

DOBRODOŠLI U AMBAR

Restoran u kome nasleđe spajamo sa kreativnošću. Mesto gde ćete se prepusiti ukusima tradicionalne srpske kuhinje.

Velika nam je čast i zadovoljstvo da već više od decenije svaki dan sledimo svoju misiju da predstavljamo najbolje iz srpske kulture, hrane i gostoprimstva bez granica ovde u Srbiji i u Sjedinjenim Državama.

Najbolje od Srbije i Balkana!

ambar.

Balkan Cuisine

NEOGRANIČEN DEGUSTACIONI MENI

Otkrijte ceo svet Balkanske kuhinje za vašim stolom tako što ćete probati od svega po malo - sve po jednoj ceni.

Doživljaj mora da uključuje sve osobe za stolom.

2990 RSD po osobi

Deca do 5 godina ne plaćaju, deca do 12 godina imaju popust 50%

NAMAZI

VRUĆI UŠTIPCI SA TARTUFIMA I KAJMAKOM 460 RSD

Lagani, zlatni i hrskavi... pa još uz dodatak kajmaka sa tartufima.

NA DASCI

3 za 990 rsd

Urnebes 320 RSD | Trljanica namaz 340 RSD | Tzatziki sa cveklom 320 RSD
Kajmak sa tartufima 340 RSD | Kajmak sa jagodama 480 RSD | Ajvar 320 RSD

Gostiljski kravlji sir 380 RSD | Vojvodanska šunka 380 RSD | Goveda pršuta 380 RSD
Homoljski kozji sir 380 RSD | Ovciji tvrdi sir 380 RSD | Sremski kulen 380 RSD

ZAGREVANJE

KOKICE OD KARFIOLA 640 RSD

Cvetiće karfiola smo marinirali, pa zahrskavili u posebnoj tempuri... Zatim servirali sa tajnim prelivom.

DOMAĆA PUNJENA LEPINJA 420 RSD

Lepinju smo napunili hummusom i kačkavaljem, i zapekli premazanu aromatičnim maslinovim uljem, belim lukom i začinskim biljem.

JUNEĆI KARPAČO 840 RSD

Tanko isečeni juneći biftek sa rukolom, prelivem salsom od fino naseckanih svežih biljaka uz dodatak tostiranih badema i tartufa.

DA POČNEMO

HRSKAVE TIKVICE 640 RSD

Tanko isečene tikvice smo ispanirali sa pankom prezlama obogaćenim sa parmezanom i majčinom dušicom uz umak od pečene paprika.

GIBANICA 660 RSD

Pažljivo nafilovane domaće kore sa sirom i kajmakom, zlatno ispečene, pa spuštene na oblak od kiselog mleka sa svežom nanom.

TATAR BIFTEK 890 RSD

Najfiniji komadi junećeg mesa ručno iseckani umešani sa probranim začinama.

GRILOVANI SIR 660 RSD

Zlatno zapečeni komad domaćeg sira škripavac, serviran sa moravskom salsom i džemom od kalamata maslina.

SUVE ŠLJIVE IZ ŠUMADIJE 610 RSD

Punjene kozjim sirom i orasima, rolovane u tanku dimljenu slaninicu, pa na žar...

PAPRIKA ŠILJA 650 RSD

Panirani fileti pečene paprike, sa mrvljenim sirom i domaćim kajmakom. Džem od kalamata maslina odlično upotpunjuje ukus.

SUPE

TELEĆA ČORBA 490 RSD

Topla, kremasta domaća teleća čorba sa legirom i peršunom.

BISTRA JUNEĆA SUPA

SA KNEDLAMA 490 RSD

Lagano skuvana bistra juneća supa sa kuvanim povrćem.

SALATE

Sveža salata stiže svakog dana sa Beogradskih pijaca.

AMBAR SALATA 670 RSD

Mix zelenih salata, tikvice, žiljen šargarepa, žiljen cvekla, čeri paradajz, dresing od meda i limuna.

GRČKA SALATA 820 RSD

Tradicionalna salata omiljena na celom svetu, zrela grčka feta uz lokalni paradajz, papriku, krastavac sa origanom i maslinovim uljem.

ŠOPSKA / SRPSKA 640 RSD

Paradajz, paprika i krastavac u dve najpopularnije kombinacije na stolovima širom zemlje. Jedna sa sirom a druga sa ljutom paprikom, pa ko šta voli.

