



ambar
Dining Without Limits



DESSERT MENU

RASPBERRY CAKE 9

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

D, G, N, E, V



BAKLAVA 8

Phyllo layered pastry with crushed pistachio, soaked in lemon-honey syrup, served with vanilla ice cream

D, G, N, V

CHOCOLATE CAKE 9

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

D, N, E, V

SORBET DUO 7

Peach and raspberry

COFFEE & TEA



GREEK COFFEE 6

Sweet | Semi-Sweet | Unsweet

ESPRESSO 4.5

MACCHIATO 4.5

CAPPUCCINO 5



LATTE 5

AMERICANO 5

HOT TEA 5

Ask your server

AFTER DINNER DRINKS



ESPRESSO MARTINI 16

NUTTY & LUXURIOUS

Vodka | Espresso

Galliano Ristretto | China China |

Hazelnut Orgeat

MOSCATO 9

TAYLOR FLADGATE 12

PORTO

DOW’S 10y 11

DOW’S 20y 14

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

