

ambar.

BALKAN CUISINE

Lunch



\$25 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 set price.

+MUST BE ENJOYED BY THE ENTIRE TABLE
+2H TIME LIMIT

\$22 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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DISHES RECOMMENDED BY OUR CHEF

Ambar Mezze

Spreads

SERVED WITH FRESHLY BAKED PITA BREAD & SOURDOUGH

Kajmak
cow's milk
clotted cream

Ajvar
roasted pepper &
eggplant relish

Urnebes
roasted pepper relish &
aged cow cheese emulsion

Garlic Beans
smoked roasted peppers
pickled jalapeno

Beet Tzatziki
strained garlic yogurt
with oven-roasted beets

Charcuterie

Beef Prosciutto

Spicy Pork 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 & urnebes

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

Steak Tartar
pine nut pesto butter / chili aioli / crispy capers
house-tosted bread

Pepper Croquette
herb-panko coated marinated 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
baby kale / house-made caesar dressing
garlic croutons

Field Greens
seasonal greens / roasted butternut squash /
roasted red pepper / caramelized onion /
crispy bacon / honey-pomegranate dressing

Baked

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

White Flatbread
sheep's cheese / mozzarella
drizzled with truffle oil

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

Vegetables

Grilled Vegetables
herb marinaded local seasonal vegetables
garlic beans spread

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

Slow Cooked

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

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 vegetables / 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

Seafood

Salmon
sesame crusted and seared atlantic 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 fingerling potato salad
and lemon-chilli sauce

**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
if any food allergies

*Caution, olives may contain pits

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

Signature Cocktails \$6

ANGEL & DEVIL
gin / grapefruit juice / honey syrup
COSMO FLIP
vodka / grapes / cranberry juice

Beers \$6

BUD LIGHT
GOOSE ISLAND IPA

Non-Alcoholic Beverages \$4.5

ROSEMARY LEMONADE
ARNOLD PALMER
BERRY HIBISCUS SODA
GINGER GREEN TEA SELTZER

Cold Press Juices

\$4.5

APPLE-BERRY LUSH
apple / carry / strawberry

BEET-TREAT
beet / apple / carrot / orange / lemon

GREEN CHEER
cucumber / spinach / lemon / apple / orange

Coffee

COFFEE \$2.95
ESPRESSO \$3.25
MACCHIATO \$4.95
CAPPUCINO \$4.95
TURKISH COFFEE \$5.00
served with a Turkish Delight