

ambar

Balkan Cuisine

Dinner



\$39.⁹⁹ Unlimited 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

\$35 Restaurant Week Offer *PER PERSON

Restaurant week offer includes; Ambar Mezze Platter for the table
Three plates of your choice per person

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AMBAR MEZZE

SERVED WITH FRESHLY BAKED PITA BREAD & SOURDOUGH

Spreads

Kajmak
cow's milk
clotted cream

Garlic Beans
smoked roasted peppers
pickled jalapeno

Ajvar
roasted pepper &
eggplant relish

Beet Tzatziki
strained garlic yogurt
with oven-roasted beets

Urnebes
roasted pepper relish &
aged cow cheese emulsion

Charcuterie Platter

ALL MEATS ARE HOUSE-CURED or SMOKED

Beef Prosciutto

Spicy Pork Salami

Beef Sudzuk Salami

House-made Pickled Vegetables

Mixed Marinated Olives

Chef Delicacies

Lamb Lasagna
Marcho Farms lamb / eggplant / tomato
béchamel & dill

Braised Steak & Frites
hanger steak / house fries & kajmak sauce

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

Pepper Croquette
piquillo peppers / kajmak / aged sheep cheese
served with cranberry chutney

Steak Tartar
pesto butter / chili aioli / crispy capers / pita
bread

Soups & Salads

Veal Soup
bone broth / root vegetables & crème fraiche

Tomato Soup
house-made pesto / roasted tomatoes

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

Kale Caesar
baby kale / house-made caesar dressing
garlic croutons

Field Greens
young harvested seasonal local greens
tofu-pomegranate dressing
caramelized red onions / crunchy bacon

Vegetables

Grilled Vegetables
herb marinated local seasonal vegetables
warm hummus

Brussel Sprouts
crispy bacon / lemon-garlic yogurt

Baked Beans
cannellini beans / smoked roasted peppers
caramelized onion

Hand-Cut Fries
house-made smoked aioli / chef's spice blend

Cauliflower
parsley-tahini spread / pine nut crumble

Asparagus
thyme veloute / roasted squash / fried quail egg

From 'Charcoal' Grill

Cevapi 'Balkan Kebab'
house-made Wells Family Farm beef sausages
served with roasted pepper & feta cheese emulsion

Pork Neck
miso-mustard tarragon sauce
peanut & bacon crumble / potato gratin

Chicken Skewers
24-hour brined and marinated overnight
in spicy ajvar / pickled fresno / kajmak sauce

Meatballs
house ground Wells Family Farm beef / bacon
gouda cheese / chili flakes / tomato sauce

Smoked Sausage
house-smoked pork sausage
Ambar mustard / cabbage slaw

Baked

Cheese Pie
crispy phyllo dough / aged cheese
roasted pepper cream / yogurt

White Flatbread
sheep's milk cheese / mozzarella / micro basil
topped with truffle oil

Sudzuk Flatbread
house-made tomato sauce / smoked beef sausage
kajmak / oregano

Slow Cooked

Sarma 'Pork Belly Stuffed Cabbage'
oven-baked for eight hours with
root vegetables / rice / smoked peppers

Beef Short Rib Goulash
Wells Family Farm beef braised for five hours in
red wine reduction, served with trofie pasta

Slow Roasted Lamb
Marcho Farms lamb shoulder roasted for six-hours
served with braised potatoes, onions & carrots

Stuffed Pepper
local harvest bell peppers stuffed with
house-ground Wells Family Farm beef
and raisin rice, served with creamy dill sauce

Seafood

Salmon
sesame crusted and seared atlantic salmon
served with eggplant jam/ harissa sauce

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

Grilled Shrimp
shrimp marinated with house made rub
served with corn puree

Fish of the Day
fillet of locally sourced fish, crispy skin,
served with fingerling potato salad and
lemon-chilli sauce

PLEASE SCAN QR CODE FOR
'CONTACTLESS' MENU OPTION



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

To Go Cocktails

each cocktail contains 3 cocktails for takeout

Angel & Devil \$14
gin/ grapefruit juice / honey syrup

Serbian Sombrero \$16
peppercorn tequila/ jalapeno triple sec/ lemon juice

Cosmo Flip \$14
vodka/ grapes/ cranberry juice

Sarajevo Old Fashioned \$16
plum rakia/ bourbon/ plym syrup

Our dishes contain the finest quality raw ingredients purchased from local organic farms. Our supplier partners raise animals on vegetarian diets without antibiotics.

*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.

*Caution, olives may contain pits