

Vegetarian and Vegan Menu Ambar

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
THIS IS OUR VEGAN & VEGETARIAN MENU, ALL DISHES BELOW ARE VEGETARIAN.
VEGAN DISHES WILL BE MARKED WITH **V** SYMBOL. IF MODIFICATION IS NEEDED FOR
DISH TO BE MADE VEGAN, IT WILL BE MARKED WITH **V** SYMBOL

SPREADS

SERVED WITH FRESHLY BAKED PITA & CORN BREAD

KAJMAK rich and creamy traditional Balkan skim milk spread

V AJVAR roasted pepper, garlic, and eggplant spread

V WHITE BEAN HUMMUS cannellini beans garnished with pickled jalapeno

BEET TZATSIKI refreshing beet yogurt dip with garlic and dill

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

AMBAR MEZZE

CHARCUTERIE

V HOUSE PICKLED VEGETABLES

V MIXED OLIVES IN MEDITERRANEAN MARINADE

SOUPS & SALADS

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

V BALKAN SALAD
candied pepper, onion, cucumber, and cherry tomato salad. Tossed in sherry vinegar and topped with feta cheese

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

V FIRE ROASTED PEPPERS
garlic marinated, topped with feta crumble and scallion

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

CHEF DELICACIES

PEPPER & CHEESE CROQUETTE
cheese-stuffed, marinated piquillo peppers coated in a crispy breadcrumb crust and served atop of tangy cranberry chutney

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

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

VEGETABLES

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

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

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

V BRUSSEL SPROUTS
served on a bed of creamy lemon garlic yogurt

V HAND-CUT FRIES
wedge cut, tossed in a house spice blend, and topped with a homemade smoked aioli

V ROASTED BABY CARROTS
coated in a tangy passionfruit Amarillo glaze, served atop a bed of creamy tofu cashew cream and topped with a flavorful chimichurri

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

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

BAKED

CHEESE PIE
traditional savory dish made with a cheese mixture spread over layers of phyllo dough, served on an ajvar emulsion and yogurt

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

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

DESSERTS

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

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

V 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