

# \$54.<sup>99</sup>

\*PER PERSON

includes unlimited small plates  
and choice of a dessert

## 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

THIS IS OUR VEGAN & VEGETARIAN MENU. ALL DISHES BELOW ARE VEGETARIAN.  
VEGAN DISHES WILL BE MARKED WITH **V** SYMBOL.  
IF MODIFICATION IS NEEDED FOR DISH TO BE MADE VEGAN, IT WILL BE MARKED WITH **V** SYMBOL.

### SPREADS

Spreads & Made to order pita bread

#### KAJMAK

Rich and creamy traditional  
Balkan skim milk spread

#### AJVAR **V**

Roasted pepper, garlic,  
and eggplant spread

#### BEET TZATZIKI

Refreshing beet yogurt  
dip with garlic and dill

#### WHITE BEAN HUMMUS **V**

Cannellini beans garnished  
with pickled jalapeno

#### URNEBES

Feta cheese pureed with  
chili flakes and a roasted  
pepper jam

### CHEF SIGNATURES

#### STUFFED PEPPER

Filled with orzo, sautéed kale  
and tomatoes on a bed  
of almond

#### 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

#### WILD MUSHROOM STEW

Delicata squash served with  
a mushroom lemon jus and  
baked

### SOUPS & SALADS

#### BALKAN SALAD **V**

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

#### VITAMIN SALAD **V**

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

#### BEET SALAD **V**

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

#### ROASTED PIQUILLO **V** PEPPERS

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

#### CARROT GINGER SOUP **V**

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

### 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

#### WHITE FLATBREAD

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

#### MUSHROOM FLATBREAD

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

### VEGETABLES

#### GRILLED ASPARAGUS **V**

Served with a preserved lemon  
hollandaise with a toasted garlic  
breadcrumb

#### HAND-CUT FRIES **V**

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

#### CAULIFLOWER **V**

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

#### CRISPY CORN RIBS **V**

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

#### EGGPLANT MOUSSAKA

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

#### BRUSSEL SPROUTS **V**

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

#### ROASTED BABY **V** CARROTS

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

#### FRIED ZUCCHINI

Panko fried zucchini rounds  
with parmesan served with a  
bell pepper yogurt dipping  
sauce

### DESSERTS

#### KREMPITA

Mille-fuille style flaky pastry  
dough layered with vanilla  
custard, and fresh raspberries

#### WARM BROWNIE SKILLET

Rich chocolate brownie  
chunks topped with vanilla ice  
cream, warm caramel and  
toasted walnuts

#### BALKAN DONUTS **V**

Fried dough served with  
a choice of dipping sauce  
(blueberry jam, Nutella,  
Boston cream)

#### HOUSEMADE SORBET **V**

Plum rakija, lemon curd  
& mango tain

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.

MONDAY FRIED CHICKEN