

**ambar.**<sup>©</sup>

**BALKAN CUISINE**

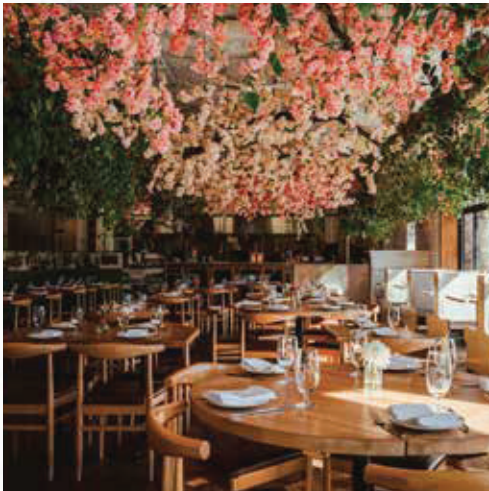
**C L A R E N D O N**

**DINING WITHOUT LIMITS**





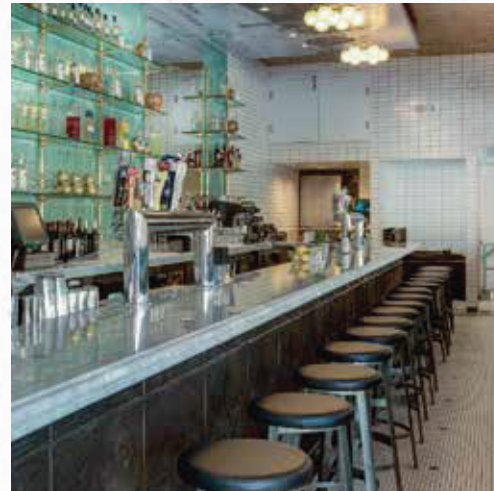
## Ambar Dining



Seated 100  
Reception 150

**BRIGHT SPACE WITH NATURAL LIGHT  
AND PLANTS, GREAT AMBIANCE**

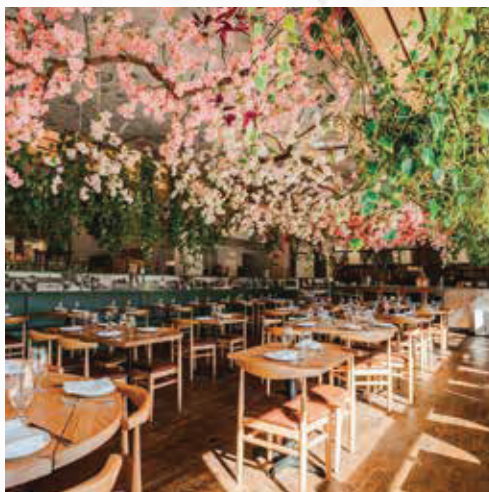
## Ambar Bar



Seated 40  
Reception 50

**PERFECT FOR CASUAL GATHERINGS AS  
CORPORATE HAPPY HOUR**

