

ambar[®]

BALKAN CUISINE

CLARENDON

DINING WITHOUT LIMITS





Ambar Dining

Seated 100
Reception 150

Bright space with natural light and plants,
great ambiance



Ambar Bar

Seated 40
Reception 50

Perfect for casual gatherings as corporate Happy Hour



Ambar Full Buyout

Seated 140
Reception 200

Spacious and cosy, perfect venue for wedding reception with
bar mingling area and formal dining



Ambar Lounge Bar

Seated 12
Reception 25

Small casual group-ideal spot



Ambar Lounge VIP

Seated 25
Reception 35

Great semi private space, best suitable for family and friend gatherings

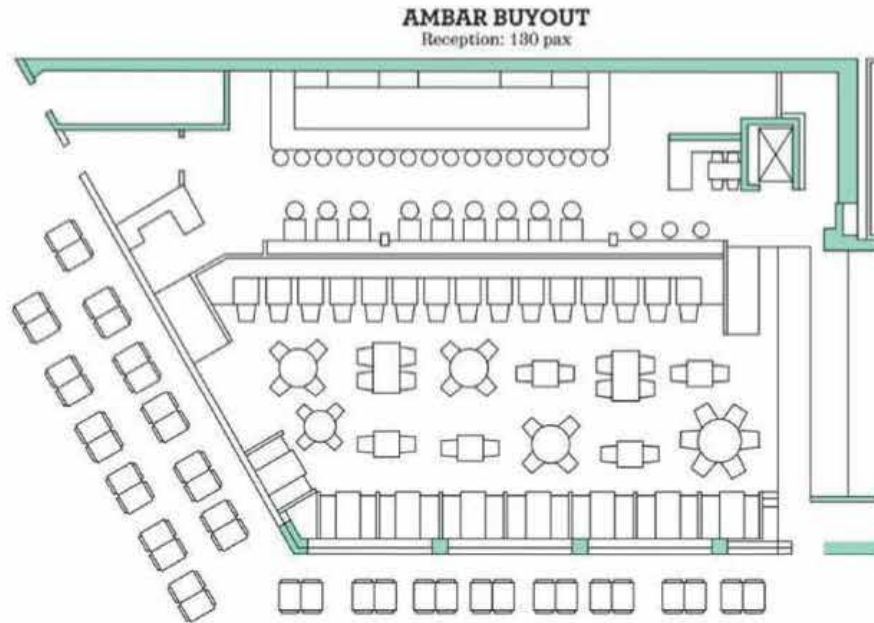


Ambar Lounge Buyout

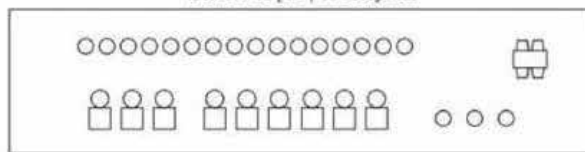
Seated 70
Reception 100

Hidden jewel in Clarendon, NYC speakeasy vibe with rustic decor, adjustable from bright over amber all the way to club light modes, DJ booth-perfect venue for any occasion-birthday, wedding, corporate party

