

BEGINNING - FOR THE TABLE

SERVED WITH FRESHLY BAKED PITA AND CORN BREAD

CLOTTED CREAM

“Kajmak” traditional Balkan skimmed-milk spread

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

URNEBES

Feta with chili flakes & roasted pepper jam

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

WHITE BEAN HUMMUS

Cannellini beans, pickled jalapeño

G*, E*, S*, VG

AJVAR

Roasted pepper & eggplant spread with garlic

G*, E*, S*, VG

MARINATED OLIVES IN PICKLED VEGETABLES

“Turšija” pickled cauliflower, onions, red pepper, and carrot with turmeric

S*, VG

BEET TZATZIKI

Yogurt spread with garlic and dill

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

THE **ambar** EXPERIENCE

\$50 PER PERSON

Unlimited Food - 2 hours - entire table participation

add to your experience

PREMIUM SELECTION

+ **\$20**

*Per Person

THREE DRINK PACKAGE

+ **\$25**

*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

VITAMIN SALAD

Earthy vegetables, sriracha sunflowers seeds, honey lemon dressing

VG*

BEET SALAD

Roasted beets, arugula, candied pecans, feta

D*, N*, VG*



BALKAN SALAD

“Šopska salata”, pepper, onion, cucumber, cherry tomatoes, feta, sherry vinaigrette

D*, VG*



VEAL SOUP

“Teleća čorba”, Seasonal root vegetables & crème fraîche

D*, G

TOMATO SOUP

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

D*, N*, VG*

CHEF’S SIGNATURES

PIQUILLO CROQUETTES

Stuffed with kajmak and aged sheep milk cheese, cranberry chutney

D, G, E, V

ALMOND FRIED CHICKEN

“Manastirska piletina” marinated chicken breast, apple & wasabi coleslaw

D, G, N

HALLOUMI

Seared halloumi cheese, black and white sesame seeds, local honey

D, S*, V



LAMB LASAGNA

Layers of tender lamb ragu, eggplant, bechamel sauce and a blend of cheeses, nestled between sheets of lasagna dough

D, G, E

VEGETABLES

CAULIFLOWER

Marinated and fried, pine nut crumble, spinach tahini

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

MUSHROOM PILAF

Cremini mushrooms, risotto rice, root vegetables

VG

WEDGE POTATOES

Seasoned, smoked Aioli drizzle

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



CRISPY CORN RIBS

Tossed with chimichurri, whipped feta cheese

D



BRUSSEL SPROUTS

Lemon garlic yogurt, savory bacon crumbles

D*, VG*

ASPARAGUS

Grilled asparagus coated in a gorgonzola sauce and topped with a balsamic reduction drizzle

D*, VG*

BABY CARROTS

Glazed in passion fruit–Amarillo, with cashew–tofu cream and herb salsa.

N*, VG



EGGPLANT MOUSSAKA

Roasted eggplant, zucchini, and sliced potatoes in savory tomato sauce and topped with a blend of feta and parmesan cheeses

D, V

MEAT & POULTRY

WOOD-FIRED GRILL



BALKAN KEBAB*

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

D*

SMOKED SAUSAGE

House ground smoked pork sausage, home made mustard and red cabbage slaw

E*

CHICKEN SKEWERS*

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

S, G

LAMB MEDALLIONS*

Lemon garlic yogurt sauce, pomegranate molasses, cucumber salad

E, D*, G

BEEF GOULASH

Braised with red wine reduction, orzo pasta

D, G



ROASTED LAMB

Roasted lamb shoulder with braised onion, carrot, and potatoes



PORK BELLY

STUFFED CABBAGE

“Sarma” pickled cabbage stuffed with pork belly and winter vegetables

D*

CHICKEN STROGANOFF

Chicken breast, mushroom sauce, mashed potato

D, G

CLASSIC SLOW ROASTED

SESAME CRUSTED SALMON*

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

S, E

PAN-SEARED TROUT*

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

SF*

DRUNKEN MUSSELS*

Garlic cream sauce, traditional rakija flambee

D, SF



GRILLED SHRIMP*

Corn puree, feta crumble

D*, SF

BAKED



CHEESE PIE

“Sirnica” layered cheese and phyllo dough

D, G, E, V

MEAT PIE

“Pita sa mesom” seasoned beef, leeks, phyllo dough

D, G, E

WHITE FLATBREAD

Leek béchamel, mozzarella, feta and fontina cheese, truffle oil

D, G, V



SUJUK FLATBREAD

Sujuk beef sausage, mozzarella, tomato sauce, oregano

D, G

MUSHROOM FLATBREAD

Mushrooms mix, sherry onions, leek béchamel

D*, G, V



DRINK PACKAGE

HOUSE COCKTAILS

MARGARITA

12

RED SANGRIA

12

AMBAR OLD FASHIONED

13

KIWI SMASH

12

MANGO LEMONADE

12

WELCOME TO BELGRADE

14

ANGEL & DEVIL

13

HOUSE WINES & BEER

AMBAR SPARKLING

11

AMBAR ROSÉ

11

AMBAR WHITE

11

AMBAR RED

11

MYTHOS, LAGER

9

GOOSE ISLAND, IPA

9

LAV, LAGER

9

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