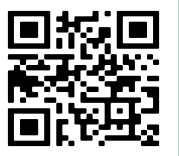
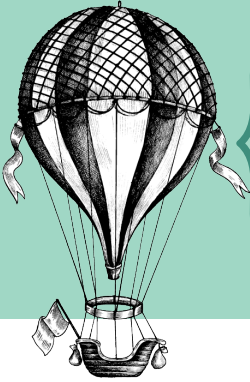


PLEASE SCAN QR CODES FOR  
'CONTACTLESS'  
MENU AND PAYMENT OPTIONS

MENU



PAYMENT



**\$35**  
PER PERSON

**SUMMER  
RESTAURANT WEEK**

- \*unlimited small plates
- +sweet cinnamon sourdough
- \*must be enjoyed by entire table

**MEZZE  
FOR THE TABLE**

SERVED WITH FRESHLY BAKED  
PITA BREAD & CORN BREAD

*Spreads*

**KAJMAK**  
cow's milk clotted cream

**TZATZIKI**  
strained garlic yogurt  
with fresh cucumbers & dill

**BEEF TZATZIKI**  
strained garlic yogurt  
with oven roasted beets & lemon juice

**AJVAR**  
roasted eggplant & pepper relish

*Cold Cuts and  
Condiments*

**BEEF PROSCUITTO**  
**SMOKED LAMB PROSCUITTO**  
**SPICY PORK SALAMI**

\*served with house-make  
pickled vegetables and  
Balkan cheese

*Vegetables*

**MUSHROOM PILAV**  
arborio rice cooked  
with forest mushrooms,  
& root vegetables

**FRIED ZUCCHINI**  
shredded green squash,  
pattied with eggs  
& caramelized onions

**AMBAR FRIES**  
house-made spices & red peppercorn

**ROASTED BRUSSEL SPROUTS**  
lemon-garlic yogurt

**BAKED BEANS**  
white beans with smoked peppers  
& caramelized onions

*Baked*

**LAMB LASAGNA**  
fresh pasta sheets layered with  
Marcho Farms lamb, eggplant, tomato  
bechamel sauce & dill

**CHEESE PIE**  
crispy phyllo dough rolled  
around Balkan cheese & spinach,  
served with tzatziki sauce

**WHITE FLATBREAD**  
house-made dough Balkan cheese,  
mozzarella cheese, baby arugula,  
topped with truffle oil

*Chef's Specials*

**STEAK & FRITES\***  
braised hanger steak, Ambar fries  
& kajmak sauce

**FRIED CHICKEN**  
chicken breast marinated in yogurt  
for 24 hours, panko-almond crusted  
& served with apple-wasabi mayo

**DRUNKEN MUSSELS\*** ... 10  
steamed PEI mussels with capers, lemon  
& house-made rakia garlic cream sauce

**PEPPER CROQUETTES**  
panko crusted roasted piquillo peppers  
stuffed with Balkan cheese, topped with  
kalamata jam, served oil

*From the Grill*

ALL OUR MEATS AND VEGETABLES  
ARE PREPARED ON A CHARCOAL GRILL

**MEAT**

**CHICKEN SKEWERS**  
organic chicken marinated overnight in  
ajvar emulsion, served with kajmak sauce  
& house pickles

**PORK NECK**  
miso-mustard marinated pork neck,  
served with mashed potatoes

**CEVAPI 'BALKAN KEBAB'**  
house-made Wells Family Farm beef  
sausages served with paprika & onion

**MEATBALLS**  
house-ground Wells Family Farm beef  
with gouda cheese & pepper flakes,  
served in tomato sauce

**SEAFOOD**

**ATLANTIC SALMON\***  
sesame crusted seared salmon, arugula  
poppy seed dressing

**GRILLED SHRIMP\***  
shrimp marinated in olive oil and herbs,  
served with creamed corn puree,  
topped with grated Balkan cheese

**VEGETABLES**

**ASPARAGUS**  
thyme veloute, roasted squash,  
topped with fried quail egg

**CAULIFLOWER**  
coconut puree, pomegranate molasses  
& fresh herbs

**VEGETABLE SKEWERS**  
zucchini, eggplant, cremini mushrooms  
& onions



*Slow Cooked*

**'SARMA'**  
cabbage stuffed with pork belly and rice,  
slow cooked in tomato-cabbage jus

**PORK BELLY STUFFED CABBAGE**  
**BEEF SHORT RIB GOULASH**  
slow cooked with root vegetables in  
red wine reduction, served with trofie pasta

**SLOW ROASTED LAMB**  
six-hour roasted Marcho Farms lamb shoulder  
served with braised potatoes & carrots,  
garlic yogurt

*Soups*

**VEAL**  
bone broth, root vegetables,  
creme fraiche

**TOMATO**  
homemade basil pesto

*Salads*

**BALKAN**  
chopped tomato, onion, cucumber  
& peppers, tossed in sherry vinaigrette,  
topped with balkan cheese

**KALE CAESAR**  
baby kale, house-made caesar dressing  
& croutons

**HERE AT AMBAR**

you can count on our commitment to  
quality. Our dishes are made  
of finest quality raw ingredients,  
sourced from local organic farms.  
Our supply partners raise animals on  
vegetarian diets, without antibiotics.

**ambar.**  
CLARENDON



\*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.