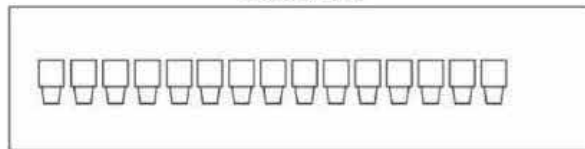
AMBAR FLOOR PLAN



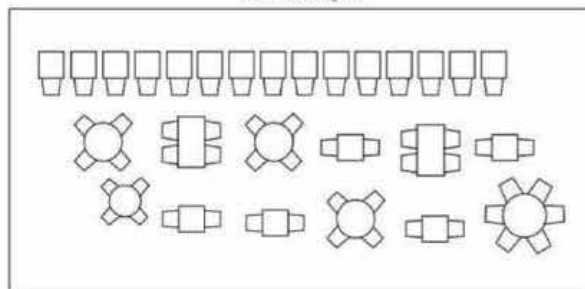
BAR
Seated: 25 pax | 40 reception



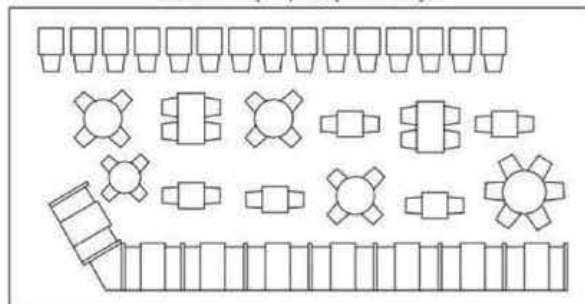
SECTION 1
Seated: 35 pax



SECTION 2
Seated: 70 pax

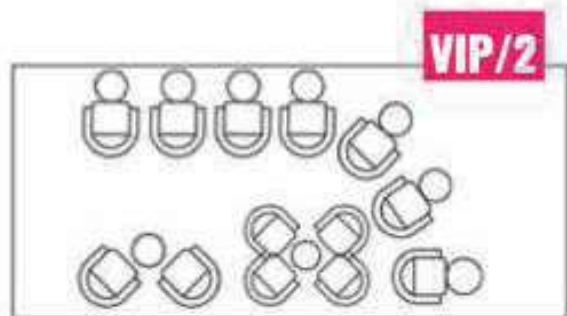
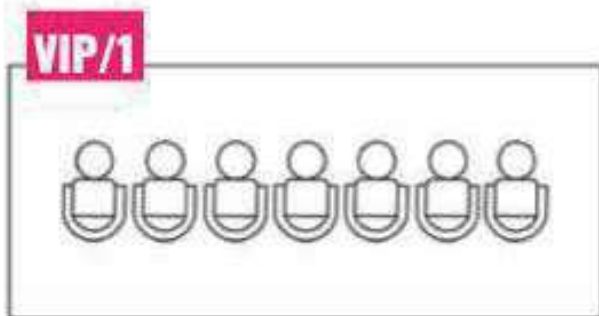
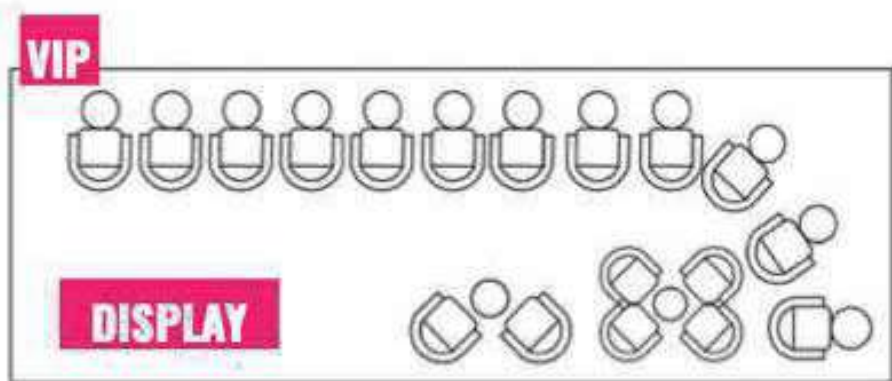
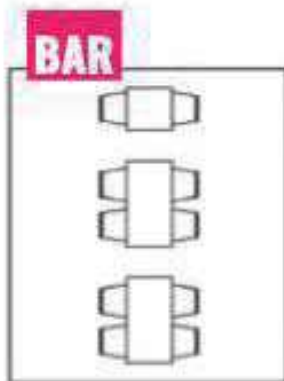
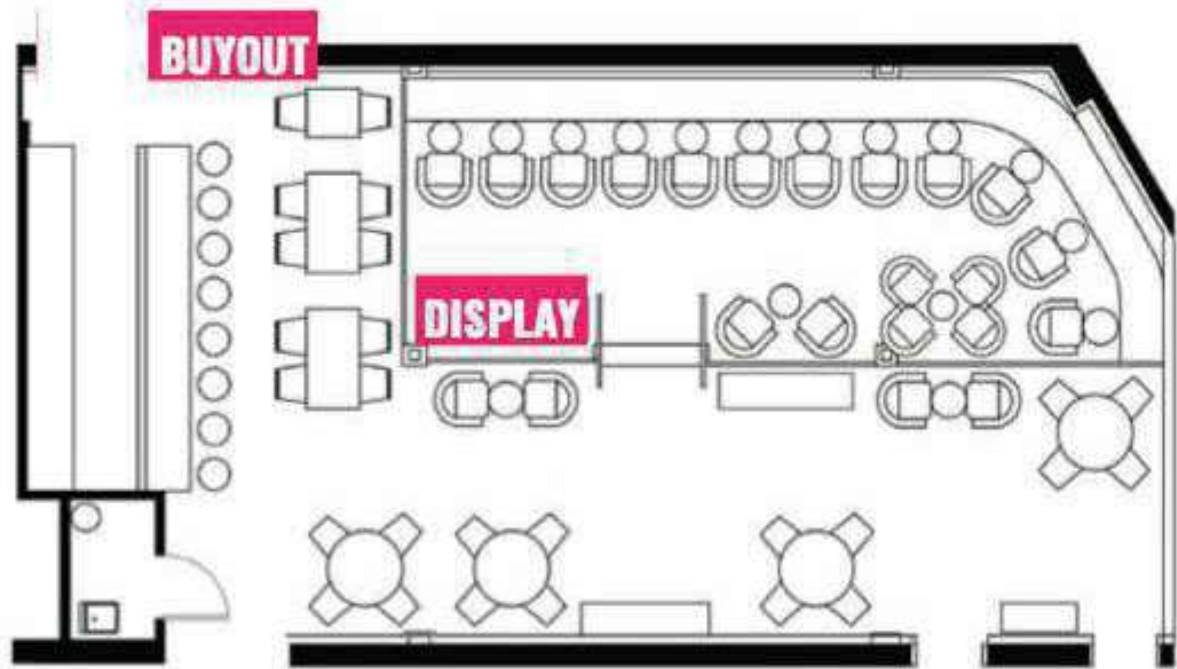


