

ambar

CAPITOL HILL

Balkan Cuisine

AMBAR EXPRESS LUNCH

(customize your lunch experience with an unlimited selection of small plates)

\$19.99

-per person-

*everyone at the table must participate
*this style of service is designed for sharing

MEZZE

\$16

beef & lamb prosciutto/spicy pork salami / kajmak / pork cracklings
ajvar / urnebes / pickled vegetables / homemade bread

SOUPS & SALADS

VEAL SOUP ... 7
root vegetables/creme fraiche

ZUCCHINI SOUP ... 7
potato / sundried tomato

BALKAN SALAD ... 7
tomato / pepper / cucumber / onion / aged cow cheese

SQUASH SALAD ... 9
mixed greens/panko-crusted mozzarella / crispy bacon / pomegranate dressing

RED QUINOA SALAD ... 8
grilled corn / dried cranberries / heirloom tomato / lettuce / balsamic

BABY BEET SALAD ... 8
goat cheese mousse / roasted walnuts / grape & balsamic reduction

KALE SALAD ... 7
parmesan chipotle dressing / garlic croutons

VEGETABLES

GRILLED ASPARAGUS ... 7
veloute / crispy prosciutto / squash / quail egg

BRUSSELS SPROUTS ... 7
lemon & garlic yogurt/bacon

CABBAGE CASUELA ... 6
braised cabbage / dried pepper / yogurt

AMBAR FRIES ... 5
aged kajmak / chives / homemade spice

MUSHROOM CREPES ... 8
red pepper emulsion/veloute / gouda

LEEK CROQUETTES ... 5
ajvar emulsion / panko crust

MUSHROOM PILAF ... 6
root veggies / rice / cremini mushroom

BAKED BEANS ... 6
onion / smoked paprika

CAULIFLOWER ... 6
spicy sesame sauce

BAKED PIES

MEAT ... 8
crispy phyllo / beef and pork / garlic yogurt

CHEESE ... 8
crispy phyllo / cucumber yogurt

FLATBREADS

WHITE ... 8
kajmak / cured aged cow's cheese / fresh herbs truffle paste / olive oil

PORK ... 9
slow-cooked pork/pickled onion/cheese

MUSHROOM ... 9
shiitake, crimini, button oyster mushrooms / arugula / cheese

SLIDERS

GRILLED CHICKEN ... 5
ajvar marinated / cucumber yogurt

FRIED CHICKEN ... 5
walnut / green apple / red onion / wasabi mayo

BEEF & VEAL ... 6
beef & veal / boston lettuce / smoked mayo / tomato

PULLED PORK ... 6
cabbage slaw / horseradish sauce

LAMB ... 6
house ground lamb/herb sour cream pomegranate syrup

MEAT & POULTRY

TARTARE STEAK ... 11
pork "cracklings" / pickled vegetables/capers / sundried tomato butter

KARADJORDJEVA ... 10
crispy stuffed veal/aged kajmak / tartare sauce

PORK TENDERLOIN ... 9
miso-mustard tarragon / mashed potato / bacon & peanut crust

CHICKEN SKEWERS ... 7
kajmak sauce/pickled onion

BALKAN KEBAB ... 8
house ground beef & veal / scallions / paprika

SLOW-COOKED FOOD

STUFFED SOUR CABBAGE ... 9
mashed potatoes/pork belly/rice/yogurt

PULLED PORK ... 8
yukon mashed potatoes / cabbage slaw

BRAISED STEAK & FRITES ... 8
aged kajmak/house fries / red peppercorn

STUFFED PEPPER ... 9
root vegetables / beef & pork / raisins

SAUSAGES

BEEF & PORK ... 8
baked beans/onion/roasted pepper

LAMB & VEAL ... 7
red&yellow bell peppers / onion garlic / eggplant / chili flakes / tomato

SPICY PORK ... 8
green peas and root vegetable stew

SMOKED PORK ... 7
homemade mustard sauce

SEAFOOD

TUNA TARTARE ... 11
squid ink butter / pear salsa / almonds

DRUNKEN MUSSELS ... 10
rakija / garlic / capers / lemon / somun

GRILLED CALAMARI ... 8
gremolata / fennel / oliva tapenade

SESAME CRUSTED SALMON ... 11
horseradish sauce/spicy eggplant/arugula

SHRIMP SKEWERS ... 8
prosciutto/asparagus/pepper / spicy sesame aioli

RAINBOW TROUT ... 8
peas / garlic / spinach / baked tomatoes



BEVERAGE SPECIALS

LEMONADE & COFFEE

AMBAR LEMONADE ... 4
MIXED BERRY LEMONADE ... 4
TURKISH COFFEE ... 5
NUTELLA CAPPUCCINO ... 5

COCKTAILS

BELGRADE MULE ... 8
SARAJEVO OLD FASHIONED ... 8
POMEGRANATE COLLINS ... 8
MOJITO ... 8
MANGO LEMONADE ... 8
BERRY DAISY ... 8
MARGARITA ... 8

WINE

AMBAR SPARKLING ... 6
AMBAR RED ... 6
AMBAR WHITE ... 6
AMBAR ROSE ... 6

BEER

YUENGLING ... 6
MILLER LITE ... 6



Our dishes contain the finest quality raw ingredients purchased from local organic farms.
Our supplier partners raise animals on vegetarian diets without antibiotics.