

DOBRODOŠLI U AMBAR

Restoran u kome nasleđe spajamo sa kreativnošću. Mesto gde ćete se prepustiti 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

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

VRUĆI UŠTIPCI SA TARTUFIMA I KAJMAKOM 560 RSD

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

NA DASCI

3 za 990 rsd

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

ZAGREVANJE

KOKICE OD KARFIOLA 740 RSD

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

DOMAĆA PUNJENA LEPINJA 520 RSD

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

JUNEĆI KARPAČO 940 RSD

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

DA POČNEMO

HRSKAVE TIKVICE 740 RSD

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

GIBANICA 760 RSD

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

TATAR BIFTEK 990 RSD

Najfiniji komadi junećeg mesa ručno iseckani umešani sa probranim začinskim.

GRILOVANI SIR 760 RSD

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

SUVE ŠLJIVE IZ ŠUMADIJE 690 RSD

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

PAPRIKA ŠILJA 750 RSD

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

SUPE

TELEĆA ČORBA 590 RSD

Topla, kremasta domaća teleća čorba sa legirom i peršunom.

BISTRA JUNEĆA SUPA SA KNEDLAMA 590 RSD

Lagano skuvana bistra juneća supa sa kuvanim povrćem.

SALATE

Sveža salata stiže svakog dana sa Beogradskih pijaca.

AMBAR SALATA 690 RSD

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

GRČKA SALATA 890 RSD

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

ŠOPSKA / SRPSKA 690 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 840 RSD

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

PILEĆI RAŽNJIĆI 820 RSD

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

JAGNJEĆE ČUFTICE 960 RSD

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

DRPANA PRASETINA 940 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 990 RSD

Frigane lignje, večiti 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 SARME 840 RSD NEW

Lagano krckane, juneće sarme, kada Steva kuva prste da polizeš!

CEPKANA JUNETINA 990 RSD NEW

Sočna juneća plečka, začinjena i zlatno zapečena, krčkana u aromatičnom fondu 12 sati na niskoj temperaturi. Servirana na pire krompiru.

STEJKOVI

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

T-BONE 100G | 750 RSD

RIBEYE 100G | 850 RSD

BIFTEK 100G | 1190 RSD

RAMSTEK 100G | 640 RSD

SOSEVI

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

GLAVNA JELA

AMBAR ČEVAPI 1590 RSD

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

ROYAL BURGER 1550 RSD NEW

100% juneći burger, grilovan u Josper rerni na ćumur. Serviran u ručno pravljenoj lepinji i tajnim majonezom..Poslužen sa hrskavim pomfritom i slasnim sosom za umakanje.

KARAĐORĐEVA ŠNICLA 1690 RSD

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

PUNJENI PILEĆI MEDALJONI 1690 RSD NEW

Mekana i sočna pilećina, punjena kačkavaljem, dimljenom šunkom, džemom od luka sa paradajzom i svežim spanaćem, uvijena u dimljenu slaninu. Poslužena uz kremasti Supreme sos sa belim vinom.

GLAZIRANA, SPORO PEČENA REBARCA 1890 RSD

Rebarca pečena 8 sati na niskoj temperaturi, prelivana bogatim vinskim sosom sa suvim šljivama. Servirana sa gratiniranim krompirom, karamelizovanim lukom i spanaćem.

GURMANSKA PLJESKAVICA 1690 RSD NEW

Sočna juneća pljeskavica, punjena kačkavaljem, suvom paprikom i mesom, pa izgrilovana do savršenstva.

POVRĆE - PRILOCI

Upotpunite vaš doživljaj sa nekim od brižljivo kreiranih tanjira povrća.

KARPAČO OD PEČENE CVEKLE 780 RSD

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

PEČENA PAPRIKA ŠILJA 690 RSD NEW

Pečena paprika, marinirana sa maslinovim uljem, posuta sa tostiranim pinjolama, zrelim Feta sirom i prelivom od zelenog luka sa susamovim uljem.

