Ambar Mezze

Spreads
- Lentils served with gremolata salsa
- Ajvar roasted pepper & eggplant relish

Vegetables
- Grilled Veggies seasonal vegetables from the wood fire grill, served on top of lentils spread and topped with house-made chimichurri
- Brussel Sprouts crispy bacon / lemon-garlic yogurt
- Cauliflower flash fried / parsley-tahini spread / pinenut crumble
- Istrian Gnocchi creamy mushroom sauce / truffle paste / onion
- Asparagus * thyme veloute / roasted squash / fried quail egg

Slow Cooked
- Sarma ‘Pork belly Stuffed Cabbage’ oven-baked for eight hours with root vegetables and rice and smoked peppers
- Beef Short Rib Goulash beef braised for five hours in red wine reduction, served with istrian pasta
- Slow Roasted Lamb lamb shoulder roasted for six-hours served with braised potatoes, onions & carrots
- Stuffed Pepper local harvest bell peppers stuffed with house-ground beef and raisin rice, served with creamy dill sauce

Seafood
- Sesame Seared Salmon * served with eggplant jam, harissa and baby arugula
- Drunken Mussels steamed with capers, lemon & house-made rakija garlic cream sauce
- Grilled Shrimp shrimp marinated with house-made rub served with corn puree
- Rainbow Trout crispy skin, served with lentils & house gremolata

Chef Delicacies
- Lamb Lascana lamb ragu / eggplant / tomato / béchamel
- Fried Chicken 24-hour marinated chicken breast / panko-almond crusted / apple-wasabi slaw
- Steak Tartar * pine nut pesto butter / spicy aioli / crispy capers / house-toasted bread
- Pepper Croquette herb-panko coated piquillo pepper, stuffed with kajmak and aged sheep cheese / cranberry chutney

From Wood Fire Grill
- Cevapi ‘Balkan Kebab’ house-made beef sausages served with roasted pepper & feta cheese emulsion
- Pork Neck miso-mustard tarragon sauce peanut & bacon crumble / mashed potato
- Chicken Skewers chicken breast marinated in ajvar sauce, served with pickled fresso
- Smoked Sausage house-smoked pork sausage

Restaurant Week Dessert

- Raspberry Cake cake dough / whipped cream cheese / raspberry jelly marmelade topped with chocolate glaze
- Chocolate Cake juicy cake white almond flour, greek yogurt & espresso coffee, glazed with rich milk chocolate and toasted hazelnuts
- Baklava rich phyllo layered pastry with walnuts / dry raisins / phlama biscuit & lemon-honey syrup
- Raspberry Sorbet house-made

Dinner

$55 Ambar Experience

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
*24-hour time limit
*Includes one dessert per person

*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 an additional 20% service charge added to the check.
*Caution, olives may contain pits