



BEGINNING - FOR THE TABLE

SERVED WITH FRESHLY BAKED BREAD BASKET or VEGGIES

KAJMAK

Rich, creamy traditional Balkan skimmed-milk spread

D, G*, E*, S*, V

AJVAR

Traditional roasted pepper, garlic, and eggplant spread

G*, E*, S*, VG

URNEBES

Feta cheese mixed with chili flakes and a roasted pepper jam

D, G*, E*, S*, V

WHITE BEAN HUMMUS

Cannellini beans garnished with pickled jalapeno

G*, E*, S*, VG

HOUSE MARINATED OLIVES & PICKLES

“Turšija”, pickled veggies, mixed marinated olives, sesame seeds and freso peppers

S*, VG

BEETS TZATZIKI

Refreshing beet yogurt dip with garlic and dill

D, G*, E*, S* V

ambar

SUMMER RESTAURANT WEEK

LUNCH EXPERIENCE

\$35 PER PERSON w/ DESSERT

Unlimited Food - 2 hours - entire table participation

add to your experience

PREMIUM SELECTION

w/ DESSERT

+ \$20

*Per Person

UNLIMITED DRINKS

+ \$25

Rail Mixed Drinks, House Cocktails, Wine & Beer

PREMIUM + \$20 per person

TUNA TARTARE*

Fresh tuna, pear salsa, arugula salad, squid-ink butter, crushed almonds, and crostini

D*, G*, N*, SF*

SCALLOPS*

Seared scallops over silky butternut squash purée, finished with toasted pumpkin seeds.

D*, SF

BRANZINO*

Fresh branzino accompanied by ladolemono sauce, and citrusy fennel salad

NY STRIP STEAK*

NY strip steak, parmesan puree, and herbaceous chimichurri

D*, G*

LAMB CHOPS*

Smoky lamb chops, charred onion labneh, fresh dill and extra virgin olive oil

D*

SOUPS & SALADS

BALKAN SALAD

“Šopska salata”, diced pepper, onion, cucumber, and cherry tomato salad. Tossed in sherry vinegar and topped with feta cheese

D*, VG*

BEET SALAD

Carpaccio-style roasted beets with pomegranate - beet root reduction, topped with arugula, candied pecans, and goat cheese

D*, N*, VG*

VITAMIN SALAD

Cucumbers, beets, apples & carrots, topped with crunchy sriracha sunflower seeds, and honey-lemon dressing

VG*

TOMATO SOUP

Blend of roasted tomatoes, red bell peppers, and fresh basil with a touch of house-made pesto

D*, N*, VG*

AMBAR CAESAR

Baby romaine hearts, Hungarian dressing, croutons, shaved parmigiano

D*, G*, E*, SF*, VG*

VEAL SOUP

“Teleća čorba”, tender veal meat, a medley of root vegetables & crème fraîche

D*, G

CHEF’S SIGNATURES

PEPPER & CHEESE CROQUETTES

Cheese stuffed marinated piquillo peppers, with a crispy herb and panko crust, anchored by a sweet cranberry chutney

D, G, E, V

FRIED CHICKEN

Buttermilk marinated chicken breast, coated in a crunchy breadcrumb and almond crust. Served on a bed of apple-wasabi based slaw

D, G, N

HALLOUMI

Firm, pan-seared goat cheese with sesame seed crust, and drizzled with sweet honey

D, S*, V

LAMB LASAGNA

Layers of lamb ragu, eggplant, creamy béchamel sauce and a blend of cheeses, and a home-made tomato sauce

D, G, E

VEGETABLES

ASPARAGUS

Grilled asparagus coated in a gorgonzola sauce and a drizzle of balsamic reduction

D*, VG*

EGGPLANT MOUSSAKA

Layered eggplant, zucchini, and potatoes in savory tomato sauce and topped with a blend of feta and Parmesan cheeses