ZAPEČENI KARFIOL 610 RSD

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

PEČENI PLAVI PATLIDŽAN 690 RSD

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

KROKETI OD PRAZILUKA 590 RSD

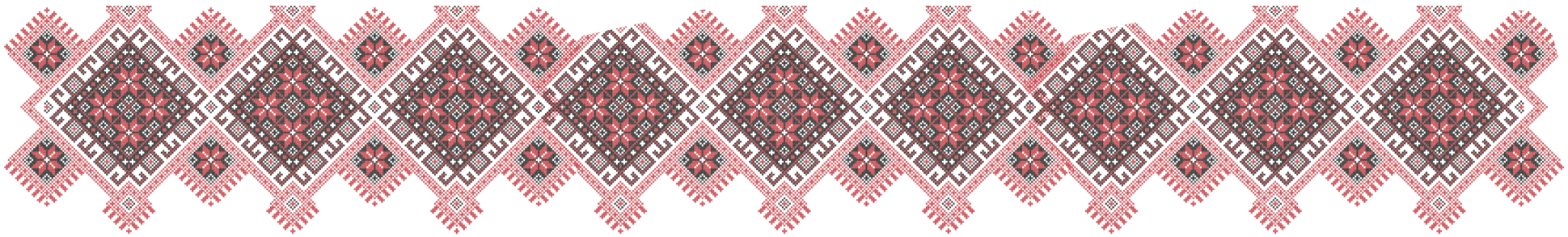
Kremasti kroketi, panirani sa listićima badema, servirani na džemu od brusnica i balzamika.

AMBAR KROMPIRIĆI 490 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 without borders 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

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

HOT SOURDOUGH WITH TRUFFLES AND KAJMAK 560 RSD

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

ON THE WOODEN BOARD

3 for 990 rsd

Cow cheese from Gostilje 380 RSD | Pork prosciutto 380 RSD | 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 740 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 520 RSD

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

BEEF CARPACCIO 940 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 740 RSD BEST SELLER

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

GIBANICA 760 RSD

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

TATAR STEAK 990 RSD

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

GRILLED CHEESE 760 RSD

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

PRUNES FROM ŠUMADIJA 690 RSD

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

PEPPER ŠILJA 750 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 590 RSD

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

CLEAR BEEF SOUP WITH DUMPLINGS 590 RSD

Lightly cooked clear beef soup with cooked vegetables.

SALADS

It arrives fresh every day from the Belgrade markets.

AMBAR SALAD 690 RSD

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

GREEK SALAD 890 RSD

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

ŠOPSKA / SERBIAN 690 RSD BEST SELLER

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 aragula 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 840 RSD BEST SELLER

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 820 RSD

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

LAMB MEATBALLS 960 RSD

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

PULLED PORK MEAT 940 RSD BEST SELLER

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 990 RSD

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

ĆEVAPI 5 PIECES|670 RSD 10 PIECES|1190 RSD

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

SARME BY STEVA 840 RSD NEW

Sour cabbage, beef meat, mash potato.

PULLED BEEF 990 RSD NEW

Tender beef shoulder, seasoned and golden-browned, simmered in an aromatic broth for 12 hours at low temperature. Served on mashed potatoes.

STEAKS

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

T-BONE 100G | 750 RSD

RIBEYE 100G | 850 RSD

BEEFSTEAK 100G | 1190 RSD

RUMP STEAK 100G | 640 RSD

SAUCES

Radovanović sauce | Truffle sauce | Sauce with kajmak and thyme

MAIN DISHES

AMBAR ĆEVAPI 1590 RSD

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

ROYAL BURGER 1550 RSD NEW

A 100% beef burger, grilled in a Josper charcoal oven. Served in a handmade bun with our secret mayonnaise. Accompanied by crispy fries and a delicious dipping sauce.

KARĐORĐE SCHNITZEL 1690 RSD BEST SELLER

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!

STUFFED CHICKEN MEDALLIONS 1690 RSD NEW

Tender and juicy chicken, stuffed with cheese, smoked ham, tomato onion jam, and fresh spinach, wrapped in smoky bacon. Served with a creamy Supreme sauce with white wine.

GLAZED SLOW-ROASTED RIBS 1890 RSD NEW

Ribs slow-roasted for 8 hours at low temperature, drizzled with a rich wine sauce infused with dried plums. Served with au gratin potatoes, caramelized onions, and spinach.

GOURMET BURGER PATTY 1690 RSD NEW

Juicy beef patty filled with cheese, dried pepper, and meat, grilled to perfection.

VEGETABLE / SIDES

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

ROASTED BEET CARPACCIO 780 RSD

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

ROASTED "ŠILJA" PEPPERS 690 RSD NEW

Roasted peppers marinated in olive oil, sprinkled with toasted pine nuts, ripe Feta cheese, and a drizzle of green onion and sesame oil dressing.

BAKED CAULIFLOWER 610 RSD

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

ROASTED EGGPLANT 690 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 590 RSD BEST SELLER

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

AMBAR POTATOES 490 RSD

Sautéed onions, roasted peppers, aragula.

Cover charge is 150 RSD per person.