## Ambar Full Buyout



Seated 140  
Reception 200

**SPACIOUS AND COSY, PERFECT VENUE  
FOR WEDDING RECEPTION WITH BAR  
MINGLING AREA AND FORMAL DINING**

## Ambar Lounge Bar

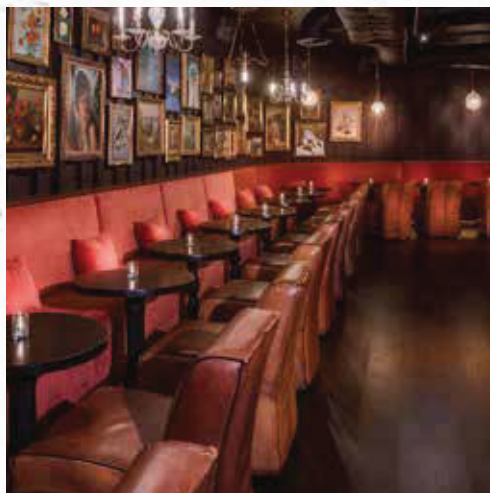


Seated 12  
Reception 25

**SMALL CASUAL GROUP-IDEAL SPOT**



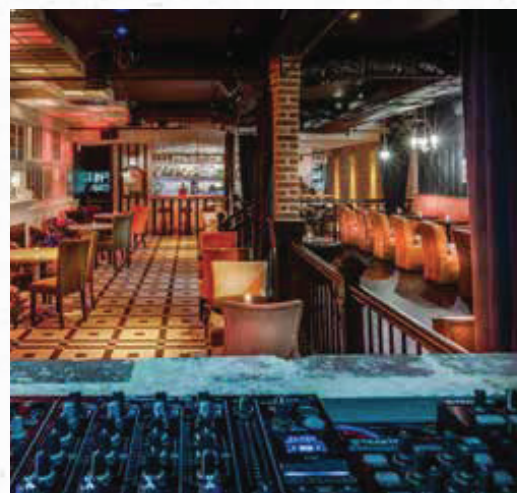
## Ambar Lounge VIP



Seated 25  
Reception 35

GREAT SEMI PRIVATE SPACE, BEST SUITABLE  
FOR FAMILY AND FRIEND GATHERINGS

