

ambar

DINING WITHOUT LIMITS



Ambar Dining



Seated **81**

BRIGHT SPACE WITH NATURAL LIGHT
AND PLANTS, GREAT AMBIANCE

Ambar Bar



Seated **35**
Reception **45**

PERFECT FOR CASUAL GATHERINGS AS
CORPORATE HAPPY HOUR

Ambar PDR



Seated **40**
Reception **55**

SMALL CASUAL GROUP-IDEAL SPOT

AMBAR FLOOR PLAN

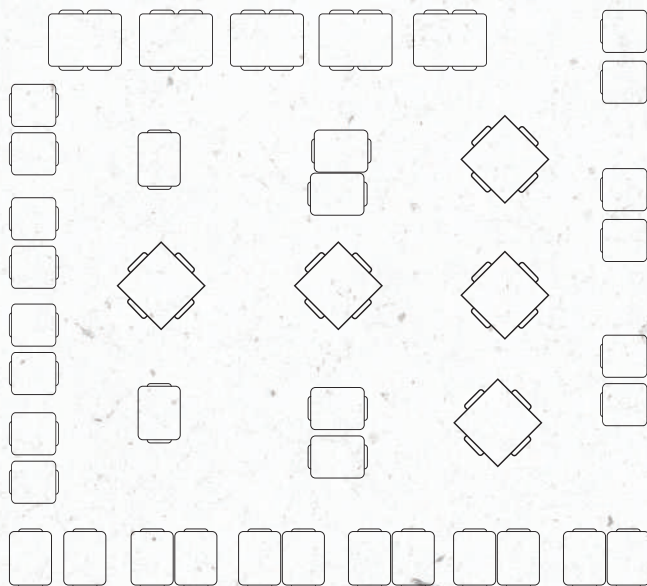
Ambar Bar



Ambar PDR



Ambar Dining



Welcome station MEZZE PLATTERS

Small \$190 - up to 10 people

Large \$290 - up to 20 people

SPREADS

AJVAR

roasted pepper & eggplant relish

WHITE BEAN HUMMUS

cannellini beans garnished with pickled jalapeno

BEET TZATSIKI

strained garlic yogurt with oven-roasted beets

KAJMAK

rich and creamy traditional Balkan skim milk spread

URNEBES

feta cheese pureed with chili flakes and a roasted pepper jam

CHARCUTERIE

SUDZUK BEEF SALAMI *

BEEF PROSCIUTTO *

HOUSE-MADE PICKLED VEGETABLES

MIXED MARINATED OLIVES

BREAD

FRESHLY BAKED PITA BREAD

FRESHLY BAKED CORNBREAD

FRESHLY BAKED SOURDOUGH

HORS D'OEUVRES

A LA CARTE

Minimum of 50 pieces, 10 of each, if ordered individually

\$37 PER PERSON

- CHOICE OF 5 ITEMS
- BASED ON 60 MINUTES
OF CONTINUOUS SERVICE

PACKAGES

\$49 PER PERSON

- CHOICE OF 5 ITEMS
- BASED ON 120 MINUTES
OF CONTINUOUS SERVICE

MINIS - \$5 EACH

PEPPER CROQUETTE

herb-panko coated piquillo pepper, stuffed with kajmak and aged sheep cheese / cranberry chutney

CEVAPI 'BALKAN KEBAB'

house-made beef sausages served with roasted pepper & feta cheese emulsion

CHICKEN SKEWERS

24-hour brined and marinated overnight / pickled fresno

GRILLED SHRIMP

shrimp marinated with house-made rub served with corn puree

STEAK TARTAR *

tender beef tenderloin marinated in a tantalizing harissa & honey-mustard tartar dressing,

CAULIFLOWER

flash fried / parsley-tahini spread / pinenut crumble

BAKED - \$6 EACH

WHITE FLATBREAD

sheep's cheese / mozzarella drizzled with truffle oil

SUJUK FLATBREAD

house-made tomato sauce smoked beef sausage kajmak / oregano

MUSHROOM FLATBREAD

medley of mixed mushrooms sautéed with leeks atop of caramelized onions. Topped with a vibrant fresh arugula and goat cheese

