



\$35

*PER PERSON

Includes unlimited small plates and Dessert of choice

Restaurant Week UNLIMITED LUNCH

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

SPREADS

SERVED WITH FRESHLY BAKED PITA & CORNBREAD

KAJMAK rich and creamy traditional Balkan skim milk spread
AJVAR roasted pepper, garlic, and eggplant spread
WHITE BEAN HUMMUS cannellini beans garnished with pickled jalapeno
BEET TZATZIKI refreshing beet yogurt dip with garlic and dill
URNEBES feta cheese pureed with chilli flakes and a roasted pepper jam

AMBAR MEZZE

SUJUK BEEF SAUSAGE*
BEEF PROSCIUTTO*
HOUSE PICKLED VEGETABLES MIXED
OLIVES IN MEDITERRANEAN MARINADE

DESSERTS

RASPBERRY CAKE
moist cake dough with almond flour 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

BAKLAVA
rich phyllo layered pastry with crushed pistachio & soaked in lemon-honey syrup

BERRIES & CREAM
fresh mixed berries with whipped cream

SOUPS & SALADS

VEAL SOUP
tender veal meat, a medley of root vegetables & crème fraiche

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

BALKAN SALAD
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 goat cheese

FIRE ROASTED PEPPERS
garlic marinaded, topped with feta crumble and scallion

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

CHEF DELICACIES

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

FRIED CHICKEN
chicken breasts marinated in buttermilk, coated in a crunchy breadcrumb and almond crust. Served on a bed of apple wasabi.

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

LAMB LASAGNA
layers of tender lamb ragu, eggplant, creamy béchamel sauce and a blend of cheeses, all nestled between sheets of lasagna dough

STEAK TARTAR *
tender beef tenderloin marinated in a tantalising harissa & honey-mustard tartar dressing, served with toast

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

VEGETABLES

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

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

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

ROASTED BABY CARROTS
coated in a tangy passion fruit Amarillo glaze, served a top a bed of creamy tofu cashew cream and topped with a flavorful chimichurri

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

BRUSSELS SPROUTS
with savory bacon crumbles, served on a bed of creamy lemon garlic yogurt

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

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

MEAT & POULTRY

FROM WOOD FIRE GRILL

CEVAPI 'BALKAN KEBAB'
traditional house ground beef kebab served on a spicy feta spread

CHICKEN SKEWERS
chicken breast marinated in a Mediterranean bell pepper sauce and served with a mix of pickled onions and fresno peppers

SMOKED SAUSAGE
house ground smoked pork sausage served with a home made mustard and red cabbage slaw
LAMB MEDALLIONS
house ground lamb, served on a lemon-garlic yogurt, drizzled with pomegranate molasses and with afresh cucumber, mint & onion salad on the side

SLOW COOKED

BEEF SHORT RIB GOULASH
tender beef short ribs braised for five hours in red wine reduction, served with orzo pasta

SARMA 'PORK BELLY STUFFED CABBAGE'
traditional Balkan sour cabbage leaves stuffed with a savory mixture of pork belly, root vegetables, rice, and spices

YAGA 'ROASTED LAMB'
slow-roasted lamb shoulder for six-hours served with medley of oven-roasted potatoes

CHICKEN STROGANOFF
chicken breast bites smothered in a creamy mushroom sauce and served on a bed of mashed potatoes

BAKED

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

MEAT PIE
seasoned ground beef and minced leeks between sheets of phyllo dough and served over a lemon garlic yogurt

MUSHROOM FLATBREAD
medley of mixed mushrooms sautéed with leeks a top of caramelised onions. Topped with a vibrant fresh arugula and goat cheese

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

SUJUK FLATBREAD
topped with sujuk beef sausage, mozzarella cheese, tomato sauce, and oregano

SEAFOOD

SALMON*
glazed with a lemon - ginger aioli and served on a potato and leek mash

DRUNKEN MUSSELS
rakija, traditional Balkan brandy-flambeed mussels, served in a rich garlic cream sauce

GRILLED SHRIMP
served on a bed of creamy corn puree and topped with feta crumble

PAN-SEARED TROUT
fillet of trout served atop a bed of hearty lentil stew and topped with a vibrant tomato relish

HAPPY HOUR DRINKS

BEER

LAV
lager
Serbia

YUENGLING
Lager
PA, USA

WINE

CABERNET SAUVIGNON
2023
Ambar House | Moldova

SAUVIGNON BLANC
2023
Ambar House | Moldova

ROSÉ
2023
Ambar House | Moldova

BRUT SPARKLING
NV
Ambar House | Moldova

COCKTAILS

RED SANGRIA
LIGHT & REFRESHING
ambar red / bourbon / lemon / cinnamon syrup

KIWI SMASH
LIGHT & REFRESHING
basil infused gin / kiwi puree / lemon juice / honey syrup

AMBAR OLD FASHIONED
STRONG & BOOZY
plum rakia / bourbon / plum syrup / bitters

MANGO LEMONADE
SOUR & TANGY
vodka / mango puree / house sour mix

MARGARITA
SOUR & TANGY
tequila / lime / agave nectar / house sour mix

SPECIAL DRINK PRICING AVAILABLE WITH AMBAR UNLIMITED TASTING EXPERIENCE.

Available during lunch.

**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