

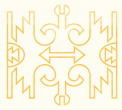


# ambar.

BALKAN CUISINE



## Dinner



ARLINGTON  
RESTAURANT  
WEEK OCT 16-23  
ARLINGTON CHAMBER OF COMMERCE

### \$55 Ambar Experience

\*PER PERSON

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 ONE DESSERT PER PERSON



### Ambar Mezze

#### Spreads

SERVED WITH FRESHLY BAKED PITA BREAD & CORNBREAD

##### Lentils

served with gremolata salsa

##### Ajvar

roasted pepper & eggplant relish

##### Beet Tzatziki

strained garlic yogurt with oven-roasted beets

##### Urnebes

roasted pepper relish & aged cow cheese emulsion

#### Charcuterie

##### Sudzuk Beef Salami \*

##### Beef Prosciutto \*

##### Spicy Pork Salami \*

##### House-made Pickled Vegetables

##### Mixed Marinated Olives

### Chef Delicacies

#### Lamb Lasagna

lamb ragu / eggplant / tomato / béchamel

#### Fried Chicken

24-hour marinated chicken breast / panko-almond crusted / apple-wasabi slaw

#### Steak Tartar \*

pinenut pesto butter / spicy aioli / crispy capers / house-toasted bread

#### Pepper Croquette

herb-panko coated piquillo pepper, stuffed with kajmak and aged sheep cheese / cranberry chutney

### Soups & Salads

#### Veal Soup

bone broth / root vegetables & crème fraîche

#### Tomato Soup

house-made pesto / roasted tomatoes

#### Balkan Salad

tomatoes / onions / cucumbers / peppers sherry vinaigrette / balkan cheese

#### Kale Caesar Salad

freshly cut baby kale in remoulade sauce, topped with panko-bacon crumble

### Vegetables

#### Grilled Veggies

seasonal vegetables from the wood fire grill, served on top of lentils spread and topped with house-made chimichurri

#### Brussel Sprouts

crispy bacon / lemon-garlic yogurt

#### Hand-Cut Fries

house-made smoked aioli / chef's spice blend

#### Cauliflower

flash fried / parsley-tahini spread / pinenut crumble

#### Istrian Gnocchi

creamy mushroom sauce / truffle paste / onion

#### Beet Carpaccio

arugula / goat cheese / pecan / beetroot balsamic reduction

#### Asparagus \*

thyme veloute / roasted squash / fried quail egg

### From Wood Fire Grill

#### Cevapi 'Balkan Kebab'

house-made beef sausages served with roasted pepper & feta cheese emulsion

#### Pork Neck

miso-mustard tarragon sauce peanut & bacon crumble / mashed potato

#### Chicken Skewers

chicken breast marinated in ajvar sauce, served with pickled fresno

#### Smoked Sausage

house-smoked pork sausage Ambar mustard / cabbage slaw

### Baked

#### Cheese Pie

crispy phyllo dough / aged cheese roasted pepper cream / yogurt

#### Meat Pie

crispy phyllo dough / ground beef leeks / served over lemon-garlic yogurt

#### White Flatbread

sheep's cheese / mozzarella drizzled with truffle oil

#### Sudzuk Flatbread

house-made tomato sauce / smoked beef sausage mozzarella cheese / oregano

#### Mushroom Flatbread

house-made bread topped with cremini mushrooms, sauteed leeks & fresh arugula

### Slow Cooked

#### Sarma 'Pork Belly Stuffed Cabbage'

oven-baked for eight hours with root vegetables with rice and smoked peppers

#### Beef Short Rib Goulash

beef braised for five hours in red wine reduction, served with istrian pasta

#### Slow Roasted Lamb

lamb shoulder roasted for six-hours served with braised potatoes, onions & carrots

#### Stuffed Pepper

local harvest bell peppers stuffed with house-ground beef and raisin rice, served with creamy dill sauce

#### Chicken Stroganoff

butter sautéed chicken breasts in delicate creamy mushroom sauce with mustard and onions on silky mashed potatoes

### Seafood

#### Sesame Seared Salmon \*

served with eggplant jam, harissa and baby arugula

#### Drunken Mussels

steamed with capers, lemon & house-made rakija garlic cream sauce

#### Grilled Shrimp

shrimp marinated with house-made rub served with corn puree

#### Rainbow Trout

crispy skin, served with lentils & house gremolata

### Restaurant Week Dessert

#### Vanilla Cream Pie 'Krempita'

delicate layers of flaky pastry generously filled with a velvety smooth vanilla custard, raspberries

#### Chocolate Cake

juicy cake white almond flour, greek yogurt & espresso coffee, glazed with rich milk chocolate and toasted hazelnuts

#### Baklava

rich phyllo layered pastry with walnuts / dry raisins / plazma biscuit & lemon-honey syrup

#### Profiteroles 'Cream Puffs'

choux pastry filled with vanilla filling, chocolate ganache



\*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.

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

\*Caution, olives may contain pits