D, V

CAULIFLOWER

Flash fried cauliflower, served atop of bright spinach tahini, and finished with a crunchy pine nut crumble

D*, G*, N*, S*, VG*

ROASTED CARROTS

Passion fruit-aji amarillo glazed, grounded by tofu-cashew cream and finished with a drizzle of pepita pistu salsa

N*, VG

HANDCUT FRIES

Wedge cut, tossed in a house spice blend, and topped with a home made smoked aioli

G, SF*, E*, S*, VG*

BRUSSELS SPROUTS

Crispy Brussels sprouts with bacon, served on a bed of lemon garlic yogurt

D*, VG*

CRISPY CORN RIBS

Smoky-sweet corn, delicately drizzled in chimichurri, layered over whipped feta

D*, VG*

MUSHROOM PILAF

Arborio rice slowly cooked in vegetable stock and combined with a flavorful mushroom ragu

VG

MEAT & POULTRY

FROM OUR GRILL

BALKAN KEBAB*

“Ćevapi” house-ground beef kebabs, traditionally prepared and served on spicy feta

D*

CHICKEN SKEWERS*

“Pileći ražnjići”, bell pepper marinade, pickled onions and fresnos

G, S

BEEF GOULASH

5 hour braised with red wine reduction, served with orzo pasta

D, G

PORK BELLY

STUFFED CABBAGE

“Sarma” pickled cabbage stuffed with pork belly, rice and root vegetables

D*

SMOKED SAUSAGE*

House ground smoked pork sausage, with a swipe of home made mustard, and red cabbage slaw

E*

LAMB MEDALLIONS*

Lemon garlic yogurt, pomegranate molasses, cucumber mint salad

D*, G, E

ROASTED LAMB

6 hour Roasted lamb shoulder with braised onion, carrot, and potatoes

SEAFOOD

SESAME CRUSTED SALMON*

Black and white sesame seed crusted, eggplant jam, drizzle of horseradish and harissa. arugula

E*, S*

PAN-SEARED TROUT*

Trout fillet, served atop a bed of lentil stew with a garnish of gremolata

SF*

DRUNKEN MUSSELS*

Rakija-flambeed mussels, nestled in a rich garlic cream sauce

D*, SF

GRILLED SHRIMP*

Spiced shrimp on a bed of corn puree and topped with feta crumble

D*, SF

BAKED

CHEESE PIE

“Simica” traditional dish made of layered cheese and phyllo dough, served alongside ajvar emulsion and yogurt

D, G, E, V

WHITE FLATBREAD

Topped with feta and mozzarella cheese and finished with a fresh arugula salad, lightly dressed with truffle & olive oil

D, G, V

MEAT PIE

“Pita sa mesom” seasoned beef, leeks, layered phyllo dough and served over a lemon garlic yogurt

D, G, E

MUSHROOM FLATBREAD

Medley of mixed mushrooms sautéed with leeks atop of caramelised onions. Topped with a vibrant fresh arugula and goat cheese

D*, G, V

SUJUK FLATBREAD

Topped with sujuk beef sausage, mozzarella cheese, tomato sauce, and oregano

D, G

YOUR CHOICE OF DESSERT

RASPBERRY CAKE

Almond flour, whipped cream cheese, raspberry jelly marmalade, topped with a chocolate glaze

D, G, N, E, V

CHOCOLATE CAKE

Almond flour, greek yogurt & espresso coffee, glazed with rich milk chocolate and toasted hazelnuts