LAMB FLATBREAD

lamb ragu / eggplant / tomato / béchamel

CHEESE PIE

crispy phyllo dough / aged cheese roasted pepper cream / yogurt

MEAT PIE

crispy phyllo dough / ground beef leeks / served over lemon-garlic yogurt

SLIDERS - \$6 EACH

BALKAN PANINI

beef prosciutto / sudzuk salami / ajvar / garlic yogurt / lettuce

BALKANO

grilled pork neck / melted cheese mix Ambar's mustard / cabbage slaw

FRIED CHICKEN

almond & walnuts crusted organic chicken pickled fresno / apple-wasabi slaw

CRISPY CHEESE

remoulade sauce / pickle

MINI BURGER

house-ground beef / cheddar cheese bacon / lettuce / smoked mayo

LAMB SLIDER

lamb medallion / lemon garlic yogurt / pomegranate molasses

*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

UNLIMITED \$41.⁹⁹ Brunch 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 / +2.5h TIME LIMIT (DOESN'T 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

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

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

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 fraîche

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 \$14.⁹⁹

TRADITIONAL MIMOSA

ambar sparkling wine / orange juice

9

PEACH LAVENDER MIMOSA

ambar sparkling wine / peach & lavender purée

9

MANGO HIBISCUS MIMOSA

ambar sparkling wine / mango & hibiscus purée

9

PREMIUM \$22.⁹⁹

COCKTAILS

MANGO LEMONADE

vodka / mango puree / house sour mix

12

MARGARITA

tequila / lime / agave nectar / house sour mix

12

KIWI SMASH

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

12

RED SANGRIA

ambar red wine / bourbon / strawberry / apple

9

BLOODY MARY

vodka / tomato / lemon juice horseradish / Worcestershire sauce

9

- Classic Package Plus Cocktails & Non-Alcoholic Beverages -

NON-ALCOHOLIC BEVERAGES

CARROT GINGER SPRITZ

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

9

MANGO MULE

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

9

GRAPEFRUIT GARDEN FIZZ

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

9

BRUNCH PLATTER

APPLEWOOD SMOKED BACON
GRILLED HANGER STEAK
SMOKED SAUSAGE

BALKAN KEBABS
SCRAMBLED EGGS
POTATO MASH
MAC & CHEESE

*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.

UNLIMITED TASTING EXPERIENCE

2,5 HOURS

*Please select the package. Every packet is served in the family style dining for groups, with unlimited small plates.

CLASSIC

Lunch \$37 / \$65 Dinner

Spread tasting
Cheese Pie
Baby Carrots
Brussels Sprouts
Grilled Shrimp
Balkan Salad
Balkan Kebabs
Slow Roasted Pork
Fried Chicken
Dessert Platter

TRADITIONAL

Lunch \$42 / \$75 Dinner

Spread tasting
Cheese Pie
Brussels Sprouts
Grilled Shrimp
Salmon
Cauliflower
Balkan Salad
Balkan Kebabs
Stuffed Sour Cabbage
Chicken Skewers
Lamb Medallions
Dessert Platter

SIGNATURE

Lunch \$47 / \$85 Dinner

Spread tasting
Steak Tartare
Brussels Sprouts
Grilled Shrimp
Salmon
Cauliflower
Balkan Salad
Balkan Kebabs
Roasted Lamb
Short Rib Goulash
Lamb Medallions
Dessert Platter

PREMIUM \$105

Spread tasting
Steak Tartare
Brussels Sprouts
Scallops
Branzino
Cauliflower
Asparagus
Steak
Roasted Lamb
Short Rib Goulash
Lamb Medallions
Dessert Platter

DISPLAY STATIONS

Please select the package. Every package is served in the family style dining for groups, with unlimited small plates.

\$45 CREATE YOUR OWN
- FOR 2,5 h
per person

+ ADD ADDITIONAL DISH FOR \$6 per person

+ ADD DESSERT PLATTER FOR \$7.99 per person

CREATE YOUR OWN DISPLAY

Select two items from "Sides & Salads", two item from "Vegetables" & two item from "Balkan Fair"

SIDES & SALADS

AJVAR & PICKLES

roasted pepper & eggplant relish

BEET TZATSIKI & PICKLES

strained garlic yogurt
with oven-roasted beets

URNEBES & PICKLES

roasted pepper relish & aged cow cheese
emulsion

BALKAN SALAD

tomatoes / onions / cucumbers / peppers
sherry vinaigrette / balkan cheese

VITAMIN SALAD

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

MASHED POTATOES

butter & cream

ROASTED POTATOES

slow cooked with carrots & onions

WHITE BEAN HUMMUS

cannellini beans garnished with pickled jalapeno

FRIES

wedge cut, tossed in a house spice blend

BREAD WITH SPREADS

VEGETABLES & BAKED

ASPARAGUS

Asparagus stalks, butternut squash, Thyme Veloute sauce
(canola oil, flour, vegetable stock, garlic, onions,
fresh thyme, salt, black pepper), maldon salt, olive oil

