

# ambar

CAPITOL HILL

Balkan Cuisine

# AMBAR NEW YEAR'S EVE EXPERIENCE

\$99 per person includes unlimited plates & selected drinks. Food served until midnight. Unlimited drinks served until 12:30am.

# \$99

## NYE SPECIALS

### DUCK CARPACCIO

aromatic crust / pear & parsley sauce  
duck cracklings crumble

### GRILLED LOBSTER TAIL

asparagus / saffron butter sauce

### BACON WRAPPED PRUNES

goat cheese / almond puree / parsnip  
balsamic reduction

### BLACK TRUFFLE & MUSHROOM RISOTTO

porcini rogue / mascarpone / parmesan / green onion

### ROASTED PEPPER CROQUËTTE

aged sheep cheese / zlatibor kajmak  
kalamata jam

### SMOKED PORK HOCKS

slow cooked sour cabbage / horseradish sauce



# \$5 RAKIA

## MEAT MEZZE

### BEEF PROSCIUTTO

govedja prsuta

### LAMB PROSCIUTTO

jagnjeca prsuta

### SPICY PORK SALAMI

kulen

## KAJMAK BAR comes with bread

### ŠUMADIJA KAJMAK

not aged milk skim spread

### ZLATIBOR

aged 3-6 month

### SMOKED SALMON

capers / dill / onion / lemon

### MUSHROOM

porcini / walnut

### SPICY CRAB

ajvar/cilantro / pickles chili

### CHEF'S TASTING

sumadija / mushroom / salmon

## SPREADS comes with bread

### URNEBES

aged cow cheese/ajvar/chilli

### AJVAR

rosted pepper / eggplant / garlic

### GARLIC BEANS

onion/dry roasted pepper/paprika

### HUMMUS

paprika / olive oil

### SMOKED TROUT

pickled jalapeno / cilantro/mayo

### BEETS TZATSIKI

yogurt / roasted beets / garlic

### CHEF'S TASTING

ajvar / kajmak / urnebes /

## BAKED PIES

**MEAT** - pita sa mesom  
crispy phyllo / beef and pork  
garlic yogurt

**CHEESE** - pita sa sirom

crispy phyllo / cucumber yogurt /

## FLATBREADS

**WHITE** - pizza sa sirom  
kajmak / cured aged cow's chesse  
fresh herbs truffle paste / olive oil

**PORK** - pizza sa prasetinom  
slow cooked pork / pickled onion/ cheese

**MUSHROOM** - pizza sa pečurkama  
shiitake, crimini, button  
oyster mushrooms / arugula / cheese

## SOUP & SALAD

**VEAL SOUP** - teleća krem čorba  
root vegetables / creme fresh

**ZUCCHINI SOUP** - čorba od tikvica  
potato / sundried tomato

**BALKAN SALAD** - šopska salata  
tomato / pepper / cucumber / onion  
aged cow cheese

**SQUASH SALAD** - zelena salata  
mixed greens/panko-crusted mozzarella  
crispy bacon / pomegranate dressing

**RED QUINOA SALAD**  
grilled corn / dry cranberries  
heirloom tomato / lettuce / balsamic

**BABY BEET SALAD** - cvekla  
goat cheese / cheese mousse / walnuts  
grape & balsamic reduction

**KALE SALAD** salata od kelja  
parmesan chipotle dressing /  
garlic croutons

## VEGETABLES

**GRILLED ASPARAGUS** - špargle  
veloute / crispy prosciutto / pumpkin  
quail egg

**BRUSSELS SPROUTS** - prokelj  
lemon & garlic yogurt/bacon

**CABBAGE CASUELA** - podvarak  
braised cabbage / dry pepper/yogurt

**AMBAR FRIES** - krompirici  
aged kajmak / chives / homemade spice

**MUSHROOM CREPES**  
red pepper emulsion / veloute / gouda

**LEEK CROQUETTES** - kroketi  
ajvar emulsion / panko crust

**BAKED BEANS** - prebranac  
onions / smoked pepper

**CAULIFLOWER** - karfiol  
spicy sesame sauce

## MEAT & POULTRY

**ALMOND-CRUSTED CHICKEN** *Creativity*  
walnut / green apple / chive / wasabi mayo

**PORK TENDERLOIN** - svinjski file  
miso-mustard tarragon / mashed potato/  
bacon and peanut crust

**CHICKEN SKEWERS** - pileći raznjic  
kajmak sauce / pickled onion

**BALKAN KEBAB** - ćevapi  
house ground beef and veal /  
scallions / paprika

**LAMB MEDALLIONS** - jagnjeci raznjic  
house ground lamb / herb sour cream/  
pomegranate syrup

**AMBAR SLIDER** - pljeskavica  
beef&veal / boston lettuce /  
smoked mayo / tomato

## SLOW COOKED FOOD

**BRAISED STEAK & FRITES**  
aged kajmak/house fries / red peppercorn

**PULLED PORK** - trgano prase  
yukon potato mash / cabbage slaw

**STUFFED SOUR CABBAGE** - sarma  
potato mash/pork belly/rice/yogurt

## SAUSAGES

**BEEF & PORK** - prebranac  
baked beans/onion/roasted pepper

**SPICY PORK** - gurmanska kobasica  
green peas and root vegetable stew

**SMOKED PORK** - dimljena kobasica  
homemade mustard sauce

**LAMB & VEAL** - jagnjeca kobasica  
red&yellow peppers/eggplant/chili flakes

## SEA FOOD

**TUNA TARTARE** - tartar od tune  
squid ink butter/ pear salsa/ almonds

**DRUNKEN MUSSELS** - dagnje  
rakija / garlic / capers / lemon / somun

**GRILLED CALAMARI** - lignje  
gremolata / fennel / olive tapenade

**SESAME CRUSTED SALMON**  
horseradish sauce/spicy eggplant/arugula

**SHRIMP SKEWERS** - gambori  
prosciutto/asparagus/pepper/  
spicy sesame aioli

**RAINBOW TROUT** - pastirmka  
peas / garlic / spinach / baked tomatoes

## DRINKS

MALINA SMASH  
BELGRADE MULE  
SARAJEVO OLD FASHIONED  
MARGARITA

MOJITO  
MANGO LEMONADE  
BERRY DAISY

WINE:  
HOUSE SPARKLING  
HOUSE RED  
HOUSE WHITE

BEER:  
YUENGLING