaw.

SIDES

MUSHROOM PILAV

blend of porcini and cremini mushrooms
sauteed 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

PROTEINS

APPLEWOOD SMOKED BACON

crispy North Country applewood smoked
bacon

CEVAPI 'BALKAN KEBAB'

traditional house ground beef kebab
served on a spicy feta spread

GRILLED HANGER STEAK *

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

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

SALMON BENEDICT *

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

MEDITERRANEAN OMELETTE

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

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

STRAWBERRY WAFFLE

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

FRUIT GRANOLA

seasonal fresh fruit topped with creamy
blueberry yogurt and crunchy granola

CARAMEL APPLE WAFFLE

homemade caramel sauce, apple
compote with cinnamon and whipped
cream

S'MORES WAFFLE

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

BRUNCH DRINKS \$0.99

TRADITIONAL MIMOSA

Ambar sparkling wine / orange juice

GUAVA MIMOSA

Ambar sparkling wine / guava purée

MIX BERRY MIMOSA

Ambar sparkling wine / berry purée

BRUNCH APERITIVO

Fortified wine / orange juice /
Ambar sparkling wine

RED WINE PUNCH

Cabernet Sauvignon / peach lemonade/
mint infused syrup

BLOODY MARY

vodka / tomato / lemon juice horseradish /
Worcestershire sauce

COCKTAILS \$2.99

MANGO LEMONADE

vodka / mango puree /
house sour mix

ANGEL & DEVIL

gin/ grapefruit juice/
honey syrup

NON ALCOHOLIC BEVERAGES \$1.99

MANGO MULE

blending mango puree, lime juice, ginger beer,
and a hint of honey syrup, garnished
with fresh mint for a delightful twist

BEET SUMAC SODA

Fresh lemon and beet juice with sumac syrup,
finished with splash of soda water, for a
refreshing, tangy experience

GRAPEFRUIT GARDEN FIZZ

harmonious blend of grapefruit cordial, tonic
water, lime and cucumber juices, topped with
basil leaves

*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 a 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.