

\$34.⁹⁹

*PER PERSON

includes unlimited small plates

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 skim milk spread

AJVAR

roasted pepper, garlic,
and eggplant spread

BEET TZATSIKI

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

CARROT GINGER SOUP

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

BEET SALAD

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

ROASTED PIQUILLO
PEPPERS

“Belolučene paprike” garlic
marinated, topped with feta
cheese and scallion

VEAL SOUP

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

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

GRILLED HALLOUMI
CHEESE

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

CHEESE & PEPPER
CROQUETTE

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

WILD MUSHROOM
STEW

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

STUFFED PEPPER

“Punjena Paprika” filled with
orzo, sautéed kale and tomatoes
of almond aioli

ALMOND FRIED
CHICKEN

“Manastirska piletina”
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

HAND-CUT FRIES

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

CAULIFLOWER

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

ROASTED BABY CARROTS

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

EGGPLANT MOUSSAKA

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

BRUSSEL SPROUTS

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

CRISPY CORN RIBS

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

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 aioli and cilantro

**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