

ambar.

BALKAN CUISINE

Dinner

\$44.⁹⁹ Ambar Experience + \$24.⁹⁹ TO ENJOY UNLIMITED SELECTED DRINKS
 + \$7.⁹⁹ TO ENJOY AN AMBAR DESSERT PLATTER

*PER PERSON

Discover the whole world of Balkan cuisine on your table by trying a little bit of everything - all for one flat price.

+MUST BE ENJOYED BY THE ENTIRE TABLE
 +2H TIME LIMIT

Ambar Mezze

Spreads

SERVED WITH FRESHLY BAKED PITA BREAD & TRUFFLE SOURDOUGH

Ajvar

roasted pepper & eggplant relish

Garlic Beans

smoked roasted peppers pickled jalapeno

Urnebes

roasted pepper relish & aged cow cheese emulsion

Beet Tzatziki

strained garlic yogurt with oven-roasted beets

Charcuterie

Sudzuk Beef Salami *

Beef Prosciutto *

Spicy Pork Salami *

House-made Pickled Vegetables

Mixed Marinated Olives

Chef Delicacies

Lamb Lasagna

Marcho Farms lamb / eggplant / tomato béchamel & dill

Fried Chicken

24-hour marinated chicken breast / panko-almond crusted / apple-wasabi slaw

Steak Tartar*

pinenut pesto butter / chili aioli / crispy capers house-toasted bread

Pepper Croquette

herb-panko coated marinated piquillo pepper, stuffed with kajmak and aged sheep cheese / cranberry chutney

From The Grill

Cevapi 'Balkan Kebab' *

house-made Wells Family Farm beef sausages served with roasted pepper & feta cheese emulsion

Pork Neck

miso-mustard tarragon sauce peanut & bacon crumble / mashed potato

Chicken Skewers

24-hour brined and marinated overnight in spicy ajvar / pickled vegetables / kajmak sauce

Meatballs

house ground Wells Family Farm beef gouda cheese / chili flakes / tomato sauce

Lamb Sausage

house-ground lamb sausage Ambar mustard / cabbage slaw

Seafood

Salmon*

sesame crusted and seared atlantic salmon served with eggplant jam, baby arugula & horseradish dressing

Drunken Mussels*

steamed with capers, lemon & house-made rakija garlic cream sauce

Grilled Shrimp*

shrimp marinated with house-made rub served with corn puree & feta cheese

Rainbow Trout

crispy skin, served with cold fingerling potato salad and lemon-chilli sauce

Soups & Salads

Veal Soup

bone broth / root vegetables & crème fraîche

Tomato Soup

house-made pesto / roasted tomatoes

Balkan Salad

tomatoes / onions / cucumbers / peppers sherry vinaigrette / balkan cheese

Strawberry-Quinoa

green pea puree / red quinoa / strawberry chopped leeks / lemon-honey dressing

Field Greens

seasonal mixed greens / candied pecan green apple / elderflower-lemon dressing

Baked

Cheese Pie

crispy phyllo dough / aged cheese roasted pepper cream / yogurt

Meat Pie

crispy phyllo dough / ground beef leeks / served over lemon-garlic yogurt

White Flatbread

sheep's milk cheese / mozzarella drizzled with truffle oil

Sudzuk Flatbread

house-made tomato sauce / smoked beef sausage mozzarella cheese / oregano

Vegetables

Smoked Eggplant

cranberry chutney / dried apricots / mint charcoal oil / crispy almond flakes

Brussel Sprouts

crispy bacon / lemon-garlic yogurt

Baked Beans

cannellini beans / onion / garlic and leeks

Hand-Cut Fries

house-made smoked aioli / chef's spice blend

Cauliflower

parsley-tahini spread / pinenut crumble

Asparagus *

thyme veloute / roasted squash / fried quail egg

Slow Cooked

Sarma 'Pork Belly Stuffed Cabbage'

oven-baked for eight hours with root vegetables, rice and smoked peppers

Beef Short Rib Goulash

Wells Family Farm beef braised for five hours in red wine reduction, served with trofie pasta

6-hour Lamb

Marcho Farms lamb shoulder roasted for six-hours served with braised potatoes, onions & carrots

Stuffed Pepper

local harvest bell peppers stuffed with house-ground Wells Family Farm beef and raisin rice, served with creamy dill sauce

Slow Roasted Pork

cooked with oranges & bay leaves for eight hours served on a bed of mashed potatoes & topped with cabbage salad

Unlimited Cocktails

rail mix drinks included

Mojito

Light & Refreshing

rum / mint / lime / simple syrup / house sour mix

Berry Daisy

Light & Refreshing

vodka / mixed berry cordial / house sour mix

Ambar Old Fashioned

Strong & Boozy

plum rakia / bourbon / cane syrup / bitters

Mango Lemonade

Sour & Tangy

vodka / mango puree / house sour mix

Margarita

Sour & Tangy

tequila / lime / agave nectar / house sour mix

Unlimited Wine

Ambar Sparkling

Moldova

Ambar Sauvignon Blanc

Moldova

Ambar Rose

Moldova

Ambar Cabernet Sauvignon

Moldova

Unlimited Beer

Yuengling

Pennsylvania

Hard Apple Cider

Austria

Ambar Dessert Platter

Raspberry Cake

cake dough / whipped cream cheese / raspberry jelly marmelade topped with chocolate glaze

Chocolate Cake

chocolate mousse / chocolate biscuit rum chocolate sauce / nut crumble

Baklava

rich phyllo layered pastry with walnuts / dry rasins / plazma biscuit & lemon-honey syrup

*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.

*Parties of six or more will have a 20% service charge added to the check.

*Caution, olives may contain pits