

\$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

WHITE BEAN HUMMUS 8
Cannellini beans,
pickled jalapeno
- AJVAR 8**
Roasted pepper, garlic,
and eggplant spread

URNEBES 8
Feta cheese with chili
flakes and a roasted
pepper jam
- BEET TZATZIKI 8**
Yogurt spread with
garlic and dill

OLIVES AND VEGGIES 8
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
- 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
- ROASTED TOMATO SOUP 11**
Roasted and smoked, sherry
vinegar, parsley

VEAL SOUP 12
"Teleća čorba", the way
mom used to make it

MEAT & POULTRY

FROM THE HEARTH

- BALKAN KEBAB * 21**
"Čevapi" traditional house
ground beef kebab served on
a spicy feta spread

STEAK FRITES 27
Hanger steak, ambar house sauce,
chimichurri, potato wedges
- CHICKEN SKEWERS * 19**
"Pileći ražnjići", bell pepper
marinade, pickled onions and
fresno peppers

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

ROASTED LAMB 19
Roasted lamb shoulder, baked
onion, carrot and potatoes
- PORK BELLY STUFFED 17**
CABBAGE
"Sarma" pickled cabbage stuffed with
pork belly and winter vegetables

PORK SHOULDER 17
Confit pork, whipped
potatoes, cabbage slaw

VEGETABLES

- CAULIFLOWER 13**
Marinated and fried cauliflower,
pine nut crumble, spinach tahini
sauce, fresh mint

CRISPY CORN RIBS 12
Fried corn tossed with chimichurri,
toasted hazelnuts, whipped feta
cheese sauce
- CASTELFRANCO 16**
CABBAGE
Charred castelfranco cabbage
wedges, caramelized onion
vinaigrette, parmesan

BRUSSEL SPROUTS 12
Seared in pork fat, garlic
lemon yogurt sauce, pancetta

SEAFOOD

- ATLANTIC SALMON * 17**
Seared salmon, whipped lemon
tahini, marinated cucumbers,
chive oil

DRUNKEN MUSSELS * 15
Garlic cream sauce, traditional
rakija flambee, sourdough
bread
- WOOD FIRE BRANZINO* 24**
Fire grilled, herbed chimichurri, crispy
shallots, eggplant and turnip saute,
charred lemon

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 pita 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, shellsh or eggs may increase
your risk of foodborne illness. Please inform your server of any food allergies.
*Caution, olives may contain pits

SOFT DRINKS

BEVERAGES

MEXICAN COKE	6
DIET COKE	5
SPRITE	5
APPLE JUICE	6
ORANGE JUICE	6
PINEAPPLE JUICE	6
GRAPEFRUIT JUICE	6
ICED TEA	5

COFFEE & TEA

DRIP COFFEE	4
TURKISH COFFEE	6
ESPRESSO	4.5
MACCHIATO	5.5
CAPPUCCINO	6
CAFE LATTE	6
TEA	5
CHAMOMILE MINT FRUIT SYMPHONY GREEN TEA BLACK TEA	

SEASONAL BEVERAGES

CHAI LATTE	7
MAKE IT DIRTY - ADD ESPRESSO \$2	
PUMPKIN PIE LATTE	6
TOPPED WITH CINNAMON	
COOKIE BUTTER CAPPUCCINO	6
WITH DEHYDRATED MARSHMALLOWS	
SPICED HOT CHOCOLATE	7
MAKE IT MOCHA -ADD ESPRESSO \$2	

HOUSE COCKTAILS

	GLASS	PITCHER
MANGO LEMONADE	12	50
SOUR & TANGY Vodka / Mango Puree / House Sour Mix		
MARGARITA	12	50
SOUR & TANGY Tequila / Lime / Lemon / Agave Nectar		
RED SANGRIA	12	50
LIGHT & REFRESHING Ambar red / bourbon / lemon / cinnamon		
KIWI SMASH	12	50
LIGHT & REFRESHING Basil infused gin / kiwi puree / lemon juice / honey syrup		
HOUSE OLD FASHIONED	13	
STRONG & BOOZY Plum Rakia / bourbon / plum syrup / bitters		

