



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 goat cheese

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 + **\$20**
w/ DESSERT **Per Person*

THREE DRINK PACKAGE + **\$25**

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*

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

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*

CHICKEN STROGANOFF

Chicken breast bites smothered in a creamy mushroom sauce and served on a bed of mashed potatoes

D, G

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

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

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.

