

BRUNCH

INCLUDES UNLIMITED PLATES
& BRUNCH DRINKS STARTING AT

\$0⁹⁹

UNLIMITED \$42.99

*PER PERSON

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 (DOESN'T APPLY FOR TABLES SEATED AFTER 1.30PM DUE TO SERVICE CLOSURE AT 3.30PM)
- PLEASE DRINK RESPONSIBLY

START

SERVED WITH FRESHLY BAKED PITA & CORN BREAD

OLIVIER SPREAD

pees, green beans, carrot, mayo, eggs, potato mustard

AJVAR

roasted pepper & eggplant relish

WHITE BEAN HUMMUS

cannellini beans garnished with pickled jalapeno

BEET TZATZIKI

strained garlic yogurt with oven-roasted beets

HOUSE PICKLED

VEGETABLES

MIXED OLIVES IN

MEDITERRANEAN

MARINADE

FLATBREADS

MUSHROOM FLATBREAD

medley of mixed mushrooms sautéed with leeks atop of caramelized onions.

Topped with a vibrant fresh arugula and goat cheese

SUJUK FLATBREAD

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

PIES

CHEESE PIE

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

MEAT PIE

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

SOUPS & SALADS

VEAL SOUP

tender veal meat, a medley of root vegetables & crème fraîche

BALKAN SALAD

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

TOMATO SOUP

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

VITAMIN SALAD

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

CRISPY CHEESE

a crispy cheese patty served with tangy remoulade sauce and crunchy pickled cucumber

MINI BURGER

juicy house-ground beef topped with melted cheddar cheese, crispy bacon, fresh lettuce, and smoky mayo

FRIED CHICKEN

crispy almond crusted organic chicken, topped with pickled Fresno chiles and a refreshing apple-wasabi slaw

BALKANO

grilled pork neck with melted cheese on, served with Ambar's mustard, melted cheddar cheese and a crisp cabbage slaw.

SIDES

MUSHROOM PILAV

blend of porcini and cremini mushrooms sautéed to perfection, mixed with fluffy rice and root vegetables

SCRAMBLED EGGS

fluffy, cage-free, soft scrambled eggs

MAC & CHEESE

mini pasta tossed in a rich, creamy cheese sauce, topped with crispy golden bacon breadcrumbs for a perfect crunch

POTATO HASH

golden crispy potato cubes tossed with sweet caramelized onions, roasted red peppers, and a hint of smoky guajillo chile

CREAMY GRITS

rich, buttery grits blended with sharp cheddar cheese for a creamy, velvety finish

APPLEWOOD SMOKED BACON

crispy North Country applewood smoked

GRILLED HANGER STEAK*

mustard-marinated hanger steak, grilled to perfection, topped with a vibrant chimichuri sauce

CEVAPI 'BALKAN KEBAB'

traditional house ground beef kebab served on a spicy feta spread

SMOKED SAUSAGE

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

SHRIMP & GRITS

creamy and buttery grits, cheddar and mozzarella cheese, mediterranean style shrimps with tomato cream sauce, fresh capers and parsley

EGGS

PULLED PORK BENEDICT*

4 hours slow cooked caramelised pork, orange juice, condensed milk on an English muffin with arbol hollandaise sauce

MEDITERRANEAN OMELETTE

egg white omelette with kalamata olives, zucchini, cherry tomato, onions, peppers and creamy goat cheese

SALMON BENEDICT*

creamy salmon tartare with fresh parsley and lemon juice on an English muffin and arbol hollandaise sauce

SHAKSHUKA*

poached eggs in homemade tomato sauce with onions, peppers, and spices

SWEETS

BALKAN MINI DONUTS

your choice of Nutella or Jam drizzle topped with powdered sugar

FRUIT GRANOLA

seasonal fresh fruit topped with creamy blueberry yogurt and crunchy granola

STRAWBERRY WAFFLE

crispy waffle topped with Nutella, strawberry jam, and a dollop of vanilla whipped cream

CARAMEL APPLE WAFFLE

homemade caramel sauce, apple compote with cinnamon and whipped cream

S'MORES WAFFLE

marshmallow creme topped with rich chocolate sauce, vanilla whipped cream, graham crackers, and marshmallows

BRUNCH DRINKS \$0.99

TRADITIONAL MIMOSA

Ambar sparkling wine / orange juice

GUAVA MIMOSA

Ambar sparkling wine/guava purée

MIX BERRY MIMOSA

Ambar sparkling wine/berry purée

COCKTAILS \$2.99

MANGO LEMONADE

vodka/ mango puree/ house sour mb

ANGEL & DEVIL

gin / grapefruit juice / honey syrup

BLOODY MARY

vodka / tomato / lemon juice horseradish / Worcestershire sauce

SANGRIA

ambar red / bourbon / lemon / cinnamon syrup

KIWI SMASH

basil infused gin / kiwi puree / lemon juice / honey syrup

NON ALCOHOLIC BEVERAGES \$2.99

MANGO MULE

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

CARROT GINGER SPRITZ

tantalising mix of fresh carrot 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

*Parties of ten or more, with a signed contract, will have 22% service charge added to the check.

*Parties of six or more will have a 20% service charge added to the check.

*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.