



AMBAR NEW YEAR'S EVE EXPERIENCE

\$99*

UNLIMITED SMALL PLATES
AND SELECTED DRINKS

PER PERSON

Food served until midnight
Unlimited drinks served until 12:30am

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
capers / 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

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

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

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

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 *pastirmka*
peas / garlic / spinach / baked tomatoes

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.