## Ambar Lounge Buyout



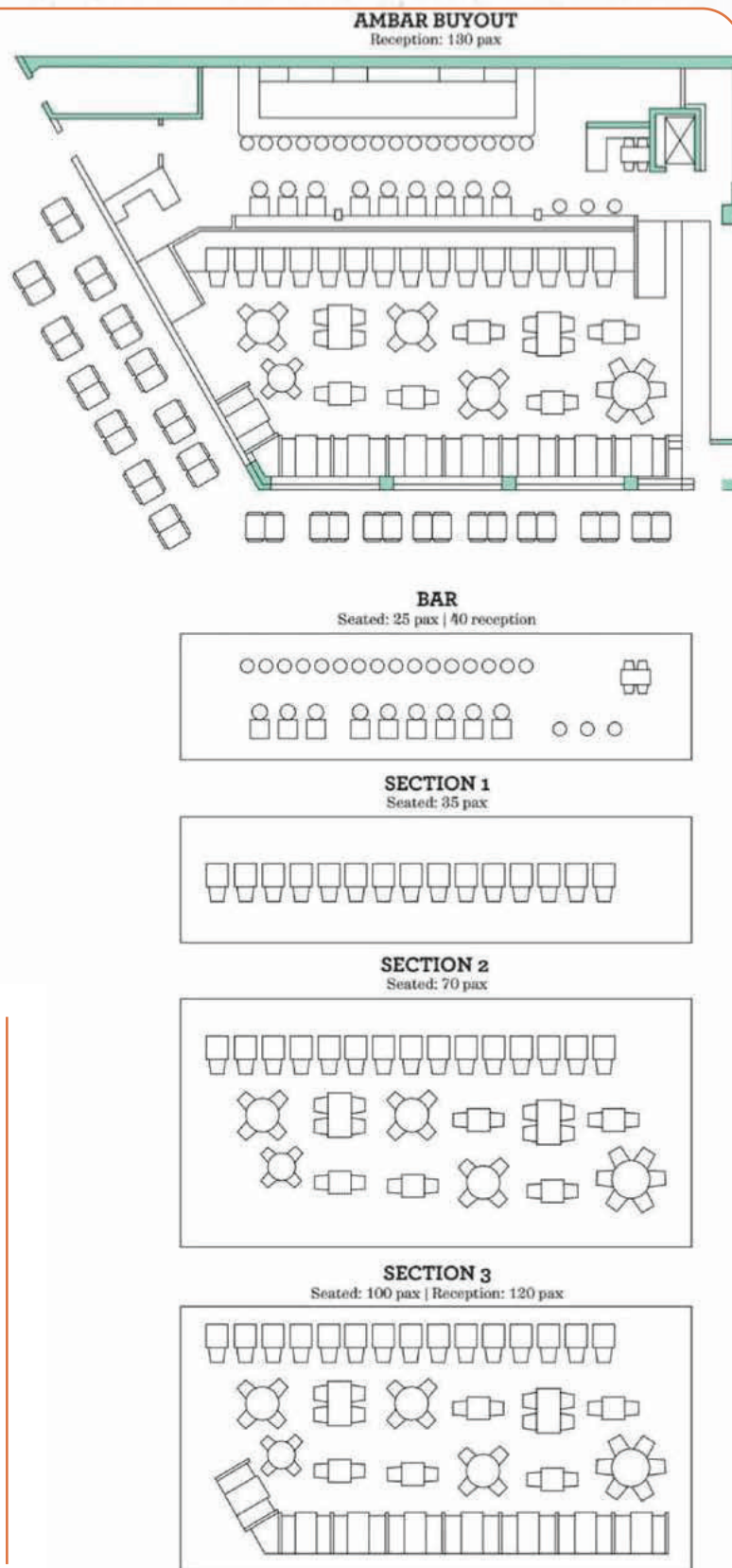
Seated 70  
Reception 100

HIDDEN JEWEL IN CLARENDON,  
NYC SPEAKEASY VIBE WITH RUSTIC DECOR,  
ADJUSTABLE FROM BRIGHT OVER AMBER  
ALL THE WAY TO CLUB LIGHT MODES,  
DJ BOOTH-PERFECT VENUE FOR  
ANY OCCASION-BIRTHDAY, WEDDING,  
CORPORATE PARTY



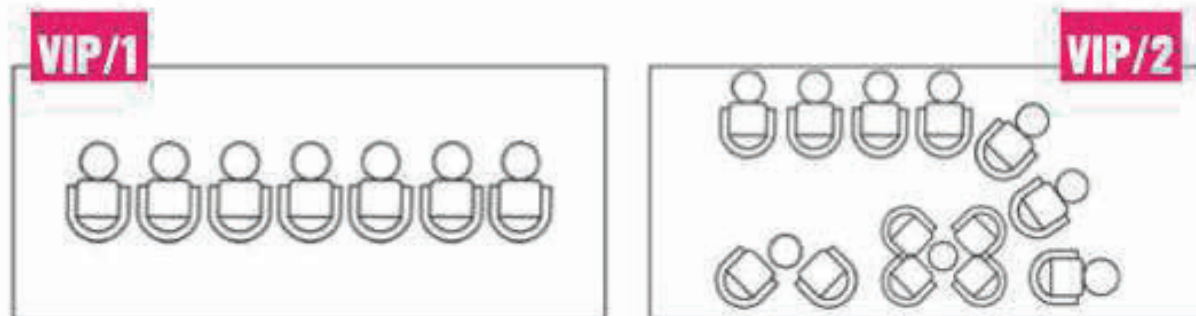
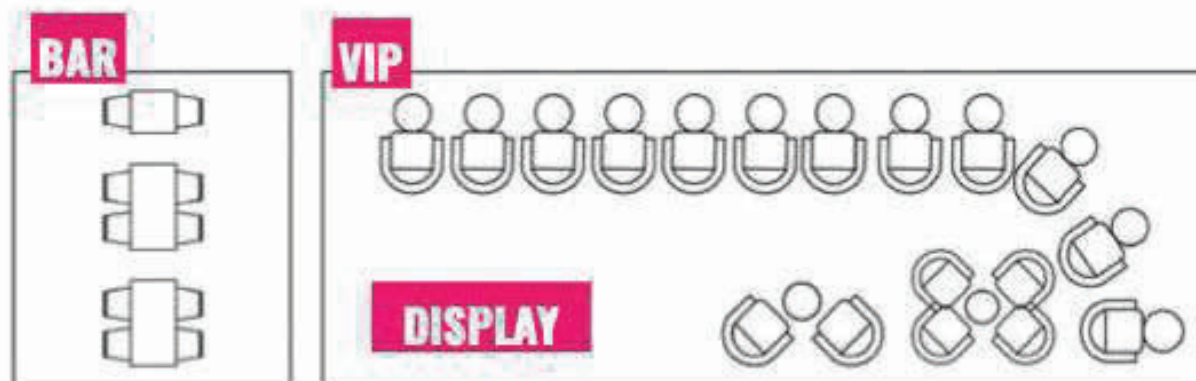
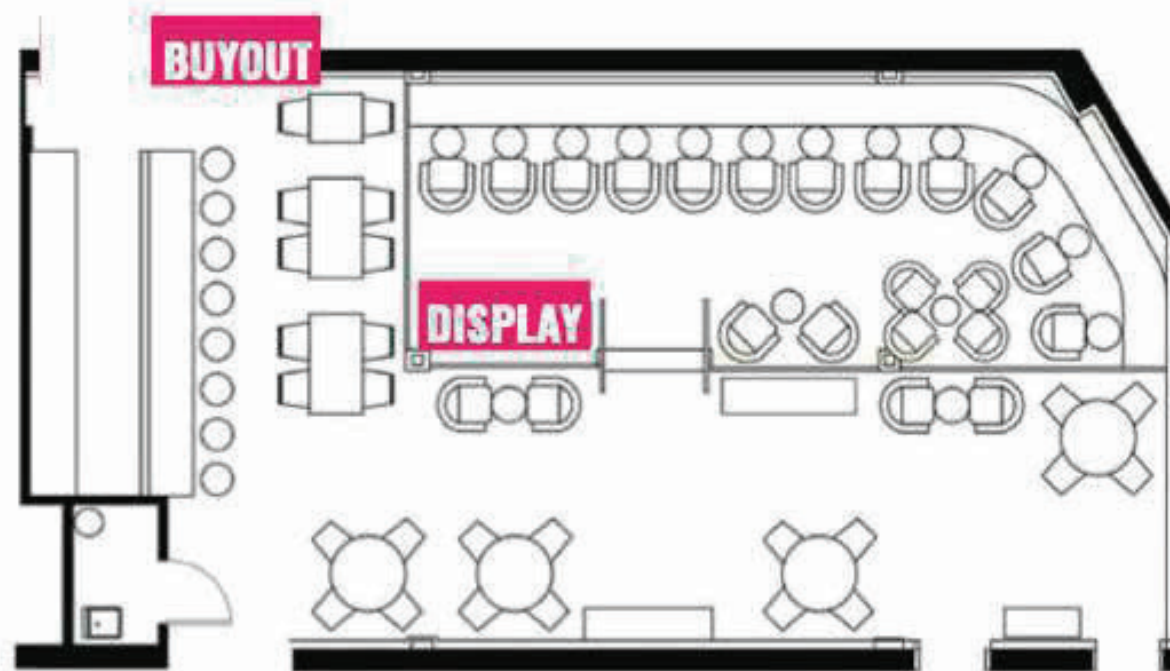
# AMBAR FLOOR PLAN

