

\$34.<sup>99</sup>

\*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 fraîche

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 pileтина" 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.