BURATA SALATA 1190 RSD

Kombinacija biberaste rukole i mladog spanaća, slatkastog čeri paradajza i preliva od svežeg pesta sa bosiljkom.

SPECIJALITETI

Idealni za deljenje kako bi probali više ukusa u jednom obroku.

MANASTIRSKA PILETINA 740 RSD

Meko pileće meso, panirano u zlatne prezle sa bademima i orasima, servirano sa osvežavajućom salsom od jabuka sa wasabi sosom.

PILEĆI RAŽNJIĆI 720 RSD

Pileće belo meso u finoj marinadi, inspirisani Grčkim Suvlakijem uz dodatak ajvara.

JAGNJEĆE ČUFTICE 890 RSD

Mediterranski inspirisane čuftice od jagnjetine, servirane sa tzatzikijem, salatnom od začinskog bilja i mariniranim krastavcem.

DRPANA PRASETINA 840 RSD

Marinirana praseća plečka, sporo pečena preko 5 sati, pa ponovo zapečena da postane hrskava...položena na pire krompir sa kajmakom

FILET BRANCINA 1150 RSD

Pažljivo obrađene filete brancina grilujemo na ćumuru. Serviramo ih uz salsu od paradajza i fini fond od limuna sa dašijem.

HRSKAVE LIGNJE 940 RSD

Frigane lignje, veći favorit! Zlatne i hrskave uz osvežavajući remulada umak sa krastavčićima i limunovim sokom.

ČEVAPI 5 KOM. | 670 RSD 10 KOM. | 1190 RSD

Najpopularnije jelo sa ovih prostora! Grilovani na ćumuru, jednostavno ne smete da ih preskočite.

STEVINE SARMICE OD ZELJA 720 RSD

Prste da poližeš, kada Steva kuva!

ROLOVANI ČUREĆI FILE

PUNJEN URNEBESOM 890 RSD

Mekani ćuretini smo nafilovali sa kajmakom, sirom i ajvarom, pa pažljivo uvili u dimljenu pančetu, potom na ćumur do zlatne boje!

STEJKOVI

Probrani komadi domaće govedine, odležali više nedelja u kontrolisanim uslovima, grilovani do perfekcije u Jospers rerni na ćumur, premazani sa puterom sa pečanim belim lukom i majčinom dušicom.

T-BONE 100G | 750 RSD

RIBEYE 100G | 850 RSD

BIFTEK 100G | 990 RSD

RAMSTEK 100G | 640 RSD

SOSEVI

Sos Radovanović | Sos od tartufa | Sos sa kajmakom i majčinom dušicom

GLAVNA JELA

AMBAR ČEVAPI 1490 RSD

Zapečeni na ćumuru pa položeni na podlogu od pečenog povrća, posuti zrelijim sirom, pa zapečeni Moravskom salsom i džemom od kalamata maslina.

BEČKA ŠNICLA 1750 RSD

Mlada teletina, tanko razlupana, pa panirana sa finim prezlama. Zlatno ispržena pa servirana sa limunom i remulada prelivom.

KARADORĐEVA ŠNICLA 1590 RSD

Nostalgiya je nešto što nas vraća u vremena gde bi voleli opet da budemo... Pohovano a punjeno kajmakom, ma da bre...

PIKANTNA PLJESKAVICA 1490 RSD

100% juneće mleveno meso, obogaćeno sa pečenom slatkom i ljutom paprikom, pa ispečeno na ćumuru, potom zapečena ali premazana sa demi-glasom.

DOMAĆA PASTA U KREM SOSU 1350 RSD

Paradajz, patlidžan, hrskava slaninica u pasti skrčkanoj u bogatom kremu sa plavim sirom, tvrdim kačkavaljem i bosiljkom.

GRILOVANI LOSOS 2480 RSD

Bogat ukus lososa grilovanog u Jospers rerni, premazan posebnom glazurom, serviran uz osvežavajući tzatziki sotirane tikvice, spanać i karfiol.

POVRĆE - PRILOZI

Upotpunite vaš doživljaj sa nekim od brižljivo kreiranih tanjira povrća.

KARPAČO OD PEČENE CVEKLE 680 RSD

Cvekla pečena sa korom da sačuva sve sokove, tanko isečena, pa upotpunjena sa rukolom, orasima i redukovanim sokom od cvekla sa balzamiko sirćetom.

MLADI KROMPIRIĆI 580 RSD

Hrskavi krompirići preliveni uljem od suve paprika i majčine dušice. Odozgo bogato narendan kravlji sir.