SECTION 3
Seated: 100 pax | Reception: 120 pax



RESTAURANT
FLOOR PLAN

AMBAR LOUNGE FLOOR PLAN



Welcome station Mezze Platters

Small / \$150 - up to 10 people

Large / \$250 - up to 20 people

Spreads

Lentils
served with gremolata
salsa

Beet Tzatziki
strained garlic yogurt
with oven-roasted beets

Ajvar
roasted pepper &
eggplant relish

Bread

Freshly Baked Pita Bread

Freshly Baked Cornbread

Freshly Baked Truffle Sourdough



Charcuterie

Sudzuk Beef Salami *

Beef Prosciutto *

Spicy Pork Salami *

Condiments

House-made Pickled Vegetables

Mixed Marinated Olives

HORS D'OEUVRES

A LA CARTE

Minimum of 50 pieces, 10 of each, if ordered individually

PACKAGES

\$35 PER PERSON - CHOICE OF 5 ITEMS

BASED ON 60 MINUTES OF CONTINUOUS SERVICE

\$47 PER PERSON - CHOICE OF 5 ITEMS

BASED ON 120 MINUTES OF CONTINUOUS SERVICE

Minis - \$5 Each

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

Cevapi 'Balkan Kebab'
house-made beef sausages
served with roasted pepper & feta cheese emulsion

Chicken Skewers
24-hour brined and marinated overnight /
pickled fresno

Grilled Shrimp
shrimp marinated with house-made rub
served with corn puree

Steak Tartar *
pinenut pesto butter / spicy aioli /
crispy capers / house-tosted bread

Cauliflower
flash fried / parsley-tahini spread / pinenut crumble

Baked - \$6 Each

White Flatbread
sheep's cheese / mozzarella
drizzled with truffle oil

Sudzuk Flatbread
house-made tomato sauce / smoked beef sausage
kajmak / oregano

Mushroom Flatbread
house-made bread topped with cremini
mushrooms, sauteed leeks & fresh arugula

Cheese Pie
crispy phyllo dough / aged cheese
roasted pepper cream / yogurt

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

Lamb Lasagna
lamb ragu / eggplant / tomato / béchamel

Sliders - \$6 Each

Balkan Panini
beef prosciutto / sudzuk salami / kulen
ajvar / garlic yogurt / lettuce

Balkano
grilled pork neck / kulen / melted cheese mix
Ambar's mustard / cabbage slaw

Fried Chicken
almond & walnuts crusted organic chicken
pickled fresno / apple-wasabi slaw

Crispy Cheese
remoulade sauce / pickle

Mini Burger
house-ground beef / cheddar cheese
bacon / lettuce / smoked mayo

Roasted Lamb
lamb shoulder roasted for six-hours /
garlic-lemon yogurt



*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.

