

\$27.⁹⁹

*PER PERSON

includes unlimited small plates

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

BEET TZATZIKI

refreshing beet 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

CARROT GINGER SOUP

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

BEET SALAD

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

ROASTED PIQUILLO PEPPERS

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

VEAL SOUP

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

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

GRILLED HALLOUMI CHEESE

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

CHEESE & PEPPER CROQUETTE

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

WILD MUSHROOM STEW

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

STUFFED PEPPER

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

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

MEAT PIE

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

SUJUK FLATBREAD

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

MUSHROOM FLATBREAD

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

WHITE FLATBREAD

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

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

CHICKEN SKEWERS *

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

SMOKED SAUSAGE *

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

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

PORK BELLY STUFFED CABBAGE

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

ROASTED LAMB

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

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

HAND-CUT FRIES

Wedge cut, tossed in a house spice blend, and topped with a homemade smoked aioli

CAULIFLOWER

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

ROASTED BABY CARROTS

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

EGGPLANT MOUSSAKA

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

BRUSSEL SPROUTS

With savory bacon crumbles, served on a bed of garlic lemon yogurt

CRISPY CORN RIBS

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

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

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.