



ambar.  
BALKAN CUISINE



# Dinner

## Arlington Restaurant Week

### \$55 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
- INCLUDES ONE **DESSERT** PER PERSON

Chocolate Cake  
Raspberry Cake

Baklava  
Raspberry Sorbet

### Ambar Mezze

#### Spreads

SERVED WITH FRESHLY BAKED PITA BREAD & TRUFFLE SOURDOUGH

**Ajvar**  
roasted pepper & eggplant relish

**Garlic Beans**  
smoked roasted peppers  
pickled jalapeno

**Urnebes**  
roasted pepper relish & aged cow cheese emulsion

**Beet Tzatziki**  
strained garlic yogurt with oven-roasted beets

#### Charcuterie

**Sudzuk Beef Salami \***

**Beef Prosciutto \***

**Spicy Pork Salami \***

**House-made Pickled Vegetables**

**Mixed Marinated Olives**

### Chef Delicacies

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

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

**Steak Tartar \***  
pinenut pesto butter / chili aioli / crispy capers  
house-toasted 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 fraiche

**Tomato Soup**  
house-made pesto / roasted tomatoes

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

**Strawberry-Quinoa**  
green pea puree / red quinoa / strawberry  
chopped leeks / lemon-honey dressing

**Field Greens**  
seasonal mixed greens / candied pecan  
green apple / elderflower-lemon dressing

### Vegetables

**Smoked Eggplant**  
cranberry chutney / dried apricots / mint  
charcoal oil / crispy almond flakes

**Brussel Sprouts**  
crispy bacon / lemon-garlic yogurt

**Baked Beans**  
cannellini beans / onion / garlic and leeks

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

**Cauliflower**  
parsley-tahini spread / pinenut crumble

**Asparagus \***  
thyme veloute / roasted squash / fried quail egg

### From The 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 / mashed potato

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

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

**Lamb Sausage**  
house-ground lamb sausage  
Ambar mustard / cabbage slaw

### Baked

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

**Meat Pie**  
crispy phyllo dough / ground beef  
leeks / served over lemon-garlic yogurt

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

**Sudzuk Flatbread**  
house-made tomato sauce / smoked beef sausage  
mozzarella cheese / oregano

### Slow Cooked

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

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

**6-hour 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

**Slow Roasted Pork**  
cooked with oranges & bay leaves for eight hours  
served on a bed of mashed potatoes  
& topped with cabbage salad

### Seafood

**Salmon \***  
sesame crusted and seared atlantic salmon  
served with eggplant jam, baby arugula  
& horseradish dressing

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

**Grilled Shrimp \***  
shrimp marinated with house-made rub  
served with corn puree & feta cheese

**Rainbow Trout**  
crispy skin, served with cold 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 of any food allergies.

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

\*Caution, olives may contain pits