

\$54.⁹⁹
*PER PERSON

includes unlimited small plates
and choice of a dessert

UNLIMITED DINNER
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

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

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

CHEF SIGNATURES

STUFFED PEPPER

Filled with orzo, sautéed kale
and tomatoes on a bed
of almond

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

WILD MUSHROOM
STEW

Delicata squash served with
a mushroom lemon jus and
baked

SOUPS & SALADS

BALKAN SALAD

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

VITAMIN SALAD

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

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

CARROT GINGER SOUP

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

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

WHITE FLATBREAD

Creamy béchamel with
mozzarella, feta and fontina finished with a
fresh arugula salad, lightly dressed with truffle

MUSHROOM FLATBREAD

Roasted maitake mushrooms,
sherry glazed onions, leek
béchamel and fresh dill

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

CRISPY CORN RIBS

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

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

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

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 choice of dipping sauce
(blueberry jam, Nutella,
Boston cream)

HOUSEMADE SORBET

Plum rakija, lemon curd
& mango tajin

Please inform your server of any food allergies. *Caution, olives may contain pits.
* 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.

*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.