

ambar.

CLARENDON

NEXT-LEVEL BALKAN DINING AT HOME!
UNRIVALED FOOD.
UNMATCHED HOSPITALITY.
UNEXPECTED VALUE!

SUMMER RESTAURANT WEEK

\$60

ANY MAIN DISH + 1 SPREAD + 3 SIDES + 1 POTATO + 1 DESSERT
ACCOMPANIED WITH 1 COCKTAIL or a BOTTLE OF WINE
*SERVERS 2 PEOPLE

\$110

2 MAIN DISHES + 2 SPREADS + 6 SIDES + 2 POTATO + 2 DESSERTS
ACCOMPANIED WITH 2 COCKTAILS or 2 BOTTLES OF WINE
*SERVERS 4 PEOPLE

*EACH ORDER INCLUDES COMPLIMENTARY PITA BREAD, CORN BREAD, HOUSE-MADE PICKLES & DESSERT

Slow Cooked

1 lb per serving - choose ONE - \$49

BEEF SHORT RIB GOULASH

slow cooked with root vegetables
in red wine reduction served with trofie pasta

PORK BELLY STUFFED CABBAGE

cabbage stuffed with pork belly and rice
slow cooked in tomato-cabbage jus
served with mashed potatoes

WILD MUSHROOM RISOTTO

dry porcini & root vegetable ragu
mixed wild mushrooms, arborio rice

From Charcoal Grill

1 lb per serving - choose ONE

MEAT \$49

CHICKEN SKEWERS

organic chicken marinated overnight
in ajvar emulsion, served with kaymak sauce

CEVAPI 'BALKAN KEBAB'

house-made Wells Family Farm beef
kebabs served with paptika & onions

MEATBALLS

house-ground Wells Family Farm beef
with gouda cheese, served in tomato juice

MIXED MEAT PLATTER \$50

CHICKEN SKEWERS, CEVAPI
MEATBALLS & PORK NECK

SEAFOOD \$55

ATLANTIC SALMON

sesame crusted salmon,
served with baby arugula

SHRIMP SKEWERS

marinated in olive oil and herbs,
served over creamed cornpuree
& topped with grated Balkan cheese

VEGETABLE \$49

ASPARAGUS

thyme veloute, roasted squash
topped with fried quail eggs

VEGETABLE SKEWERS

cremini mushrooms, zucchini,
eggplant & onions

ROASTED LAMB EXPERIENCE \$55

11 oz per serving

young Marcho Farms lamb
traditionally roasted 6 hours

Spreads

4 oz per serving - choose ONE

KAJMAK

cow's milk clotted cream

TARATOR

fresh cucumber, dill, garlic yogurt

BEEF TZATZIKI

roasted beets, garlic yogurt
& lemon juice

URNEBES

aged cow cheese
with roasted reppiper paste

AJVAR

roasted eggplant and pepper relish

Sides

SALAD

8 oz per serving - choose ONE

BALKAN SALAD

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

KALE CAESAR

baby kale, house-made caesar dressing
& croutons

VEGETABLE

8 oz per serving - choose TWO

ROASTED CAULIFLOWER

BAKED BEANS

white beans with smoked peppers
& caramelized onions

ROASTED BRUSSEL SPROUTS

lemon-garlic yogurt

FRIED ZUCCHINI

shredded green squash, pattied
with eggs & caramelized onions

POTATO BAR

8 oz per serving - choose ONE

YUKON MASHED POTATO

BRAISED POTATOES

slow cooked with carrots and onions

AMBAR FRIES

house-made spices

ADD TO YOUR EXPERIENCE

CHEESE PIE \$10

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

WHITE FLATBREAD \$8

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

FRIED CHICKEN \$9

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

STEAK & FRIES* \$10

braised hanger steak,
served with kajmak sauce

COLD CUTS \$11

SMOKED BEEF PROSCIUTTO*

LAMB PROSCIUTTO*

SPICY PORK SALAMI*



Dessert

1 lb per serving - choose ONE

BALKAN TRES LECHES

soft vanilla cake soaked in
cream topped with caramel

BAKLAVA

golden brown phyllo dough,
with crushed walnuts in light syrup

Cocktails by



SUMMER BREEZE \$12

gin, grapefruit juice, honey syrup

SERBIAN SOMBRERO \$14

peppercorn tequila, jalepeno triple sec,
fresh lemon & lime juice

COSMO FLIP \$12

vodka, grapes, cranberry juice

BARREL AGED NEGRONI \$14

gin, campari, sweet vermouth

Wine

750ml bottle - \$11.99

SPARKLING WINE Cricova

SAUVIGNON BLANC Ambar Label

CABERNET SAUVIGNON Ambar Label

Beer

LAV PIVO Serbia

12 oz. bottle - \$5 (6 pack \$22)

HEINEKEN Holland

12 oz. bottle - \$5 (6 pack \$22)

*9 oz = 2 servings per order | all alcoholic beverages must be accompanied with food