

BEGINNING - FOR THE TABLE

SPREADS 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



BEET TZATZIKI

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

HOUSE MARINATED OLIVES & PICKLES

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

THE **ambar** EXPERIENCE

\$33 PER PERSON

Unlimited Food - 2 hours - entire table participation

add to your experience

PREMIUM SELECTION + **\$20**

**Per Person*

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

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 fraiche
D*, G



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*

BALKAN CAESAR SALAD

Gem lettuce, Hungarian dressing, croutons, parmigiano
D, G, E

VITAMIN SALAD

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

FRESH BAKED



SUJUK FLATBREAD

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

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

MEAT PIE

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



CHEESE PIE

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

CHEF’S DELICACIES

PEPPER & CHEESE CROQUETTE

Cheese stuffed marinated piquillo peppers, with a herb and panko crust and served atop a 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.
D, G, N

HALLLOUMI

Firm pan seared 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

MEAT & POULTRY

WOOD-FIRED 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 fresno peppers
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 served with a 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

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*

White and black sesame seeds, eggplant jam, horseradish sauce, harissa sauce, arugula
S, E

PAN-SEARED TROUT*

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



DRUNKEN MUSSELS*

Rakija-flambed mussels, served 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

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, served atop a bed of 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

Tossed with chimichurri, whipped feta cheese
D

MUSHROOM PILAF

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



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.



= Best Sellers

