

# UNLIMITED \$36.<sup>99</sup>

\*PER PERSON

## 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 (DOESNT APPLY FOR TABLES SEATED AFTER 2PM DUE TO SERVICE CLOSURE AT 4PM)  
+PLEASE DRINK RESPONSIBLY

### START

SERVED WITH FRESHLY BAKED PITA & CORN BREAD

#### OLIVIER SPREAD

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

#### AJVAR

roasted pepper, garlic, and eggplant spread

#### BEEF TZATSIKI

refreshing beef yogurt dip with garlic and dill

#### WHITE BEAN HUMMUS

cannellini beans garnished with pickled jalapeno

#### MARINATED OLIVES IN PICKLED VEGETABLES

cauliflower, onions, red pepper and carrot marinated in turmeric

### WOOD-BURNING OVEN

#### CHEESE PIE

"Gibanica" 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

#### MEAT PIE

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

#### WHITE FLATBREAD

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

### SOUPS & SALADS

#### CARROT GINGER SOUP

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

#### VEAL SOUP

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

#### BALKAN SALAD

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

#### VITAMIN SALAD

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

### SLIDERS

#### CRISPY CHEESE

served with tangy house-made remoulade and crunchy pickles

#### FRIED CHICKEN

almond crusted chicken breast topped with apple-wasabi slaw and Fresno peppers

#### MINI BURGER

juicy house-ground beef topped with melted cheddar cheese, lettuce and smokey mayo

#### BALKANO

grilled pork neck with melted cheese with spicy mustard and crispy cabbage slaw

### SIDES

#### MUSHROOM PILAV

blend of sautéed porcini and cremini mushrooms mixed with risotto and root vegetables

#### POTATO HASH

crispy golden potatoes tossed with caramelized onions, roasted red peppers and smoky guajillo chile

#### SCRAMBLED EGGS

fluffy, cage free, scrambled eggs

#### CREAMY GRITS

rich, buttery grits made with sharp cheddar cheese

#### MAC & CHEESE

elbow pasta tossed with a rich, creamy cheese sauce topped with crispy bacon breadcrumbs

### PROTEINS

#### APPLEWOOD SMOKED BACON

Catalpa Farms thick cut bacon

#### CEVAPI 'BALKAN KEBAB'

traditional house ground beef kebab served with spicy feta spread

#### GRILLED HANGER STEAK \*

mustard-marinated hanger steak topped with vibrant chimichurri

#### SMOKED SAUSAGE

house ground pork sausage served with a spicy mustard and red cabbage slaw

#### SHRIMP & GRITS

cheesy grits served with fire roasted shrimp with a tomato caper sauce

### EGGS

#### PULLED PORK BENEDICT \*

slow cooked pork shoulder served on an English muffin with our signature chile hollandaise

#### SALMON BENEDICT \*

thinly sliced smoked salmon served on an English muffin with our signature chile hollandaise

#### MEDITERRANEAN OMELETTE

egg white omelette with Kalamata olives, zucchini, cherry tomatoes, onions, peppers and goat cheese

#### SHAKSHUKA \*

poached eggs in our house-made tomato sauce with onions and peppers

### SWEETS

#### BALKAN MINI DONUTS

your choice of Nutella, blueberry jam

#### STRAWBERRY WAFFLE

belgian-style waffle topped with Nutella, strawberry jam and vanilla whipped cream

#### FRUIT GRANOLA

seasonal fresh fruit topped with blueberry yogurt, mint and honey

#### CARAMEL APPLE WAFFLE

belgian-style waffle topped with caramel sauce, apple compote and vanilla whipped cream

#### S'MORES WAFFLE

belgian-style waffle topped with marshmallow, chocolate sauce and vanilla whipped cream

## UNLIMITED BEVERAGE PACKAGES

### CLASSIC \$14.<sup>99</sup>

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.<sup>99</sup>

#### 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	

- Classic Package Plus Cocktails & Non-Alcoholic Beverages -

#### 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	
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	
GRAPEFRUIT GARDEN FIZZ	9
harmonious blend of grapefruit cordial, tonic water, lime and cucumber juice, topped with basil leaves for a delightful herbtalwist	

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

\*\*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.

\*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.