

\$54.⁹⁹

*PER PERSON

includes unlimited small plates
and choice of a dessert

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 skimmed 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

BEET SALAD

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

VEAL SOUP

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

CARROT GINGER SOUP

blend of organic carrots, ginger
and sesame topped with
sunflower seeds and cilantro

ROASTED PIQUILLO PEPPERS

"Belolučene paprike" garlic
marinated, topped with feta
cheese and scallion

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 Sourdough bread

CHEESE & PEPPER CROQUETTE

Panko coated piquillo pepper,
stuffed with kajmak and aged
sheep cheese served with
cranberry chutney

STUFFED PEPPER

"Punjena Paprika" filled with
orzo, sautéed kale and
tomatoes on a bed of almond
veloute

GRILLED HALLOUMI CHEESE

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

WILD MUSHROOM STEW

Delicata squash served with a
mushroom lemon jus and baked
with pita

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, hazelnut
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 freso 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

EGGPLANT MOUSSAKA

Roasted eggplant, wild mushroom
ragu and long pepper béchamel and
topped with a blend of feta and
Parmesan cheese

CAULIFLOWER

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

CRISPY CORN RIBS

Fried corn pieces tossed in a
hazelnut chimichurri on a bed of
whipped cheese

HAND-CUT FRIES

Wedge cut, tossed in a house
spice blend, and topped with a
homemade smoked aioli

BRUSSEL SPROUTS

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

ROASTED BABY CARROTS

Coated in a tangy passionfruit
Amarillo glaze, served with
creamy tofu cashew cream
and topped with herb salsa

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
hazelnut chimichurri aioli and
cilantro

DESSERTS

KREMPITA

Mille-fuille style flaky pastry
dough layered with vanilla
custard, and fresh raspberries

WARM BROWNIE SKILLET

rich chocolate brownie chunks
topped with vanilla ice cream,
warm caramel and toasted
walnuts

BALKAN DONUTS

fried dough served with a
drizzle of Nutela

HOUSEMADE SORBET

plum rakija, lemon curd
& mango tajin

**Parties of 13 or more, with a signed contract, will have a 22% service charge added to the check.

**Parties of 6 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