

# ambar.

CAPITOL HILL

*Balkan Cuisine*

## RAKIA MENU

Rakia, the most popular fruit brandy of the Balkan region, established its tradition as a "homemade drink" centuries ago. Today, this handcrafted spirit is made in small distilleries, getting its unique flavoring from the distillation of 100% organic fruits. Although made of only the most ripened fruits, to include plums, apricots, pear and raspberries, it's most commonly known for its unmistakable deep and smooth taste. Being the national drink of the Balkans, it is often served as a welcoming toast to guest and is best enjoyed with good food and company.

### RAKIA TASTING \$28

try any three rakias from the selection below

#### STARA SOKOLOVA PLUM 7 YEARS OLD..... 11

A uniquely smooth blend of traditional and modern varieties of plums with vanilla, orange blossom and earthy scents. This Rakia has become a staple of South Eastern Europe.

#### STARA SOKOLOVA PEAR..... 11

Both refined and sophisticated, this Rakia is made entirely from the noble Williams pear and is valued for its muted sweetness and soft, floral notes.

#### STARA SOKOLOVA QUINCE..... 11

A bold aroma is created by its double distillation. Made from fully ripe quince, it ensures the perfect harmony between the sweetness and natural tartness of quince.

#### STARA SOKOLOVA APRICOT..... 11

Made from the highest quality apricots from the regions of Serbia. The fruit is picked at the peak of the season to ensure the final spirit reflects the pure, sweet essence of apricot.

#### STARA SOKOLOVA HONEY..... 11

This Rakia strikes a perfect chord of floral notes, with every sip opening the bright natural sweetness of honey, filled in by the fruity base of the underlying spirit.

#### HUBERT PLUM ..... 11

Aged for several years in oak barrels, it is made with the ripest plums to craft tastes of vanilla and almond; starting mellow and then leading to a smooth, clean finish.

#### HUBERT QUINCE..... 11

This ultra-rare brandy is made from the quince through the process of fermenting the quince, which gives way to its subtle, yet sweet finish.

#### HUBERT APRICOT..... 11

Made with distilled, organic apricots. Its intense and clean aromas of local apricots result in lasting memories of its unique taste.

#### HUBERT PEAR..... 11

Distilled from organic, fully ripe Williams pears to result in a clear brandy with an intense aroma and complex taste of pears.

#### HUBERT APPLE..... 11

This exquisite brandy is distilled from fully ripened apples to embody the freshness and crispness of its fruits, with a soft, tart finish.

#### ZARIC PEAR ..... 11

It is produced from the most valued pear cultivar, „Viljamovka“ containing a high percentage of sugar and very little acid, therefore its aromatic matters are fully exposed. One bottle of brandy is produced from 8-10 kilograms of pears.

#### ZARIC PLUM POVLENKA..... 11

Produced from fully ripe plum fruits of Trnojaca, Pozegaca and Crvena ranka cultivated in the sunny slopes of the hills in the vicinity of Kosjeric,

using the latest technology and the traditional manner of distilling in a copper boiler. The plums are grown at the altitude between 500 and 900 meters above sea level and in ecological vineyards.

#### ZARIC PLUM KRALJICA..... 11

This excellent brandy's fruit is selected, smashed and left to ferment. Distillation protects the fruit ingredients of a Slivovitz.

#### ZARIC QUINCE ..... 11

Produced from ripe, sweet and aromatic fruits of quince. Quince has a low content of sugar and it should be left on a tree as long as possible until it is fully ripe, or even mildly ripe. Selected and sufficiently ripe fruits with a higher content of sugar are used in the production process. One liter of brandy is produced from 16 kg of this fruit.

#### ZARIC RASPBERRY..... 14

Twenty kilograms of carefully selected raspberry fruits is needed for the production of one litre of this exclusive brandy. Thermal processing isolates and preserves the flavour so that the produced brandy should not be coloured, and to keep the characteristic fragrance and flavour of perfect fresh fruits.

#### ZARIC CHERRY.... 11

Fruit liqueur without artificial aromas. Sweet but not too sweet. Sour, but not too sour. Unique flavor and perfect digestiv.

#### ZARIC HONEY..... 11

Relishing the sweetness of this spirit, This rakia is carefully harvested with fruit nectar from bee to produce strong honey notes.

#### ZARIC APRICOT..... 11

Very nice smell of fresh apricot and strong aroma. Ripe fruit with no apricot kernel is smashed and left to ferment. During distillation it has to keep its original fruity smell.

#### ISKRENA..... 12

Sincere plum brandy is a premium brandy created by combining tradition and innovation with with an accent on refinement and elegance. Honest brandy represents the perfect balance between old and new, exudes aromas of both fresh plum and floral notes, as well as complex ones flavors obtained by aging in oak barrels.