ZAPEČENI KARFIOL 510 RSD

Cvetiće pečenog karfiola složeni na svilenkasti pečeni patlidžan sa mileramom, posuti sa narom i orasima.

PEČENI PLAVI PATLIDŽAN 620 RSD

Oda patlidžanu: pečen lagano na ćumuru, očišćen pa prelivem sa balkanskom salsom, džemom od kalamata maslina i izmrvljen sa feta sirom.

KROKETI OD PRAZILUKA 490 RSD

Kremasti kroketi, panirani sa listićima badema, servirani na dzemu od brusnica i balzamika.

AMBAR KROMPIRIĆI 440 RSD

Dinstani luk, pečena paprika, rukola.

Cena kuvera iznosi 150 RSD po osobi.

WELCOME TO AMBAR

Restaurant where we combine heritage with creativity. A place where you will indulge in the flavors of traditional Serbian cuisine. We have prepared a menu that will delight you with a authenticity recipes, fresh ingredients prepared and served in a modern original way.

It is our great honor and pleasure to follow our mission every day for more than a decade to present the best of Serbian culture, food and hospitality with outborders here in Serbia and United States.

Welcome to the best of Serbia and the Balkans!

ambar.

Balkan Cuisine

UNLIMITED TASTING EXPERIENCE

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

The experience must be enjoyed by entire table.

2990 RSD per person

Children up to 5 years do not pay, children up to 12 years have 50% discount.

SPREADS

HOT SOURDOUGH WITH TRUFFLES AND KAJMAK 460 RSD

Light, golden, crispy...even with the addition of kajmak with truffles.

ON THE WOODEN BOARD

3 for 990 rsd

Urnebes 320 RSD | Trljanica spread 340 RSD | Tzatziki with beetroot 320 RSD
Kajmak with truffles 340 RSD | Kajmak with strawberries 480 RSD | Ajvar 320 RSD

Cow cheese from Gostilje 380 RSD | Pork prosciutto RSD 380 | Beef prosciutto 380 RSD
Goat cheese from Homolje mountains 380 RSD | Hard sheep's cheese 380 RSD | **Kulen sausage from Srem** 380 RSD

WARMING - UP

CAULIFLOWER POPCORN 640 RSD

We marinated the cauliflower flowers, then made them crunchy in a special tempura, and then served them with a secret dressing.

HOMEMADE STUFFED BREAD 420 RSD

We enriched the bun with hummus and cheese, and baked it coated with aromatic olive oil, garlic and herbs.

BEEF CARPACCIO 840 RSD

Thin-sliced beef steak with aragula, touched with salsa made of finely chopped fresh herbs with the addition of toasted almonds and truffles.

LET'S START

CRISPY ZUCCHINI 640 RSD

Thinly sliced zucchini breaded with panko breadcrumbs enriched with parmesan and thyme with roasted pepper sauce.

GIBANICA 660 RSD

Homemade crusts carefully filled with cheese and kajmak, golden baked, then dopped on a sour milk cloud with fresh mint.

TATAR STEAK 890 RSD

The finest pieces of hand-chopped beef mixed with selected spices.

GRILLED CHEESE 660 RSD

Golden roasted piece of homemade cheese Škripavac, served with salsa of Morava and kalamata olive jam.

PRUNES FROM ŠUMADIJA 610 RSD

Stuffed with goat cheese and walnuts, rolled in thin smoked bacon and then grilled.

PEPPER ŠILJA 650 RSD

We stuffed roasted pepper fillets with mashed cheese and homemade kajmak and breaded them in golden breadcrumbs. Kalamata olive jam perfectly complements the taste.

SOUPS

VEAL SOUP 490 RSD

Warm, creamy home-made veal stew with broth mixture and parsley.

CLEAR BEEF SOUP WITH DUMPLINGS 490 RSD

Lightly cooked clear beef soup with cooked vegetables.

SALADS

It arrives fresh every day from the Belgrade markets.

AMBAR SALAD 670 RSD

Mixed greens, zucchini, carrots, beets, cherry tomatoes, honey lemon dressing.

GREEK SALAD 820 RSD

A traditional salad loved all over the world, ripe Greek feta with local tomatoes, peppers, cucumber with oregano and olive oil.

ŠOPSKA / SERBIAN 640 RSD

Tomato, pepper and cucumber in two of the most popular combinations on tables across the country. One with cheese and the other with hot pepper, so you choose!

