

\$35
*PER PERSON

UNLIMITED
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

includes unlimited small plates

BEGINNING - FOR THE TABLE

Spreads & Made to order pita bread 15

KAJMAK 8

Traditional Balkan
skimmed milk spread

AJVAR 8

Roasted pepper, garlic,
and eggplant spread

BEET TZATZIKI 8

Yogurt spread with
garlic and dill

WHITE BEAN
HUMMUS 8

Cannellini beans,
pickled jalapeno

URNEBES 8

Feta cheese with chili
flakes and a roasted
pepper jam

OLIVES AND 8
VEGGIES

Turmeric marinade

SOUPS & SALADS

BALKAN SALAD 10

“Šopska salata”, pepper, onion,
cucumber, cherry tomatoes, and
feta, sherry vinaigrette

VITAMIN SALAD 10

Earthy vegetables, sriracha
sunflowers seeds, honey-
lemon dressing

ROASTED TOMATO SOUP 11

Roasted and smoked, sherry
vinegar, parsley

BEET SALAD 12

Roast beets, beetroot glaze,
arugula, candied pecans, feta

BALKAN CAESAR 13

ADD SHRIMP 13, ADD CHICKEN 7
Gem lettuce, Hungarian Caesar
dressing, pita croutons,
parmigiano reggiano

VEAL SOUP 12

“Teleća čorba”, the way
mom used to make it

CHEF SIGNATURES

STEAK TARTARE* 19

Tenderloin, tomato pesto
butter, smoked aioli,
sourdough

PIQUILLO 18
CROQUETTES

Stuffed with kajmak and aged sheep
milk cheese, cranberry chutney sauce

AMBAR BURGER 21

Stone Arch farm mangalica pork.
“The best burger you’ve never had”

ALMOND FRIED 18
CHICKEN

“Manastirska pileтина” marinated
chicken breast, apple & wasabi coleslaw

GRILLED 18
HALLOUMI

Seared halloumi cheese, black
and white sesame, local honey

WOOD-BURNING OVEN

MEAT PIE 14

“Pita sa mesom” seasoned beef,
leeks, layered phyllo dough, served
over lemon garlic yogurt sauce

CHEESE PIE 15

“Sirnica” traditional dish of layered
cheese and phyllo dough, served
with ajvar emulsion and yogurt

SUJUK FLATBREAD 14

Sujuk beef sausage, mozzarella
cheese, tomato sauce, and oregano

WHITE FLATBREAD 14

Leek bechamel, mozzarealla, feta and
fontina cheese, truffle oil

LAMB FLATBREAD 16

Lamb shoulder, chimichurri,
pickled onion, feta

MUSHROOM FLATBREAD 15

Maitake and oyster mushrooms,
sherry glazed onions, leek bechamel,
dill

MEAT & POULTRY

FROM THE HEARTH

BALKAN KEBAB * 21

“Čevapi” traditional house
ground beef kebab served on
a spicy feta spread

CHICKEN SKEWERS * 19

“Pileći ražnjići”, bell pepper
marinade, pickled onions and
fresno peppers

STEAK FRITES 27

Hanger steak, ambar house sauce,
chimichurri, potato wedges

LAMB MEDALLIONS * 20

Lemon garlic yogurt sauce,
pomegranate molasses, cucumber
salad

SLOW COOKED MEATS

BEEF GOULASH 22

Braised with red wine and
mirepoix, orzo pasta

PORK BELLY STUFFED 17
CABBAGE

“Sarma” pickled cabbage stuffed with
pork belly and winter vegetables

ROASTED LAMB 19

Roasted lamb shoulder, baked
onion, carrot and potatoes

PORK SHOULDER 17

Confit pork, whipped
potatoes, cabbage slaw

VEGETABLES

CAULIFLOWER 13

Marinated and fried cauliflower,
pine nut crumble, spinach tahini
sauce, fresh mint

CASTELFRANCO 16
CABBAGE

Charred castelfranco cabbage
wedges, caramelized onion
vinaigrette, parmesan

CRISPY CORN RIBS 12

Fried corn tossed with chimichurri,
toasted hazelnuts, whipped feta
cheese sauce

BRUSSEL SPROUTS 12

Seared in pork fat, garlic
lemon yogurt sauce, pancetta

HAND-CUT FRIES 11

House seasoning, smoked aioli

SEAFOOD

ATLANTIC SALMON * 17

Seared salmon, whipped lemon
tahini, marinated cucumbers,
chive oil

WOOD FIRE BRANZINO* 24

Fire grilled, herbed chimichurri, crispy
shallots, eggplant and turnip saute,
charred lemon

DRUNKEN MUSSELS * 15

Garlic cream sauce, traditional
rakija flambee, sourdough
bread

GRILLED SHRIMP * 20

Hungarian dry rub, pancetta,
smoked aioli

MIXED PLATTERS

MEAT PLATTER 85

SERVES TWO

Fire grilled meat platter, chicken skewers, cevapi, lamb
medallions, hanger steak, served with spreads and
fresh pita to start, balkan salad and fries

SEAFOOD PLATTER* 95

SERVES TWO

Wood fire branzino filet, mussels, salmon and shrimp
served with spreads and fresh fish to start, vitamin
salad, eggplant and turnip saute

EXCLUSIVE OFFER PACKAGE

MUST BE ENJOYED WITH UNLIMITED
DINING EXPERIENCE

HOUSE BEER 6

Crisp, refreshing, our
signature draft

RAIL MIXED DRINKS all 6

Classic favorites made your
way

HOUSE WINES all 7

ROSE, AMBAR HOUSE, Moldova
BRUT, AMBAR HOUSE, Moldova
CABERNET SAUVIGNON,
AMBAR HOUSE, Moldova
SAUVIGNON BLANC,
AMBAR HOUSE, Moldova

HOUSE COCKTAILS

MARGARITA 8

Tequila / Lime / Lemon / Agave

RED SANGRIA 8

Ambar red / bourbon / lemon / cinnamon

HOUSE OLD FASHIONED 9

Plum Rakia / bourbon / plum syrup / bitters

KIWI SMASH 8

Basil gin / kiwi / lemon / honey

MANGO LEMONADE 8

Vodka / Mango Puree / Sour Mix

**Parties of 13 or more, with a signed contract, will have a 22% service charge added to the check.

**Parties of 6 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, shelsh or eggs may increase
your risk of foodborne illness. Please inform your server of any food allergies.

*Caution, olives may contain pits