## RESTAURANT FLOOR PLAN





# AMBAR LOUNGE FLOOR PLAN





# Welcome station MEZZE PLATTERS

**Small \$150** - up to 10 people

**Large \$250** - up to 20 people

## SPREADS

### AJVAR

roasted pepper & eggplant relish

### WHITE BEAN HUMMUS

cannellini beans garnished with pickled jalapeno

### BEET TZATZIKI

strained garlic yogurt with  
oven-roasted beets

## CHARCUTERIE

### SUDZUK BEEF SALAMI \*

BEEF PROSCIUTTO \*

## CONDIMENTS

### HOUSE-MADE PICKLED VEGETABLES

MIXED MARINATED OLIVES

## BREAD

### FRESHLY BAKED PITA BREAD

FRESHLY BAKED CORNBREAD

FRESHLY BAKED SOURDOUGH

# HORS D'OEUVRES

A LA CARTE

Minimum of 50 pieces, 10 of each, if ordered individually

**\$35** PER PERSON

- CHOICE OF 5 ITEMS  
- BASED ON 60 MINUTES  
OF CONTINUOUS SERVICE

## PACKAGES

**\$47** PER PERSON

- CHOICE OF 5 ITEMS  
- BASED ON 120 MINUTES  
OF CONTINUOUS SERVICE

## MINIS - \$5 EACH

### PEPPER CROQUETTE

herb-panko coated piquillo pepper,  
stuffed with kajmak and aged sheep cheese /  
cranberry chutney

### CEVAPI 'BALKAN KEBAB'

house-made beef sausages  
served with roasted pepper & feta cheese  
emulsion

### CHICKEN SKEWERS

24-hour brined and marinated overnight /  
pickled fresno

### GRILLED SHRIMP

shrimp marinated with house-made rub  
served with corn puree

### STEAK TARTAR \*

tender beef tenderloin marinated in a  
tantalizing harissa & honey-mustard tartar  
dressing.

