

UNLIMITED \$41.⁹⁹ Ambar Experience

* 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 (DOESNT 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

peas, 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 fraiche

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

MINI BURGER

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

FRIED CHICKEN

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

BALKANO

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

SIDES

MUSHROOM PILAV

blend of porcini and cremini mushrooms sautéed 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

GRILLED HANGER STEAK *

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

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

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

MEDITERRANEAN OMELETTE

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

SALMON BENEDICT *

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

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

FRUIT GRANOLA

seasonal fresh fruit topped with creamy blueberry yogurt and crunchy granola

STRAWBERRY WAFFLE

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

CARAMEL APPLE WAFFLE

homemade caramel sauce, apple compote with cinnamon and vanilla whipped cream

S'MORES WAFFLE

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

UNLIMITED BEVERAGE PACKAGES

CLASSIC \$14.⁹⁹

TRADITIONAL MIMOSA 9

ambar sparkling wine / orange juice

PEACH LAVENDER MIMOSA 9

ambar sparkling wine / peach & lavender purée

MANGO HIBISCUS MIMOSA 9

ambar sparkling wine / mango & hibiscus purée

RED SANGRIA 9

ambar red wine / bourbon / strawberry / apple

BLOODY MARY 9

vodka / tomato / lemon juice horseradish / worcestershire sauce

PREMIUM \$22.⁹⁹ - Classic Package, Cocktails, Beers & Non-Alcoholic Beverages -

COCKTAILS

MANGO LEMONADE 12

vodka / mango puree / house sour mix

MARGARITA 12

tequila / lime / agave nectar / house sour mix

KIWI SMASH 12

basil infused gin / kiwi puree / lemon juice / honey syrup

NON-ALCOHOLIC BEVERAGES

CARROT GINGER SPRITZ 9

tantalizing mix of fresh carrot juice, zesty lemon, ginger syrup, and a touch of vanilla extract, topped with invigorating ginger beer

GRAPEFRUIT GARDEN FIZZ 9

harmonious blend of grapefruit cordial, tonic water, lime and cucumber juice, topped with basil leaves for a delightful herbal twist

MANGO MULE 9

refreshing mango purée, lime juice, and cucumber juice, topped with ginger beer, and garnished with fresh mint for a crisp, refreshing blend of tropical and zesty flavors

BEER

AMBAR 7

LAGER draft | virginia

ORANGE 8

STARFISH IPA draft | virginia

*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 six or more, have 20% service charge added to the check.

*Parties of ten or more, with a signed contract have 22% 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.