

# 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 (DOESNT APPLY FOR TABLES SEATED AFTER 1.30PM  
DUE TO SERVICE CLOSURE AT 3.30PM)  
+ PLEASE DRINK RESPONSIBLY

## Mother's Day Specials

### HAM AND CHEESE CRÊPES

eggs, panko bread crumbs, remulada sauce

### CATFISH SLIDER

with pickled cucumber, corn meal,  
smoke pepper lemon garlic yogurt

### MAPLE PRUNES FRENCH TOAST

with Mascarpone and Pecan Crumble

## 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

### 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

### 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

### 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 vanilla  
whipped cream

## 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 an 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.