BRUSSEL SPROUTS

crispy bacon / lemon-garlic yogurt

ZUCHINNI

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

CAULIFLOWER

flash fried / parsley-tahini spread /
pinenut crumble

MUSHROOM PILAF

arborio rice slowly cooked in vegetable stock
and combined with a flavorful mushroom
ragu

BABY CARROTS

coated in a tangy passion fruit Amarillo glaze
served with tofu cashew cream

GRILLED VEGGIES

seasonal vegetables from the wood fire grill,
topped with house-made chimichurri

CHEESE PIE

traditional savory dish made with a
cheese mixture spread over layers of
phyllo dough

MEAT PIE

seasoned ground beef and minced leeks
between sheets of phyllo dough

BALKAN FAIR

CEVAPI 'BALKAN KEBAB'

Beef kebabs with Urnebes
(feta cheese pureed with chili flakes and
a roasted pepper jam)

STUFFED SOUR CABBAGE

traditional Balkan sour cabbage leaves
stuffed with a savory mixture of pork belly,
root vegetables, rice, and spices

SMOKED SAUSAGE

house ground smoked pork sausage

CHICKEN SKEWERS

24-hour brined and marinated overnight /
pickled fresno

SESAME SEARED SALMON * +\$4 PP

glazed with a lemon-ginger aioli
with whipped lemon tahini

RAINBOW TROUT +\$2 PP

potato, olives, swiss chard, olive oil,
garlic spicy tomato sauce

FRIED CHICKEN

24-hour marinated chicken breast /
panko-almond crusted / apple-wasabi slaw

SLOW ROASTED LAMB +\$4 PP

slow cooked for 6 hours

GOULASH +\$4 PP

tender beef short ribs braised for five hours
in red wine reduction, served with orzo pasta

LAMB MEDALLIONS +\$3 PP

served on a lemon-garlic yogurt,
drizzled with pomegranate molasses and with
a fresh cucumber salad

SLOW COOKED PORK

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

VEGGIE STUFFED PEPPER

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

DRINK PACKAGES

**** ENTIRE GROUP MUST PARTICIPATE IN THE SAME PACKAGE.**
LISTED PRICE IS PER PERSON BASED ON 2H OF UNLIMITED CONSUMPTION, EVERY ADDITIONAL
HOUR \$12 per person

CLASSIC \$27⁹⁹

ROSE, AMBAR
MOLDOVA

SAUVIGNON BLANC, AMBAR - WHITE
MOLDOVA

CABERNET SAUVIGNON, AMBAR - RED
MOLDOVA

BRUT, CRICOVA - SPARKLING
MOLDOVA

JELEN, LAGER
SERBIA

SEASONAL DRAFTS
BEER SELECTION

PEDESTRIAN CIDER

ALL RAIL MIXED
DRINKS INCLUDED

SIGNATURE \$37⁹⁹

- Classic Package Plus Cocktails -

KIWI SMASH

LIGHT & REFRESHING
basil infused gin / kiwi puree / lemon juice / honey syrup

RED SANGRIA

LIGHT & REFRESHING
ambar red / bourbon / lemon / cinnamon syrup

AMBAR OLD FASHIONED

STRONG & BOOZY
plum rakia / bourbon / cane syrup bitters

MANGO LEMONADE

SOUP & TANGY
vodka / mango puree / house sour mix

MARGARITA

SOUP & TANGY
tequila / lime / agave nectar /
house sour mix

PREMIUM \$49⁹⁹

- Signature package plus all wines by the glass, all beers, selected
rakijas and signature cocktails -

VODKA

Tito's
Ketel One

RUM

Bacardi
Diplomatico Rum

GIN

Bombay Sapphire
Hendricks

WHISKEY

Johnny Walker Black
Woodford Reserve Bourbon

TEQUILA

Nosotros
Three Generations
Casamigos Reposado

HAND CRAFTED COCKTAILS

Corn
Quince
Green Pepper
Plum
Apricot

ADDITIONAL INFORMATION



AV equipment,
play your own music



Fully private room



Accommodating allergies and
dietary restrictions



Parking



Coat Check



Wheelchair accessibility



STREET GUYS
HOSPITALITY.

ambar
BALKAN CUISINE
CLARENDON

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BALKAN CUISINE
CAPITOL HILL

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BALKAN CUISINE
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CHICAGO

AMBAR CHICAGO

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