

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 gostoprимstva bez granica ovde u Srbiji i u Sjedinjenim Državama.

Najbolje od Srbije i Balkana!

ambar.

Balkan Cuisine

NAMAZI

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

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.

3290 RSD po osobi

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

AMBAR DOBRODOŠLICA 2190 RSD

Dimljeni vrat, goveđa pršuta, zreli sir, kajmak, ajvar, urnebes, prebranac, turšija, duvan čvarci, projice sa sirom.

UŠTIPCI SA TARTUFIMA I KAJMAKOM 660 RSD

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

NAMAZ OD PILEĆE I GUŠČIJE DŽIGERICE 1190 RSD

Kao Jabuka punjena finim kremastim pateom od pileće i gušče džigerice, serviran sa toplim brioso hlebom i slatkom od šumskih jagoda.

ZAGREVANJE

KOKICE OD KARFIOLA 790 RSD

Cveteće karfiola smo marinirali, pa zahrskavili u posebno tempuri... Zatim servirali sa tajnim prelivom.

DOMAĆAPUNJENALEPINJA 710 RSD

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

JUNEĆI KARPAČO 990 RSD

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

DA POČNEMO

HRSKAVE TIKVICE 790 RSD

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

GRILOVANI MIROČKI SIR 790 RSD

Grilovana čumuru, servirana moravskom salsom i džemom od kalamata maslina.

GIBANICA 790RSD

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

SUVE ŠLJIVE IZ ŠUMADIJE 790 RSD

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

TATAR BIFTEK 990 RSD

Najfiniji komadi junećeg mesa ručno isečani umešani sa probranim začinicima.

PAPRIKA ŠILJA 790 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 990 RSD

Sveži miks zelenih salata sa pijace, sa listićima jabuke i rotkvica, karamelizovanim pekan orasim, vinegretom od jabukovog sirćeta i meda i izmrvljenim sirom od ovčijeg i kravljeg mleka

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 740 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 1390 RSD

Mladi spanac, rukola, sušeni čeri paradajz, preliv od pečenog paradajza, domaći pesto sos, tostirani pinjoli.

SPECIJALITETI

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

MANASTIRSKA PILETINA 890 RSD

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

PILEĆI RAŽNJIĆI 890 RSD

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

JAGNJEĆE ČUFTICE 990 RSD

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

DRPANA PRASETINA 990 RSD

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

FILET BRANCINA 1590 RSD

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

HRSKAVE LIGNJE 990 RSD

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

ČEVAPI 5 KOM. | 680 RSD 10 KOM. | 1190 RSD

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

STEVINE SARMICE 890 RSD

Punjeni listovi zelja (punjeni goveđinom i pirinčem, tradicionalno pripremljeni i polako krčkani u glinenom loncu)

CEPKANA JUNETINA 990 RSD

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

STEJKOVI

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

T-BONE 100G | 850 RSD

RIBEYE 100G | 950 RSD

BIFTEK 100G | 1190 RSD

RAMSTEK 100G | 760 RSD

SOSEVI

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

GLAVNA JELA

AMBAR ČEVAPI 1590 RSD

Zapečeni na čumuru položeni na podlogu od pečenog povrća, posuti zrelim kravljim sirom, pa zapečeni.

ROYAL BURGER 1590 RSD

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

KARADORĐEVA ŠNICLA 1790 RSD

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

CEZAR SALATA 1590 RSD

Sveža i hrskava Romano salata sa bogatim Cezar prelivom, grilovanom piletinom i čipsom od slaninice, hrskavim krutonima i posuta sa snegom od parmezana – uvek dobra opcija!

PIKANTNA PILETINA 1790 RSD

Marinirani pileći bataci, sa probranim začinicima i suvom paprikom grilovanom na čumuru, servirana sa fondom krompirom i Tzatziki umakom.

GLAZIRANA, SPORO PEČENA REBARCA 2190 RSD

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

POVRĆE - PRILOZI

Upotpunite vaš doživljaj sa nekim od brižljivo kreiranih tanjira povrća.

KARPAČO OD PEČENE CVEKLE 780 RSD

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

PEČENA PAPRIKA ŠILJA 690 RSD

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

ZAPEČENI KARFIOL 690 RSD

Cvetovi karfiola, zapečeni sa aromatizovanim puterom sa suvom paprikom i karijem, servirani na patlidžan-jogurt umaku.

PEČENI PLAVI PATLIDŽAN 690 RSD

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

KROKETI OD PRAZILUKA 640 RSD

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

AMBAR KROMPIRIĆI 540 RSD

Dinstani luk, pečena paprika, rukola.

Cena kuvera iznosi 150 RSD po osobi.



WELCOME TO AMBAR

A restaurant where we combine heritage with creativity. A place where you can indulge in the flavors of traditional Serbian cuisine.

It is our great honor and pleasure that for more than a decade, every day, we have followed our mission to present the very best of Serbian culture, food, and hospitality without borders — here in Serbia and in the United States.

The very best of Serbia and the Balkans!

ambar.

Balkan Cuisine

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

UNLIMITED TASTING EXPERIENCE

Discover the entire world of Balkan cuisine at your table by trying a little bit of everything — all for one price.

The experience must include everyone at the table.

3290 RSD per person

Children up to 5 years old eat free, while children up to 12 years old receive a 50% discount.

WELCOME TO AMBAR 2190 RSD

Smoked pork neck, beef prosciutto, aged cheese, kajmak, ajvar, urnebes, baked beans, pickled vegetables, tobacco-style pork cracklings, and cornbread muffins with cheese.

SOURDOUGH WITH TRUFFLES AND KAJMAK 660 RSD

Light, golden, and crispy...
made even better with truffle kajmak..