D, N, E, V

BAKLAVA

Phyllo layered pastry with crushed pistachio, soaked in lemon-honey syrup

D, G, N, V

Allergens = D: Dairy, G: Gluten, N: Nuts, SF: Shellfish, E: Eggs, S: Sesame

Dietary = V: Vegetarian, VG: Vegan

*allergens marked with an asterisk can be modified

*THESE ITEMS ARE SERVED RAW, UNDERCOOKED OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. *OLIVES MAY HAVE PITS AS A WAY TO OFFSET RISING COSTS ASSOCIATED WITH THE RESTAURANT, WE HAVE ADDED A 3.5% SURCHARGE TO ALL CHECKS. THIS IS NOT TO REPLACE GRATUITY. YOU MAY REQUEST TO HAVE THIS TAKEN OFF YOUR CHECK. SHOULD YOU CHOOSE. PARTIES OF 6 OR MORE WILL HAVE A 20% SERVICE CHARGE ADDED TO THEIR CHECK. *PARTIES OF 13 OR MORE WILL HAVE A 22% SERVICE CHARGE ADDED TO THE CHECK.





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AJVAR

Traditional roasted pepper, garlic, and eggplant spread
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URNEBES

Feta cheese mixed with chili flakes and a roasted pepper jam
D, G*, E*, S*, V

WHITE BEAN HUMMUS

Cannellini beans garnished with pickled jalapeno
G*, E*, S*, VG

HOUSE MARINATED OLIVES & PICKLES

“Turšija”, pickled veggies, mixed marinated olives, sesame seeds and fresno peppers
S*, VG

BEETS TZATZIKI

Refreshing beet yogurt dip with garlic and dill
D, G*, E*, S* V

ambar

SUMMER RESTAURANT WEEK

DINNER EXPERIENCES

\$55 PER PERSON
w/ DESSERT

Unlimited Food - 2 hours - entire table participation

PREMIUM EXPERIENCE

\$65 PER PERSON
w/ DESSERT

Unlimited Food - Premium Dishes - 2 hours - entire table participation

add to your experience

UNLIMITED DRINKS + \$25

Rail Mixed Drinks, House Cocktails, Wine & Beer

PREMIUM + \$10 per person

TUNA TARTARE*

Fresh tuna, pear salsa, arugula salad, squid-ink butter, crushed almonds, and crostini
D*, G*, N*, SF*

SCALLOPS*

Seared scallops over silky butternut squash purée, finished with toasted pumpkin seeds.
D*, SF

BRANZINO*

Fresh branzino accompanied by ladolemono sauce, and citrusy fennel salad

NY STRIP STEAK*

NY strip steak, parmesan puree, and herbaceous chimichurri
D*, G*

LAMB CHOPS*

Smoky lamb chops, charred onion labneh, fresh dill and extra virgin olive oil
D*

SOUPS & SALADS

BALKAN SALAD

“Šopska salata”, diced pepper, onion, cucumber, and cherry tomato salad. Tossed in sherry vinegar and topped with feta cheese
D*, VG*

BEET SALAD

Carpaccio-style roasted beets with pomegranate - beet root reduction, topped with arugula, candied pecans, and goat cheese
D*, N*, VG*

VITAMIN SALAD

Cucumbers, beets, apples & carrots, topped with crunchy sriracha sunflower seeds, and honey-lemon dressing
VG*

AMBAR CAESAR

Baby romaine hearts, Hungarian dressing, croutons, shaved parmigiano
D*, G*, E*, SF*, VG*

TOMATO SOUP

Blend of roasted tomatoes, red bell peppers, and fresh basil with a touch of house-made pesto
D*, N*, VG*

VEAL SOUP

“Teleća čorba”, tender veal meat, a medley of root vegetables & crème fraîche
D*, G

CHEF’S SIGNATURES

PEPPER & CHEESE CROQUETTES

Cheese stuffed marinated piquillo peppers, with a crispy herb and panko crust, anchored by a sweet cranberry chutney
D, G, E, V

FRIED CHICKEN

Buttermilk marinated chicken breast, coated in a crunchy breadcrumb and almond crust. Served on a bed of apple-wasabi based slaw
D, G, N

HALLOUMI

Firm, pan-seared goat cheese with sesame seed crust, and drizzled with sweet honey
D, S*, V

LAMB LASAGNA

Layers of lamb ragu, eggplant, creamy béchamel sauce and a blend of cheeses, and a home-made tomato sauce
D, G, E