### CAULIFLOWER

flash fried / parsley-tahini spread /  
pinenut crumble

## BAKED - \$6 EACH

### WHITE FLATBREAD

sheep's cheese / mozzarella  
drizzled with truffle oil

### SUJUK FLATBREAD

house-made tomato sauce  
smoked beef sausage  
kajmak / oregano

### MUSHROOM FLATBREAD

medley of mixed mushrooms sautéed  
with leeks atop of caramelized onions.  
Topped with a vibrant fresh arugula and  
goat cheese

### CHEESE PIE

crispy phyllo dough / aged cheese  
roasted pepper cream / yogurt

### MEAT PIE

crispy phyllo dough / ground beef  
leeks / served over lemon-garlic yogurt

### LAMB LASAGNA

lamb ragu / eggplant / tomato / béchamel

## SLIDERS - \$6 EACH

### BALKAN PANINI

beef prosciutto / sudzuk salami /  
ajvar / garlic yogurt / lettuce

### BALKANO

grilled pork neck / melted cheese mix  
Ambar's mustard / cabbage slaw

### FRIED CHICKEN

almond & walnuts crusted organic chicken  
pickled fresno / apple-wasabi slaw

### CRISPY CHEESE

remoulade sauce / pickle

### MINI BURGER

house-ground beef / cheddar cheese  
bacon / leuce / smoked mayo

### LAMB SLIDER

lamb medallion / lemon garlic yogurt /  
pomegranate molasses

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of food borne illness.  
Please inform your server of any food allergies.

\*Caution, olives may contain pits



# DISPLAY STATIONS

**\$35** **CREATE YOUR OWN**  
- FOR 120 MINUTES  
per person

**\$60** **TRADITIONAL**  
- RECOMMENDED  
BY OUR CHEF  
- FOR 120 MINUTES  
per person

+ ADD ADDITIONAL DISH FOR \$6 per person

+ ADD DESSERT PLATTER FOR \$7.99 per person

## CREATE YOUR OWN DISPLAY

Select two items from "Sides & Salads", one item from "Vegetables" & one item from "Balkan Fair"

### SIDES & SALADS

#### AJVAR & PICKLES

roasted pepper & eggplant relish

#### BEET TZATSIKI & PICKLES

strained garlic yogurt  
with oven-roasted beets

#### URNEBES & PICKLES

roasted pepper relish & aged cow cheese  
emulsion

#### BALKAN SALAD

tomatoes / onions / cucumbers / peppers  
sherry vinaigrette / balkan cheese

#### VITAMIN SALAD

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

#### MASHED POTATOES

butter & cream

#### ROASTED POTATOES

slow cooked with carrots & onions

#### WHITE BEAN HUMMUS

cannellini beans garnished with pickled jalapeno

#### FRIES

wedge cut, tossed in a house spice blend

### VEGETABLES & BAKED

#### ASPARAGUS

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

#### BRUSSEL SPROUTS

crispy bacon / lemon-garlic yogurt

#### HAND-CUT FRIES

house-made smoked aioli /  
chef's spice blend

#### CAULIFLOWER

flash fried / parsley-tahini spread /  
pinenut crumble

#### MUSHROOM PILAF

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

#### EGGPLANT MOUSSAKA

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

#### BABY CARROTS

coated in a tangy passionfruit Amarillo glaze

#### BAKED BEANS

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

#### CHEESE PIE

traditional savory dish made with a  
cheese mixture spread over layers of  
phyllo dough

#### MEAT PIE

seasoned ground beef and minced leeks  
between sheets of phyllo dough

### BALKAN FAIR

#### CEVAPI 'BALKAN KEBAB'

house-made beef sausages  
served with roasted pepper  
& feta cheese emulsion

#### STUFFED SOUR CABBAGE

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

#### SMOKED SAUSAGE

house ground smoked pork sausage

#### CHICKEN SKEWERS

24-hour brined and marinated overnight /  
pickled fresno

#### SEARED SALMON \* +\$2 PP

Glazed with lemon ginger aioli and  
served on potato and leek mash

#### RAINBOW TROUT +\$2 PP

crispy skin, served with lentils & house gremolata

#### FRIED CHICKEN

24-hour marinated chicken breast /  
panko-almond crusted / apple-wasabi slaw

#### SLOW ROASTED LAMB +\$2 PP

lamb shoulder roasted for six-hours

#### GOULASH +\$2 PP

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

## TRADITIONAL BALKAN DISPLAY

Traditional display station recommended by our Chef. Everything below is included.

