



\$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

**BEEF TZATZIKI** refreshing beef 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

#### BEEF 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

#### SORBET DUO

raspberry and peach

\*\*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.

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