

\$49<sup>99</sup>

\*PER PERSON

Includes unlimited small plates

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

\$54<sup>99</sup>

\*PER PERSON

Includes unlimited small plates  
&  
a choice of a dessert per persson

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

CHARCUTERIE

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

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 marinated, 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

PEPPER & CHEESE CROQUETTE

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

FRIED CHICKEN

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

HALLOUMI

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

LAMB LASAGNA

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

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 atop 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 a  
fresh cucumber, mint & onion salad  
on the side

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

SLOW COOKED

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 atop 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

DESSERTS

RASPBERRY CAKE

moist cake dough 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

\*\*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