#### AJVAR & PICKLES

roasted pepper & eggplant relish

#### BEET TZATSIKI & PICKLES

strained garlic yogurt  
with oven-roasted beets

#### BALKAN SALAD

tomatoes / onions / cucumbers / peppers  
sherry vinaigrette / balkan cheese

#### CHEESE PIE

crispy phyllo dough / aged cheese  
roasted pepper cream / yogurt

#### BRUSSEL SPROUTS

crispy bacon / lemon-garlic yogurt

#### BEEF SHORT RIB GOULASH

beef braised for five hours in  
red wine reduction, served with trofie pasta

#### MASHED POTATOES

butter & cream

#### GRILLED MIXED MEAT

cevapi 'Balkan kebab', pork neck, chicken  
skewers, lamb medallions, smoked pork  
sausage, urnebes spread



# DRINK PACKAGES

**\*\* ENTIRE GROUP MUST PARTICIPATE IN THE SAME PACKAGE.**  
**LISTED PRICE IS PER PERSON BASED ON 2H OF UNLIMITED CONSUMPTION, EVERY ADDITIONAL**  
**HOUR \$7.99 per person**

## CLASSIC \$31.<sup>99</sup>

**ALL RAIL MIXED DRINKS INCLUDED**

### WINE

AMBAR SPARKLING

AMBAR SAUVIGNON BLANC

AMBAR ROSE

AMBAR CABERNET SAUVIGNON

### BEER

LAV, LAGER  
SERBIA

MYTHOS  
LAGER - GREECE

## SIGNATURE \$39.<sup>99</sup>

**- Classic Package Plus Cocktails -**  
**COCKTAILS**

### ANGEL & DEVIL

LIGHT & REFRESHING  
gin / grapefruit juice / honey syrup

### SANGRIA

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

### AMBAR OLD FASHIONED

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

### MANGO LEMONADE

SOUP & TANGY  
vodka / mango puree / house sour mix

### MARGARITA

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

### KIWI SMASH

LIGHT & REFRESHING  
Basil infused gin / Kiwi puree / Lemon juice /  
Honey syrup

## PREMIUM \$49.<sup>99</sup>

**- Signature package plus Top Shelve -**

### VODKA

Tito's  
Ketel One

### RUM

Bacardi  
Captain Morgan

### GIN

Bombay Sapphire  
Tanqueray

### WHISKEY

Jack Daniels  
Woodford Reserve

### TEQUILA

Patron Silver  
Milagro  
Herradura Reposado

## NON ALCOHOLIC \$19.<sup>99</sup>

### CARROT GINGER SPRITZ

Tantalizing mix of fresh carrot & cucumber juice,  
zesty lemon, ginger syrup, and a touch of vanilla  
extract, topped with invigorating ginger beer

### GRAPEFRUIT GARDEN FIZZ

Harmonious blend of grapefruit cordial, tonic  
water, lime and cucumber juices, topped with  
basil leaves for a delightful herbal twist

### MANGO MULE

Blending mango puree, lime juice, ginger beer,  
and a hint of honey syrup, garnished with  
fresh mint for a delightful twist



# DESSERT

A La Carte - Minimum 30 bites, 10 of each. \$4 per bite

OR

Sharing dessert platters for \$7.99 per person

## RASPBERRY CAKE

cake dough / whipped cream cheese / raspberry jelly  
marmelade topped with chocolate glaze

## CHOCOLATE CAKE

juicy 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



STREET GUYS  
HOSPITALITY.

**amBar.**  
BALKAN CUISINE  
CLARENDON

**amBar.**  
BALKAN CUISINE  
CAPITOL HILL

**amBar.**  
BALKAN CUISINE  
SHAW

AMBAR CLARENDON

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