

ambar

Dining Without Limits

A MODERN EXPRESSION OF
BALKAN CUISINE

À LA CARTE

Tapas-style dishes, meant for sharing.

CHEF’S SIGNATURES

PEPPER & CHEESE CROQUETTES \$17

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

D, G, E, V

HALLOUMI \$16

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

D, S*, V

FRIED CHICKEN \$16

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

D, G, N

LAMB LASAGNA \$18

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

D, G, E

VEGETABLES

ASPARAGUS \$13

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

D*, VG*

CRISPY CORN RIBS \$13

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

D*, VG*

CAULIFLOWER \$14

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

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

HANDCUT FRIES \$9

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

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

EGGPLANT MOUSSAKA \$16

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

D, V

BRUSSELS SPROUTS \$15

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

D*, VG*

ROASTED CARROTS \$14

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

N*, VG

MUSHROOM PILAF \$12

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

VG

BEGINNING - FOR THE TABLE

SERVED WITH FRESHLY BAKED BREAD BASKET or VEGGIES

KAJMAK \$9

Rich, creamy traditional Balkan skimmed-milk spread

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

AJVAR \$8

Traditional roasted pepper, garlic, and eggplant spread

G*, E*, S*, VG

URNEBES \$8

Feta cheese mixed with chili flakes and a roasted pepper jam

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

WHITE BEAN HUMMUS \$7

Cannellini beans garnished with pickled jalapeno

G*, E*, S*, VG

OLIVES & PICKLES \$6

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

S*, VG

BEETS TZATZIKI \$8

Refreshing beet yogurt dip with garlic and dill

D, G*, E*, S* V

SPREADS TASTING \$12

Ajvar, urnebes, white bean hummus, & beet tzatziki. Marinated olives & pickles. Served with bread or veggies

D*, G*, E*, S*, VG*

SOUPS & SALADS

BALKAN SALAD \$10

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

D*, VG*

VITAMIN SALAD \$10

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

VG*

BEET SALAD \$12

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

D*, N*, VG*

AMBAR CAESAR \$12

Baby romaine hearts, Hungarian dressing, croutons, shaved parmigiano

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

VEAL SOUP \$11

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

D*, G

TOMATO SOUP \$10

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

D*, N*, VG*

BAKED

CHEESE PIE \$14

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

D, G, E, V

MEAT PIE \$16

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

D, G, E

WHITE FLATBREAD \$14

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

D, G, V

MUSHROOM FLATBREAD \$15

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 \$15

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

D, G

PREMIUM

TUNA TARTARE* \$25

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

D*, G*, N*, SF*

SCALLOPS* \$26

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

D*, SF

GRILLED BRANZINO* \$24

6oz resh branzino accompanied by ladolemono sauce, and citrusy fennel salad

NY STRIP STEAK* \$24

6oz NY strip steak, parmesan puree, and herbaceous chimichurri

D*, G

LAMB CHOPS* \$28

4 smoky lamb chops, charred onion labneh, fresh dill and extra virgin olive oil, served with fries

D*, G*, SF*, E*, S*

MEAT & POULTRY

FROM OUR GRILL

BALKAN KEBAB* \$19

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

D*

SMOKED SAUSAGE* \$18

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

E*

CHICKEN SKEWERS* \$19

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

G, S

LAMB MEDALLIONS* \$21

Lemon garlic yogurt, pomegranate molasses, cucumber mint salad

D*, G, E

BEEF GOULASH \$22

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

D, G

ROASTED LAMB \$21

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

CLASSIC SLOW ROASTED

PORK BELLY

STUFFED CABBAGE \$16

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

D*

SLOW COOKED PORK \$18

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

D*

SEAFOOD

SESAME CRUSTED SALMON* \$20

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

D*, S*

PAN-SEARED TROUT* \$19

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

SF*

DRUNKEN MUSSELS* \$20

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

D*, SF

GRILLED SHRIMP* \$21

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

D*, SF

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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SOFT DRINKS

SODAS & JUICES

AQCUA PANNA - 1L	8
SAN PELEGRINO - 1L	9
MEXICAN COKE	6
MEXICAN SPRITE	6
ICED TEA	5
LEMONADE	6
GINGER BEER	5.5
TONIC	5.5

ORANGE JUICE	4
APPLE JUICE	4
PINEAPPLE JUICE	4
CRANBERRY JUICE	4

COFFEE & TEA

DRIP COFFEE	4
TURKISH COFFEE	6
ESPRESSO	5
MACCHIATO	6
CAPPUCCINO	6
LATTE	6
AMERICANO	5
HOT TEA	5
fruit symphony / earl grey	
chamomile / mint / green	

RAKIJA TASTING

\$27

BECAUSE DECISIONS ARE
HARD... WE LET YOU PICK 3.