VEGETABLES

ASPARAGUS

Grilled asparagus coated in a gorgonzola sauce and a drizzle of balsamic reduction
D*, VG*

EGGPLANT MOUSSAKA

Layered eggplant, zucchini, and potatoes in savory tomato sauce and topped with a blend of feta and Parmesan cheeses
D, V

CAULIFLOWER

Flash fried cauliflower, served atop of bright spinach tahini, and finished with a crunchy pine nut crumble
D*, G*, N*, S*, VG*

ROASTED CARROTS

Passion fruit-aji amarillo glazed, grounded by tofu-cashew cream and finished with a drizzle of pepita pistu salsa
N*, VG

HANDCUT FRIES

Wedge cut, tossed in a house spice blend, and topped with a home made smoked aioli
G, SF*, E*, S*, VG*

BRUSSELS SPROUTS

Crispy Brussels sprouts with bacon, served on a bed of lemon garlic yogurt
D*, VG*

CRISPY CORN RIBS

Smoky-sweet corn, delicately drizzled in chimichurri, layered over whipped feta
D*, VG*

MUSHROOM PILAF

Arborio rice slowly cooked in vegetable stock and combined with a flavorful mushroom ragu
VG

MEAT & POULTRY

FROM OUR GRILL

BALKAN KEBAB*

“Ćevapi” house-ground beef kebabs, traditionally prepared and served on spicy feta
D*

CHICKEN SKEWERS*

“Pileći ražnjići”, bell pepper marinade, pickled onions and fresnos
G, S

SMOKED SAUSAGE*

House ground smoked pork sausage, with a swipe of home made mustard, and red cabbage slaw
E*

LAMB MEDALLIONS*

Lemon garlic yogurt, pomegranate molasses, cucumber mint salad
D*, G, E

CLASSIC SLOW ROASTED

BEEF GOULASH

5 hour braised with red wine reduction, served with orzo pasta
D, G

ROASTED LAMB

6 hour Roasted lamb shoulder with braised onion, carrot, and potatoes

PORK BELLY

STUFFED CABBAGE

“Sarma” pickled cabbage stuffed with pork belly, rice and root vegetables
D*

SLOW COOKED PORK

Slow coked pork shoulder, served atop mashed potatoes, with cabbage slaw
D*

SEAFOOD

SESAME CRUSTED SALMON*

Black and white sesame seed crusted, eggplant jam, drizzle of horseradish and harissa. arugula
E*, S*

PAN-SEARED TROUT*

Trout fillet, served atop a bed of lentil stew with a garnish of gremolata
SF*

DRUNKEN MUSSELS*

Rakija-flambeed mussels, nestled in a rich garlic cream sauce
D*, SF

GRILLED SHRIMP*

Spiced shrimp on a bed of corn puree and topped with feta crumble
D*, SF

BAKED

CHEESE PIE

“Simica” traditional dish made of layered cheese and phyllo dough, served alongside ajvar emulsion and yogurt
D, G, E, V

MEAT PIE

“Pita sa mesom” seasoned beef, leeks, layered phyllo dough and served over a lemon garlic yogurt
D, G, E

WHITE FLATBREAD

Topped with feta and mozzarella cheese and finished with a fresh arugula salad, lightly dressed with truffle & olive oil
D, G, V

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Medley of mixed mushrooms sautéed with leeks atop of caramelised onions. Topped with a vibrant fresh arugula and goat cheese
D*, G, V

SUJUK FLATBREAD

Topped with sujuk beef sausage, mozzarella cheese, tomato sauce, and oregano
D, G



YOUR CHOICE OF DESSERT

RASPBERRY CAKE

Almond flour, whipped cream cheese, raspberry jelly marmalade, topped with a chocolate glaze
D, G, N, E, V

CHOCOLATE CAKE

Almond flour, greek yogurt & espresso coffee, glazed with rich milk chocolate and toasted hazelnuts
D, N, E, V

