



AMBAR NEW YEAR'S EVE EXPERIENCE

\$69*

UNLIMITED SMALL PLATES
AND SELECTED DRINKS
Last seating at 8:15pm
2h time limit

PER PERSON

FOOD SPECIALS

TRUFFLE KAJMAK
Black baguette / mint / olive oil

LAMB PATTE
Spicy prune jam / roasted somun

**SHRIMP WITH
SAFFRON RISOTTO**
Lemon cappers / aged parmesan

SCALLOPS
Cauliflower puree / nori crumble

DRY AGED RIB EYE
Parsnip puree / wine sauce

VEAL STEW
Root vegetables / aged kajmak



Mezze

BEEF PROSCIUTTO
goveđa pršuta

LAMB PROSCIUTTO
jagnjeća pršuta

SPICY PORK SALAMI
kulen

Kajmak bar

COMES WITH BREAD

ŠUMADIJA

skim milk spread

ZLATIBOR

aged kajmak 3-6 months

SMOKED SALMON

cappers / dill / red onion

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

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 pecurkama shiitake, crimini, button
oyster mushrooms / arugula / cheese

Soup+salad

VEAL SOUP *teleca krem corba*

root vegetables / creme fraiche

ZUCCHINI SOUP *corba 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

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

Meat and 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 *pileci raznjic*

kajmak sauce / pickled onion

BALKAN KEBAB *cevapi*

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

Sausages

LAMB & VEAL *jagnjeca 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

SESAME CRUSTED SALMON

horseradish sauce/spicy eggplant/arugula

RAINBOW TROUT *pastrmka*

peas / garlic / spinach / baked tomatoes



DRINKS

COCKTAILS

SARAJEVO OLD FASHIONED

POMEGRANATE COLLINS

MARGARITA

MOJITO

MANGO LEMONADE

WINE

AMBAR SPARKLING

AMBAR RED

AMBAR WHITE

AMBAR ROSE

BEER

YUENGLING

LAV

ALL RAIL MIX DRINKS INCLUDED

NEW YEAR'S DRINK SPECIALS



SKOPLJE
Pear rakija / mezcal / pear puree / sour mix

BLACKBERRY & GIN SOUR

Blackberry puree / elderflower syrup
lemon juice

BOOZY GOSSIP

Vodka / Baileys / Kahlúa
Espresso / Turkish coffee / Mint

ambar.

CAPITOL HILL

*Price excludes tax and gratuity.
20% gratuity will be automatically included.

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