*Caution, olives may contain pits

DISPLAY STATIONS

\$35 PER PERSON - CREATE YOUR OWN

FOR 120 MINUTES

\$60 PER PERSON - TRADITIONAL

RECOMMENDED BY OUR CHEF | FOR 120 MINUTES

+ADD ADDITIONAL DISH FOR \$6 PER PERSON

+ADD DESSERT PLATTER FOR \$7.99 PER PERSON

Create your own display

Select two items from "Sides & Salads", one item from "Vegetables" & one item from "Balkan Fair"

Sides & Salads

Ajvar & Pickles

roasted pepper & eggplant relish

Beet Tzatziki & Pickles

strained garlic yogurt
with oven-roasted beets

Urnebes & Pickles

roasted pepper relish & aged cow cheese
emulsion

Balkan Salad

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

Field Greens

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

Mashed Potatoes

butter & cream

Roasted Potatoes

slow cooked with carrots & onions

Vegetables

Asparagus *

thyme veloute / roasted squash

Brussel Sprouts

crispy bacon / lemon-garlic yogurt

Hand-Cut Fries

house-made smoked aioli / chef's spice blend

Cauliflower

flash fried / parsley-tahini spread / pinenut crumble

Istrian Gnocchi

creamy mushroom sauce / truffle paste / onion

Grilled Veggies

seasonal vegetables from the wood fire grill,
topped with house-made chimichurri

Balkan Fair

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

24-hour brined and marinated overnight /
pickled fresno

Sesame Seared Salmon * +\$2 pp

served with eggplant jam, harissa and baby arugula

Rainbow Trout +\$2 pp

crispy skin, served with lentils & house gremolata

Fried Chicken

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

Slow Roasted Lamb +\$2 pp

lamb shoulder roasted for six-hours

Traditional Balkan display

Traditional display station recommended by our Chef. Everything below is included.

Ajvar & Pickles

roasted pepper & eggplant relish

Beet Tzatziki & Pickles

strained garlic yogurt
with oven-roasted beets

Balkan Salad

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

Cheese Pie

crispy phyllo dough / aged cheese
roasted pepper cream / yogurt

Brussel Sprouts

crispy bacon / lemon-garlic yogurt

Beef Short Rib Goulash

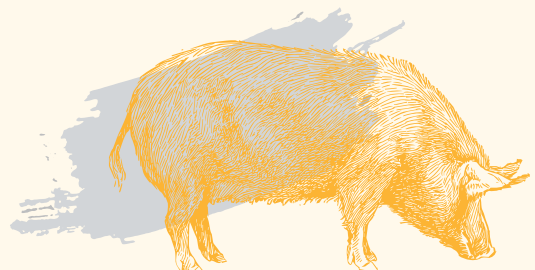
beef braised for five hours in
red wine reduction, served with trofie pasta

Mashed Potatoes

butter & cream

Grilled Mixed Meat

cevapi 'Balkan kebab', pork neck, chicken
skewers, lamb medallions, smoked pork
sausage, urnebes spread



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Drink Packages



** ENTIRE GROUP MUST PARTICIPATE IN THE SAME PACKAGE.
LISTED PRICE IS PER PERSON BASED ON 2H OF UNLIMITED CONSUMPTION, EVERY ADDITIONAL
HOUR -\$10 PER PERSON



Classic \$31



Rose, Ambar
MOLDOVA



Sauvignon Blanc, Ambar - White
MOLDOVA

Cabernet Sauvignon, Ambar - Red
MOLDOVA

Brut, Cricova - Sparkling
MOLDOVA

Lav, Lager
SERBIA

Heineken, Lager
HOLLAND

All Rail Mixed Drinks Included



Signature \$36

- Classic Package Plus Cocktails -

Angel & Devil
Light & Refreshing
gin / grapefruit juice / honey syrup

Pineapple Mojito
Light & Refreshing
rum / pineapple juice / mint

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



Premium \$50

- Signature package plus Top Shelve -

Vodka
Tito's
Ketel One

Rum
Bacardi
Captain Morgan

Gin
Bombay Sapphire
Tanqueray

Whiskey
Jack Daniels Black Label
Woodford Reserve Bourbon

Tequila
Patron Silver
Milagro
Herradura Reposado





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BALKAN CUISINE



Dessert

A La Carte - Minimum 30 bites, 10 of each. \$4 per bite

OR

Sharing dessert platters for \$7.99 per person



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 rasins,
plazma biscuit & lemon-honey syrup



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Balkan Cuisine



STREET GUYS HOSPITALITY.

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BALKAN CUISINE
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CAPITOL HILL

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BALKAN CUISINE
SHAW

BUENAVIDA

AMBAR CLARENDON

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