

\$32.⁹⁹

*PER PERSON

Includes unlimited small plates

UNLIMITED LUNCH 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

\$37.⁹⁹

*PER PERSON

Includes unlimited small plates &
a choice of dessert per person

SPREADS

SERVED WITH FRESHLY BAKED PITA & CORNBREAD

KAJMAK rich and creamy traditional Balkan skim milk spread

AJVAR roasted pepper, garlic, and eggplant spread

WHITE BEAN HUMMUS cannellini beans garnished with pickled jalapeno

BEET TZATZIKI refreshing beet yogurt dip with garlic and dill

URNEBES feta cheese pureed with chilli flakes and a roasted pepper jam

AMBAR MEZZE

CHARCUTERIE

SUJUK BEEF SAUSAGE*

BEEF PROSCIUTTO*

HOUSE PICKLED VEGETABLES MIXED

OLIVES IN MEDITERRANEAN MARINADE



SOUPS & SALADS

VEAL SOUP

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

TOMATO SOUP

blend of roasted tomatoes, red bell
peppers, and fresh basil with a
touch of house-made pesto

BALKAN SALAD

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

BEET SALAD

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

FIRE ROASTED PEPPERS

garlic marinaded, topped with
feta crumble and scallion

VITAMIN SALAD

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

CHEF DELICACIES

FOREST MUSHROOM CREPE

mix of forest mushrooms and a luscious
leek mousse, all wrapped in delicate
crepes and topped with mozzarella
cheese and porcini bechamel sauce

FRIED CHICKEN

chicken breasts marinated in
buttermilk, coated in a crunchy
breadcrumb and almond crust.
Served on a bed of apple wasabi.

PEPPER & CHEESE CROQUETTE

cheese stuffed marinated piquillo
peppers coated in a crispy bread crumb
crust and served atop of tangy cranberry
chutney

LAMB LASAGNA

layers of tender lamb ragu, eggplant,
creamy béchamel sauce and a blend
of cheeses, all nestled between
sheets of lasagna dough

STEAK TARTAR *

tender beef tenderloin marinated in a
tantalising harissa & honey-mustard
tartar dressing, served with toast

HALLOUMI

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

VEGETABLES

ASPARAGUS

grilled asparagus coated in a
gorgonzola sauce and topped with
a balsamic reduction drizzle

EGGPLANT MOUSSAKA

roasted eggplant, zucchini, and
sliced potatoes in savory tomato
sauce and topped with a blend of
feta and Parmesan cheeses

CAULIFLOWER

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

ROASTED BABY CARROTS

coated in a tangy passion fruit
Amarillo glaze, served a top a bed of
creamy tofu cashew cream and
topped with a flavorful chimichurri

HAND-CUT FRIES

wedge cut, tossed in a house spice
blend, and topped with a home
made smoked aioli

BRUSSELS SPROUTS

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

BAKED BEANS

slow cooked beans with garlic,
paprika, tomato and blend of
traditional spices

MUSHROOM PILAF

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

MEAT & POULTRY

FROM WOOD FIRE GRILL

CEVAPI 'BALKAN KEBAB'

traditional house ground beef
kebab served on a spicy feta
spread

CHICKEN SKEWERS

chicken breast marinated in a
Mediterranean bell pepper sauce
and served with a mix of pickled
onions and fresno peppers

SMOKED SAUSAGE

house ground smoked pork sausage
served with a home made mustard
and red cabbage slaw

LAMB MEDALLIONS

house ground lamb, served on a
lemon-garlic yogurt, drizzled with
pomegranate molasses and with
afresh cucumber, mint & onion salad
on the side

SLOW COOKED

BEEF SHORT RIB GOULASH

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

SARMA 'PORK BELLY STUFFED CABBAGE'

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

YAGA 'ROASTED LAMB'

slow-roasted lamb shoulder for six-
hours served with medley of oven-
roasted potatoes

CHICKEN STROGANOFF

chicken breast bites smothered in a
creamy mushroom sauce and served
on a bed of mashed potatoes

BAKED

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

MUSHROOM FLATBREAD

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

WHITE FLATBREAD

topped with creamy feta and melted
mozzarella cheeses and finished
with a fresh arugula salad, lightly
dressed with truffle & olive oil

SUJUK FLATBREAD

topped with sujuk beef sausage,
mozzarella cheese, tomato
sauce, and oregano

SEAFOOD

SALMON *

glazed with a lemon - ginger aioli
and served on a potato and leek
mash

DRUNKEN MUSSELS

rakija, traditional Balkan brandy-
flambeed mussels, served in a rich
garlic cream sauce

GRILLED SHRIMP

served on a bed of creamy corn
puree and topped with feta crumble

PAN-SEARED TROUT

fillet of trout served atop a bed of
hearty lentil stew and topped with a
vibrant tomato relish

DESSERTS

RASPBERRY CAKE

moist cake dough layered with
whipped cream cheese and raspberry
jelly marmalade, topped with a
decadent chocolate glaze

CHOCOLATE CAKE

white almond flour, greek yogurt &
espresso coffee, glazed with rich milk
chocolate and toasted hazelnuts

BAKLAVA

rich phyllo layered pastry with crushed
pistachio & soaked in lemon-honey
syrup, served with vanilla ice cream

BERRIES & CREAM

fresh mixed berries with whipped
cream

**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.

**As a way to offset rising costs associated with the restaurant, we have added a 3.5% surcharge to all checks. This is not to replace employee tips. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.

Please inform your server of any food allergies.

*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.

*Caution, olives may contain pits