

# ambar

CAPITOL HILL

Balkan Cuisine

# AMBAR EXPERIENCE

(unlimited Chef's selection of food & selected drinks)

# \$59

-per person-

\* Everyone at the table must participate

\* Individual food order available per request

## MEZZE

**BEEF PROSCIUTTO**  
govedja prsuta

**LAMB PROSCIUTTO**  
jagnjeca prsuta

**SPICY PORK SALAMI**  
kulen

## KAJMAK

comes with bread

**ŠUMADIJA**  
skim milk spread

**ZLATIBOR**  
aged kajmak 3-6 months

**SMOKED SALMON**  
capers / dill / red onion

**MUSHROOM**  
porcini / walnut

**SPICY CRAB**  
ajvar/cilantro / pickled jalapeno

**CHEF'S TASTING**  
sumadija/ mushroom/ salmon

## SPREADS

comes with bread

**URNEBES**  
cow cheese/ajvar/chili flakes

**AJVAR**  
pepper / eggplant / garlic

**GARLIC BEANS**  
onion/dried roasted pepper

**HUMMUS**  
paprika / olive oil

**SMOKED TROUT**  
jalapeno / cilantro / mayo

**BEETS TZATZIKI**  
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

**Our dishes contain the finest quality raw ingredients purchased from local organic farms.**

**Our supplier partners raise animals on vegetarian diets without antibiotics.**



## FLATBREADS

**WHITE** - pizza sa sirom  
kajmak / cured aged cow cheese/  
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 fraiche

**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 / dried cranberries/  
heirloom tomato / lettuce / balsamic

**BABY BEET SALAD** salata od cvekle  
goat cheese mousse/roasted 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 / dried pepper/yogurt

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

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

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

**MUSHROOM PILAF** - pilav  
root veggies / rice / cremini mushroom

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

**CAULIFLOWER** - karfiol  
spicy sesame sauce

## LARGE PLATES

**MIX MEAT PLATTER** - mesano meso  
pork loin / sausage / kebab / chicken / burger  
potato fries

## MEAT & POULTRY

**TARTARE STEAK** - tartar biftek  
pork "cracklings" / sundried tomato butter/  
pickled vegetables / onion / capers

**ALMOND-CRUSTED CHICKEN**  
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

**KARADJORDJEVA** - šnicla  
crispy stuffed veal/tartar/ aged kajmak

## 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

**STUFFED PEPPER** - paprikica  
root vegetables / beef & pork / raisins

## SAUSAGES

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

**LAMB & VEAL** - jagnjeća kobasica  
red&yellow bell peppers / onion garlic/  
eggplant / chili flakes / tomato

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

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

## SEAFOOD

**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** - pastrmka  
peas / garlic / spinach / baked tomatoes

**SEA FOOD PLATTER** - morski tanjir  
salmon / mussels / shrimp skewer/grilled calamari  
trout

## DRINKS

**COCKTAILS:**  
SARAJEVO OLD FASHIONED  
POMEGRANATE COLLINS  
MARGARITA

**MOJITO**  
MANGO LEMONADE  
BERRY DAISY

**WINE:**  
AMBAR SPARKLING  
AMBAR RED  
AMBAR WHITE  
AMBAR ROSE

**BEER:**  
YUENGLING

\*all rail mix drinks included

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please inform your server of any food allergies.