

UNLIMITED \$36.<sup>99</sup>  
Ambar Experience

\*PER PERSON

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 (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

WHITE BEAN HUMMUS

cannellini beans garnished with pickled jalapeno

AJVAR

roasted pepper, garlic, and eggplant spread

MARINATED OLIVES IN PICKLED VEGETABLES

cauliflower, onions, red pepper and carrot marinated in turmeric

BEET TZATZIKI

refreshing beet yogurt dip with garlic and dill

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

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

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

BALKAN SALAD

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

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

SLIDERS

- CRISPY CHEESE

served with tangy house-made remoulade and crunchy pickles

MINI BURGER

juicy house-ground beef topped with melted cheddar cheese, lettuce and smokey mayo

FRIED CHICKEN

almond crusted chicken breast topped with apple-wasabi slaw and Fresno peppers

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

SCRAMBLED EGGS

fluffy, cage free, scrambled eggs

POTATO HASH

crispy golden potatoes tossed with caramelized onions, roasted red peppers and smoky guajillo chile

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

GRILLED HANGER STEAK \*

mustard-marinated hanger steak topped with vibrant hazelnut chimichurri

CEVAPI 'BALKAN KEBAB'

traditional house ground beef kebab served with spicy feta spread

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

MEDITERRANEAN OMELETTE

egg white omelette with Kalamata olives, zucchini, cherry tomatoes, onions, peppers and goat cheese

SALMON BENEDICT \*

thinly sliced smoked salmon served on an English muffin with our signature chile hollandaise

SHAKSHUKA \*

poached eggs in our house-made tomato sauce with onions and peppers

SWEETS

- BALKAN MINI DONUTS

your choice of Nutella, blueberry jam

FRUIT GRANOLA

seasonal fresh fruit topped with blueberry yogurt, mint and honey

STRAWBERRY WAFFLE

belgian-style waffle topped with Nutella, strawberry jam and vanilla whipped cream

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.<sup>99</sup>

- TRADITIONAL MIMOSA

9

ambar sparkling wine / orange juice
- PEACH LAVENDER MIMOSA

9

ambar sparkling wine / peach & lavender purée
- MANGO HIBISCUS MIMOSA

9

ambar sparkling wine / mango & hibiscus purée

PREMIUM \$22.<sup>99</sup>

COCKTAILS

- MANGO LEMONADE

12

vodka / mango puree / house sour mix
- MARGARITA

12

tequila / lime / agave nectar / house sour mix
- KIWI SMASH

12

basil infused gin/ kiwi puree / emon Juice / honey syrup
- RED SANGRIA

12

ambar red wine / bourbon / strawberry / apple
- BLOODY MARY

10

vodka / tomato / lemon juice horseradish / Worcestershire sauce

- Classic Package Plus Cocktails & Non-Alcoholic Beverages -

NON-ALCOHOLIC BEVERAGES

- CARROT GINGER SPRITZ

9

tantalising mix of fresh carrot juice, zesty lemon, ginger syrup, and a touch of vanilla extract, topped with invigorating ginger beer
- MANGO MULE

9

refreshing mango purée, lime juice, and cucumber juice, topped with ginger beer, and garnished with fresh mint for a crisp, refreshing blend of tropical and zesty flavors
- GRAPEFRUIT GARDEN FIZZ

9

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

\*\*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