HAND CRAFTED COCKTAILS

ESPRESSO MARTINI	18	APRICITY	17
FLUFFY & LUXURIOUS Vodka / Darna's Coffee Liqueur / Frangelico / Vanilla		SWEET & SPICY Rye Bourbon / Rakia / Bell Pepper Cordial / Lemon / Jalapeno	
SOUL OF THE BALKANS	16	PLUM	16
STRONG & BOOZY Plum Rakia / Amaro Montenegro / Roasted Pepper		REFRESHING & CRISP Mezcal / Vanilla - Infused Plum Rakia / Ginger / Pineapple / Lime	
RASPBERRY	17	ME TIME	17
TROPICAL & BITTER Grape brandy / Raw Cacao Campari / Raspberry Vermouth / Passion Fruit Espuma		FRUITY & COMFORT Apple Rakia / Pomegranate / Grand Marnier / Lemon / Cinnamon Foam	
QUINCE ORCHARD	16		
FREEGRANT & BUBBLY Gin / Quince Rakia / Chamomile / Apple / Honey / Sparkling Wine			

NON ALCOHOLIC

CARROT GINGER SPRITZ	9
FRESH CARROT JUICE,ZESTY LEMON, GINGER SYRUP, AND A TOUCH OF VANILLA EXTRACT, TOPPED WITH GINGER BEER	
MANGO MULE	9
BLENDED MANGO PUREE, LIME JUICE, GINGER BEER, AND A HINT OF HONEY SYRUP, GARNISHED WITH FRESH MINT	
GRAPEFRUIT GARDEN FIZZ	9
HARMONIOUS BLEND OF GRAPEFRUIT CORDIAL, TONIC WATER,LIME AND CUCUMBER JUICE	

BEER

	DRAUGHT		BOTTLE CAN
AMBAR LAGER	8	LAV	8
LAGER		LAGER SERBIA	
DUVEL 666	10	JAGODINSKO	10
BELGIAN BLOND ALE		LAGER SERBIA	
GOOSE ISLAND FULL POCKET	8	GO SUNBEAM NA	8
PILSNER		PILSNER NA	
SPITEFUL BAR STOOL BUM	8		
AMBER LAGER			
HOPEWELL LIGHTBEAM	9		
IPA			
ERIS E-PHORIA CIDER	8		
HARD CIDER			

WINES

	5oz	10oz	BTL
SPARKLING WINE			
BRUT, AMBAR HOUSE	10	18	43
MOLDOVA TOASTY & SALTY			
REFŠOK ROSÉ SAIGNÉE ‘COL FONDO’, RODICA	19	36	79
TRUŠKE, ISTRIJA BOLD, STRUCTURED, SAVORY			
WHITE			
SAUVIGNON BLANC, AMBAR HOUSE	10	18	43
MOLDOVA FRESH, CITRUSY			
CHARDONNAY, EDEN	16	30	68
ŠUMADIJA, SERBIA SLIGHTLY OAKED			
SAUVIGNON BLANC, ZVONKO BOGDAN	16	30	68
PALIC, SERBIA GRAPEFRUIT, PINEAPPLE, FLORAL			
FURMINT, KOBAL	14	26	59
ŠTAJERSKA, SLOVENIA FLORAL & ROUND			
WHITE BLEND, ‘ADRIA’ KARIĆ	13	24	55
CER CRISP & JUICY, MEDITERRANEAN			

	5oz	10oz	BTL
ROSÉ & ORANGE			
HOUSE ROSÉ, AMBAR HOUSE	10	18	43
MOLDOVA FRESH, LIVELY, FLORAL			
ROSÉ, DOJA	13	24	55
TOPLICA, SERBIA FRESH WILD RED BERRIES, FLORAL			
PINOT GRIGIO, PULLUS	15	28	64
ORANGE ŠTAJERSKA, SLOVENIA GRIPPY, SLIGHTLY FUNKY, STONE FRUIT			
RED			
CABERNET SAUVIGNON, AMBAR HOUSE	10	18	43
MOLDOVA FULL BODY, BLUE & BLACK FRUIT			
PINOT NOIR, SANCTUM	17	32	71
ŠTAJERSKA, SLOVENIA LIGHT, FUN & FUNKY			
XINOMAVRO, KIR-YIANNI	13	24	55
NAOUSSA, GREECE RED & BLACK FRUIT FORWARD, BAKING SPICE & TOBACCO			
PLAVAC MALI, ZLATAN OTOK	14	26	59
MAKARSKA, CROATIA DEEP PURPLE, FINE TANNINS, FIRM ACIDITY			
VRANAC, MANASTIR TVRDOS	16	30	68
BOSNIA & HERZEGOVINA BIG & BOLD			