PLUM, QUINCE, APPLE, PEAR,
APRICOT, RASPBERRY, CHERRY,
or HONEY,
served neat

ZERO-PROOF COCKTAILS

CARROT GINGER SPRITZ	9
Fresh carrot juice, lemon, ginger, vanilla, ginger beer	
MANGO MULE	9
Mango puree, lime juice, ginger beer, honey	
GRAPEFRUIT GARDEN FIZZ	9
Grapefruit cordial, tonic water, lime, cucumber juice	

WINES

5oz | 10oz | BTL

SPARKLING WINE

BRUT, AMBAR HOUSE

MOLDOVA | GREEN APPLE | HAZELNUT | TOASTED ALMONDS

CHARILYS BRUT, MATAMIS

GREECE | REFRESHING ACIDITY | CITRUS | FLOWERS
ACACIA & BREAD

AURELIA ROSÉ, ZOINOS

GREECE | CHERRY | STRAWBERRY | EXUBERANT NOTES OF SPICES

ROSÉ & ORANGE

ROSÉ, AMBAR HOUSE

MOLDOVA | FRESH, LIVELY, FLORAL

AMYGDALIES ROSÉ, AVANTIS ESTATE

GREECE | STRAWBERRY | SOUR CHERRY | CANDY | CARAMEL

WHITE

SAUVIGNON BLANC, AMBAR HOUSE

MOLDOVA | FRESH, CITRUSY

TAMJANIKA, VILA VINA

SERBIA | DRY NUTMEG FRUIT WINE | TROPICAL FRUITS

CHARDONNAY CLASSIQUE, RADOVANOVIC

SERBIA | NOTES OF CITRUS | STRONG MINERAL TONES

ASSYRTICO, SOKOS

GREECE | LEMON | DRY & FULL OF FRESHNESS
LONG AFTERTASTE

SAUVIGNON BLANC & PINOT GRIS,

KATARZYNA ESTATE

BULGARIA | FRESH CITRUS | JUICY & REFRESHING AFTERTASTE

RED

CABERNET SAUVIGNON, AMBAR HOUSE

MOLDOVA | FULL BODY, BLUE & BLACK FRUIT

PROKUPAC, VILA VINA

SERBIA | MEDIUM FINSIH | BLACKBERRY | FOREST FRUITS

CABERNET SAUVIGNON CLASSIQUE,

RADOVANOVIC

SERBIA | RUBY RED | RIPE SOUR CHERRIES | SEMI-FULL BODY

MAVRUD, KATARZYNA ESTATE

BULGARIA | SUBTLE BODY | RED BERRIES | LONG AFTERTASTE

AGIORGITIKO, NEMEA WINERY

GREECE | SOUR CHERRY | GOOSEBERRY | SOFT VELVETY TANNINS
LONG FINISH

11 | 20 | 43

14 | 26 | 55

14 | 26 | 55

11 | 20 | 43

13 | 24 | 51

11 | 20 | 43

13 | 24 | 51

16 | 30 | 63

12 | 22 | 47

12 | 22 | 47

11 | 20 | 43

13 | 24 | 51

16 | 30 | 63

12 | 22 | 47

12 | 22 | 47

HOUSE COCKTAILS

MANGO LEMONADE 12

SWEET & FRUITY

Vodka | Mango Puree | House Sour Mix

MARGARITA 12

SOUR & TANGY

Tequila | Lime | Lemon | Agave

RED SANGRIA 12

LIGHT & REFRESHING

Ambar Red | Bourbon | Lemon | Cinnamon Syrup

KIWI SMASH 12

LIGHT & REFRESHING

Basil Infused Gin | Kiwi Puree | Lemon Juice | Honey Syrup

AMBAR OLD FASHIONED 13

STRONG & BOOZY

Plum Rakija | Bourbon | Plum Syrup | Bitters

SIGNATURE COCKTAILS

ESPRESSO MARTINI 16

NUTTY & LUXURIOUS

Vodka | Galliano Ristretto | China China | Hazelnut Orgeat

HARVEST TIME 15

LIGHT & REFRESHING

Quince Rakia | Blended Scotch | Ginger & Honey Syrup

APRICOT MEETS CORN 15

STRONG & BOOZY

Apricot Rakija | Bourbon | Corn Liqueur | Sweet Vermouth

SKOPLJE 14

COMPLEX & SMOKY

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

POMEGRANATE KISS 13

LIGHT & REFRESHING

Tequila | Aperol | Grapefruit | Lime | Pomegranate Cordial

BEER

LAV 9

BOTTLE | LAGER - SERBIA

MYTHOS 9

BOTTLE | LAGER - GREECE

YUENGLING 8

BOTTLE | LAGER - PA, USA

FLYING DOG SNAKE DOG 8

BOTTLE | IPA - MD, USA

MILLER LITE 7

BOTTLE | AMBER ALE - CO, USA

NEW BELGIUM FAT TIRE 7

BOTTLE | LIGHT PILSNER - WI, USA

ALLAGASH WHITE 9

BOTTLE | BELGIUM WHITE - MAINE

HEINEKEN N/A 7

BOTTLE | LAGER | 0% ABV - HOLLAND



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