BAKLAVA

Phyllo layered pastry with crushed pistachio soaked in lemon-honey syrup
D, G, N, V

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ambar

Dining Without Limits



UNLIMITED DRINKS \$25

COCKTAILS

RAIL MIXED DRINKS INCLUDED

MANGO LEMONADE

SWEET & FRUITY

Vodka | Mango Puree

House Sour Mix

MARGARITA

SOUR & TANGY

Tequila | Lime | Lemon | Agave

RED SANGRIA

LIGHT & REFRESHING

Ambar Red | Bourbon | Lemon |

Cinnamon Syrup

KIWI SMASH

LIGHT & REFRESHING

Basil Infused Gin | Kiwi Puree

Lemon Juice | Honey Syrup

AMBAR OLD FASHIONED

STRONG & BOOZY

Plum Rakija | Bourbon | Plum Syrup

Bitters

WINE

BRUT, AMBAR HOUSE

ROSÉ, AMBAR HOUSE

SAUVIGNON BLANC, AMBAR HOUSE

CABERNET SAUVIGNON, AMBAR HOUSE

BEER

YUENGLING, LAGER

BOTTLED - PA, USA

RAKIJATASTING \$27

BECAUSE DECISIONS ARE HARD... WE LET YOU PICK 3.
PLUM, QUINCE, APPLE, PEAR, APRICOT, RASPBERRY,
CHERRY, or HONEY,
served neat.

HOUSE COCKTAILS

MANGO LEMONADE

SWEET & FRUITY

Vodka | Mango Puree | House Sour Mix

MARGARITA

SOUR & TANGY

Tequila | Lime | Lemon | Agave

RED SANGRIA

LIGHT & REFRESHING

Ambar Red | Bourbon | Lemon | Cinnamon Syrup

KIWI SMASH

LIGHT & REFRESHING

Basil Infused Gin | Kiwi Puree | Lemon Juice

Honey Syrup

AMBAR OLD FASHIONED

STRONG & BOOZY

Plum Rakija | Bourbon | Plum Syrup | Bitters

12

12

12

12

13

SIGNATURE COCKTAILS

ESPRESSO MARTINI

NUTTY & LUXURIOUS

Vodka | Galliano Ristretto | China China | Hazelnut Orgeat

HARVEST TIME

LIGHT & REFRESHING

Quince Rakia | Blended Scotch | Ginger & Honey Syrup

APRICOT MEETS CORN

STRONG & BOOZY

Apricot Rakija | Bourbon | Corn Liqueur | Sweet Vermouth

SKOPLJE

COMPLEX & SMOKY

Pear Rakija | Mezcal | Spiced Pear Puree | House Sour Mix

POMEGRANATE KISS

LIGHT & REFRESHING

Tequila | Aperol | Grapefruit | Lime | Pomegranate Cordial

16

15

15

14

13

ZERO-PROOF COCKTAILS

CARROT GINGER SPRITZ

Fresh carrot juice, lemon, ginger, vanilla, ginger beer

MANGO MULE

Mango puree, lime juice, ginger beer, honey

GRAPEFRUIT GARDEN FIZZ

Grapefruit cordial, tonic water, lime, cucumber juice

9

9

9

BEER

LAV

BOTTLE | LAGER - SERBIA

MYTHOS

BOTTLE | LAGER - GREECE

YUENGLING

BOTTLE | LAGER - PA, USA

FLYING DOG SNAKE DOG

BOTTLE | IPA - MD, USA

MILLER LITE

BOTTLE | AMBER ALE - CO, USA

NEW BELGIUM FAT TIRE

BOTTLE | LIGHT PILSNER - WI, USA

ALLAGASH WHITE

BOTTLE | BELGIUM WHITE - MAINE

HEINEKEN N/A

BOTTLE | LAGER | 0% ABV - HOLLAND

9

9

8

8

7

8

9

7



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