



\$54.⁹⁹

*PER PERSON

Includes unlimited small plates and Dessert of choice

UNLIMITED THANKSGIVING
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

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

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

THANKSGIVING DAY
SPECIALS

Creamy Pumpkin Soup
parmesan cheese / olive oil / pumpkin seeds / ginger
Poached Pear Salad
figs / pomegranate dressing / candied pecans / gorgonzola / tofu cheese / red wine
Roasted Turkey
garlic butter / thyme / gravy / cranberry chutney/ mashed potato

Turkey Lasagna
mozzarella cheese / bechamel sauce / fresh spinach

SOUPS & SALADS

VEAL SOUP
tender veal meat, a medley of root vegetables & crème fraiche
BALKAN SALAD
diced pepper, onion, cucumber, and cherry tomato salad. Tossed in sherry vinegar and topped with feta cheese
VITAMIN SALAD
thinly sliced cucumbers, beets, apples & carrots, topped with crunchy sriracha sunflower seeds. Drizzled with a zesty honey-lemon dressing
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

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

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
CHICKEN SKEWERS
chicken breast marinated in a Mediterranean bell pepper sauce and served with a mix of pickled onions and fresno peppers
SMOKED SAUSAGE
house ground smoked pork sausage served with a home made mustard and red cabbage slaw
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

SLOW COOKED

BEEF 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
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 with almond flour 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 13 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