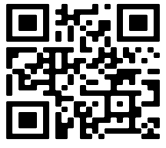
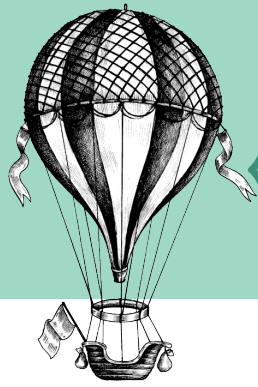


PLEASE SCAN QR CODES FOR
'CONTACTLESS'
MENU AND PAYMENT OPTIONS

MENU



PAYMENT



\$22 SUMMER RESTAURANT WEEK
PER PERSON
*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

BEET 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

house-made pickled vegetables, Balkan
cheese, green & kalamata olives

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

SIGNATURE COCKTAILS \$6

SUMMER BREEZE

gin / grapefruit juice / honey syrup

COSMO FLIP

codka / grapes / cranberry juice

BEER \$6

BUD LIGHT

GOOSE ISLAND IPA

HAND-CRAFTED MOCKTAILS \$4.5

ROSEMARY LEMONADE

ARNOLD PALMER

BERRY HIBISCUS SODA

GINGER GREEN TEA SODA

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

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

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 on ajvar emulsion



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 'PORK BELLY STUFFED CABBAGE'

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

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

COFFEE

ESPRESSO ... 3.25

DRIP COFFEE ... 2.95

MACCHIATO ... 4.95

CAPPUCCINO ... 4.95

TURKISH COFFEE ... 5.00
with a Turkish delight

COLD PRESSED JUICES 4.5

APPLEBERRY LUSH

apple / carrot / strawberry

BEETS&TREATS

beet / apple / carrot / orange / lemon

GREEN CHEER

cucumber / spinach / lemon
apple / orange

WE PROUDLY SERVE LA COLOMBE COFFEE

*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.