



\$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, served with vanilla ice cream
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

SMOKED SAUSAGE

house ground smoked pork sausage served with a home made mustard and red cabbage slaw

CHICKEN SKEWERS

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

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

YAGA 'ROASTED LAMB'

slow-roasted lamb shoulder for six-hours served with medley of oven-roasted potatoes

SARMA 'PORK BELLY STUFFED CABBAGE'

traditional Balkan sour cabbage leaves stuffed with a savory mixture of pork belly, root vegetables, rice, and spices

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

6

YUENGLING
Lager
PA, USA

6

WINE

CABERNET SAUVIGNON

2023
Ambar House | Moldova

7

SAUVIGNON BLANC

2023
Ambar House | Moldova

7

ROSÉ

2023
Ambar House | Moldova

7

BRUT SPARKLING

NV
Ambar House | Moldova

7

COCKTAILS

RED SANGRIA

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

8

KIWI SMASH

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

8

AMBAR OLD FASHIONED

STRONG & BOOZY
plum rakia / bourbon / plum syrup / bitters

8

MANGO

LEMONADE

SOUL & TANGY
vodka / mango puree / house sour mix

8

MARGARITA

SOUL & TANGY
tequila / lime / agave nectar / house sour mix

8

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