



# ambar.

BALKAN CUISINE



## Lunch

**\$25 Ambar Experience** + \$7.99 TO ENJOY AN AMBAR DESSERT PLATTER  
 Discover the whole world of Balkan cuisine on your table by trying a little bit of everything - all for one flat price.  
 \*PER PERSON +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

#### Soups & Salads

- Veal Soup**  
bone broth / root vegetables & crème fraiche
- 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

#### 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

#### 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

#### 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

### 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

#### Happy Hour Cocktails

- Mojito** 7  
Light & Refreshing  
rum / mint / lime / simple syrup / house sour mix
- Berry Daisy** 7  
Light & Refreshing  
vodka / mixed berry cordial / house sour mix
- Ambar Old Fashioned** 7  
Strong & Boozy  
plum rakia / bourbon / cane syrup / bitters
- Mango Lemonade** 7  
Sour & Tangy  
vodka / mango puree / house sour mix
- Margarita** 7  
Sour & Tangy  
tequila / lime / agave nectar / house sour mix

#### Happy Hour Wine

- Ambar Sparkling** 6  
Moldova
- Ambar Sauvignon Blanc** 6  
Moldova
- Ambar Rose** 6  
Moldova
- Ambar Cabernet Sauvignon** 6  
Moldova

#### Happy Hour Beer

- Yuengling** 6  
Pennsylvania
- Hard Apple Cider** 6  
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