BURATA SALAD 1190 RSD

A combination of peppery arugula and young spinach, sweet cherry tomatoes and fresh pesto dressing with basil.

SPECIALTIES

Ideal for sharing in order to try more flavors in one meal.

MONASTERY CHICKEN 740 RSD

The most popular dish since day one. Tender chicken, breaded in golden breadcrumbs with almonds and walnuts, served with a refreshing apple salsa with wasabi sauce.

CHICKEN SKEWERS 720 RSD

Chicken white meat in a fine marinade, inspired by Greek souvlaki with the addition of ajvar.

LAMB MEATBALLS 890 RSD

Mediterranean-inspired lamb meatballs, served with tzatziki, herb salad and marinated cucumber.

PULLED PORK MEAT 840 RSD

We marinated the pork shoulder, then slow-roasted it for over 5 hours, then baked it again until it became crispy...laid on mashed potatoes with kajmak...what a delight.

SEA BASS FILLET 1150 RSD

We grill carefully processed sea bass fillets on charcoal. We serve them with tomato salsa and a nice lemon fondue with dashi.

CRISPY CALAMARI 940 RSD

Fried squid, for ever favourite! Golden and crispy, with a refreshing remoulade sauce with cucumbers and lemon juice.

ČEVAPI 5 PIECES|670 RSD 10 PIECES|1190 RSD

The most popular dish from this area! Grilled on charcoal, you simply cannot skip them.

CHARD DOLMAS-CHEF STEVA'S CHOICE 720 RSD

When Steva cooks, its delicious!

ROLLED TURKEY FILLET FILLED WITH URNEBES SALAD 890 RSD

We filled the tender turkey with kajmak, cheese and ajvar, then carefully wrapped it in smoked pancetta, then grill until golden.

STEAKS

Selected pieces of domestic beef, aged for several weeks under controlled conditions, grilled to perfection in a Jasper charcoal oven, buttered with roasted garlic and thyme.

T-BONE 100G | 750 RSD

RIBEYE 100G | 850 RSD

BEEFSTEAK 100G | 990 RSD

RUMP STEAK 100G | 640 RSD

SAUCES

Radovanović sauce | Truffle sauce | Sauce with kajmak and thyme

MAIN DISHES

AMBAR ČEVAPI 1490 RSD

Roasted on charcoal, then placed on a base of roasted vegetables, generously sprinkled with ripe cow's cheese, then baked mmmmm.

VIENNA SCHNITZEL 1750 RSD

Young veal, thinly pound and breaded with fine breadcrumbs. Golden fried and served with lemon and remoulade dressing.

KARAOĐORĐE SCHNITZEL 1590 RSD

Nostalgia is something that takes us back to the times where we would like to be again...so is this timeless dish! Fried and filled with kajmak, oh yes!

PIQUANT BEEF PATTY 1490 RSD

100 percent ground beef, enriched with roasted sweet and hot peppers, then grilled on charcoal, then baked but coated with demi glace...a pure pleasure for gourmands.

HOMEMADE PASTA IN CREAM SAUCE 1350 RSD

Tomatoes, eggplant, crispy bacon in pasta simmered in rich cream with blue cheese, hard cheese and basil.

GRILLED SALMON 2480 RSD

The rich taste of salmon, grilled in a Jasper oven, is the most delicious way to prepare it. Coated with a special glaze, served with refreshing tzatziki sauteed zucchini, spinach and cauliflower.

VEGETABLE / SIDES

Complete your experience with some of the carefully created vegetable plates.

ROASTED BEET CARPACCIO 680 RSD

Beetroot baked with the skin to preserve all the juices, thinly sliced and completed with arugula, walnuts and reduced beetroot juice with balsamic vinegar.

SPRING POTATOES 580 RSD

Crispy potatoes topped with dried pepper and thyme oil. Richly grated cow's cheese on top.

BAKED CAULIFLOWER 510 RSD

Roasted cauliflower flowers put on silky roasted eggplant with cream, sprinkled with pomegranate and walnuts.

ROASTED EGGPLANT 620 RSD

An ode to eggplant: slowly grilled on charcoal, cleaned and dressed with Balkan salsa, kalamata olive jam and crumbled with feta cheese.

LEEK CROQUETTES 490 RSD

Creamy croquettes, breaded with almond flakes, served on cranberry and balsamic jam.

AMBAR POTATOES 440 RSD

Sautéed onions, roasted peppers, arugula.

Cover charge is 150 RSD per person.