

# BRUNCH

INCLUDES UNLIMITED PLATES  
& BRUNCH DRINKS STARTING AT

## \$0<sup>99</sup>

# UNLIMITED \$42.99

\*PER PERSON

## Ambar Experience

- MUST BE ENJOYED BY THE ENTIRE TABLE
- 2H TIME LIMIT(DOESN'T APPLY FOR TABLES SEATED AFTER 1.30PM DUE TO SERVICE CLOSURE AT 3.30PM)
- PLEASE DRINK RESPONSIBLY

Discover the whole world of Balkan cuisine on your table by trying a little bit of everything - all for one flat price.

### 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 alvar 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

#### CRISPY CHEESE

a crispy cheese patty served with tangy remoulade sauce and crunchy pickled cucumber

#### MINI BURGER

juicy house-ground beef topped with melted cheddar cheese, crispy bacon, fresh lettuce, and smoky mayo

#### FRIED CHICKEN

crispy almond crusted organic chicken, topped with pickled Fresno chiles and a refreshing apple-wasabi slaw

#### 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 sautéed 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

#### APPLEWOOD SMOKED BACON

crispy North Country applewood smoked

#### GRILLED HANGER STEAK\*

mustard-marinated hanger steak, grilled to perfection, topped with a vibrant chimichuri sauce

#### SHRIMP & GRITS

creamy and buttery grits, cheddar and mozzarella cheese, mediterranean style shrimps with tomato cream sauce, fresh capers and parsley

#### 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

### EGGS

#### PULLED PORK BENEDICT\*

4 hours slow cooked caramelised pork, orange juice, condensed milk on an 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

#### FRUIT GRANOLA

seasonal fresh fruit topped with creamy blueberry yogurt and crunchy granola

#### STRAWBERRY WAFFLE

crispy waffle topped with Nutella, strawberry jam, and a dollop of vanilla whipped cream

#### CARAMEL APPLE WAFFLE

homemade caramel sauce, apple compote with cinnamon and whipped cream

#### S'MORES WAFFLE

marshmallow creme topped with rich chocolate sauce, vanilla whipped cream, graham crackers, and marshmallows

### 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

### COCKTAILS \$2.99

#### MANGO LEMONADE

vodka/ mango puree/ house sour mb

#### ANGEL & DEVIL

gin / grapefruit juice / honey syrup

#### BLOODY MARY

vodka / tomato / lemon juice horseradish / Worcestershire sauce

#### SANGRIA

ambar red / bourbon / lemon / cinnamon syrup

#### KIWI SMASH

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

### NON ALCOHOLIC BEVERAGES \$2.99

#### MANGO MULE

blending mango puree, lime juice, ginger beer, and a hint of honey syrup, garnished with fresh mint for a delightful twist

#### CARROT GINGER SPRITZ

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

#### 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.