CHICKEN AND GOOSE LIVER SPREAD 1190 RSD

Shaped like an apple and filled with a delicate, creamy chicken and goose liver pâté, served with warm brioche bread and wild strawberry preserve.

WARM-UP

CAULIFLOWER POPCORN 790 RSD

Cauliflower florets marinated and crisped in a special tempura batter... then served with our secret sauce.

HOMEMADE STUFFED FLATBREAD 710 RSD

Flatbread stuffed with hummus and kačkavalj cheese, baked and brushed with aromatic olive oil, garlic, and herbs.

BEEF CARPACCIO 990 RSD

Thinly sliced beef tenderloin with arugula, topped with a salsa of finely chopped fresh herbs, toasted hazelnuts, and truffles.

LETS START

CRISPY ZUCCHINI 790 RSD

Thinly sliced zucchini coated in panko breadcrumbs enriched with Parmesan and thyme, served with a roasted pepper dip.



CHEESE PIE 790RSD

Carefully layered homemade pastry filled with cheese, beef prosciutto, and kajmak, baked to a golden finish and served on a cloud of sour milk with fresh mint.

STEAK TARTARE 990 RSD

The finest cuts of beef, hand-chopped and mixed with carefully selected seasonings.

GRILLED CHEESE 790 RSD

Charcoal-grilled, served with Morava-style salsa and Kalamata olive jam.

DRIED PRUNES 790 RSD

Stuffed with goat cheese and walnuts, wrapped in thin smoked bacon, then grilled over an open flame...

ŠILJA PEPPER 790 RSD

Breaded roasted pepper fillets with crumbled cheese and homemade kajmak. Kalamata olive jam perfectly complements the flavor.

SOUPS

VEAL SOUP 590 RSD

Warm, creamy homemade veal soup with egg-lemon liaison and parsley.

CLEAR BEEF SOUP WITH DUMPLINGS 590 RSD

Slow-cooked clear beef soup with boiled vegetables.

SALADS

Fresh salad arrives daily from Belgrade's markets.

AMBAR SALAD 990 RSD

A fresh mix of market greens with apple slices and radishes, caramelized pecans, apple cider vinegar and honey vinaigrette, and crumbled sheep's and cow's milk cheese.

GREEK SALAD 890 RSD

The world-famous traditional salad featuring authentic Greek feta, local tomatoes, peppers, and cucumber, finished with oregano and olive oil.

ŠOPSKA / SERBIAN SALAD 740 RSD

Tomatoes, peppers, and cucumbers served in two of the most popular combinations found on tables across the country — one with cheese and the other with hot pepper, so everyone can choose what they prefer.

BURRATA IN SPRING 1390 RSD

Baby spinach, arugula, sun-dried cherry tomatoes, roasted tomato dressing, homemade pesto sauce, toasted pine nuts.

SPECIALTIES

Perfect for sharing so you can enjoy more flavors in a single meal.

MONASTERY CHICKEN 890 RSD

Tender chicken coated in golden breadcrumbs with almonds and walnuts, served with a refreshing apple salsa and wasabi sauce.



CHICKEN SKEWERS 890 RSD

Chicken breast in a delicate marinade, inspired by Greek souvlaki and served with ajvar.

LAMB MEATBALLS 990 RSD

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

PULLED PORK 990 RSD

Marinated pork shoulder, slow-roasted for over 5 hours, then crisped once again... served over mashed potatoes with kajmak.



SEA BASS FILLET 1590 RSD

Carefully prepared sea bass fillets grilled over charcoal, served with tomato salsa and a delicate lemon-dashi sauce..

CRISPY CALAMARI 990 RSD

Fried calamari, an all-time favorite! Golden and crispy, served with a refreshing remoulade sauce with pickles and lemon juice.

ĆEVAPI 5 P. | 680 RSD 10 P. | 1190 RSD

The most popular dish from this region! Charcoal-grilled — simply not to be missed.

STEVINE SARMICE 890 RSD

Stuffed dock leaves filled with beef and rice, traditionally prepared and slowly simmered in a clay pot.

NEW

PULL BEEF 990 RSD

NEW

Juicy beef shoulder, seasoned and golden-seared, slowly braised for 12 hours at low temperature in an aromatic stock. Served over mashed potatoes.

STEAKS

Carefully selected cuts of local beef, dry-aged for several weeks under controlled conditions, grilled to perfection over charcoal in a Josper oven, and brushed with butter infused with roasted garlic and thyme.

T-BONE 100G | 850 RSD

RIBEYE 100G | 950 RSD

BEESTEAK 100G | 1190 RSD

RUMP STEAK 100G | 760 RSD

SOSEVI

Radovanović sauce | Truffle sauce | Kajmak and thyme sauce

MAIN COURSES

AMBAR ĆEVAPI 1590 RSD

Charcoal-roasted and served on a bed of roasted vegetables, topped with aged cow's milk cheese, then baked until golden.

ROYAL BURGER 1590 RSD

NEW

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

KARADORĐE'S SCHNITZEL 1790 RSD

Nostalgia is something that takes us back to times we wish we could relive...

Breaded and stuffed with kajmak — of course it is.



CAESAR SALAD 1590 RSD

NEW

Fresh and crisp romaine lettuce with rich Caesar dressing, grilled chicken, bacon chips, crunchy croutons, and finished with a snowfall of Parmesan — always a great choice!

SPICY CHICKEN 1790 RSD

NEW

Marinated chicken thigh with carefully selected spices and dried paprika, grilled over charcoal, served with fondant potatoes and tzatziki sauce.

NEW

GLAZED, SLOW-ROASTED RIBS 2190 RSD

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

VEGETABLES – SIDES

Complete your experience with one of our carefully crafted vegetable side dishes.

ROASTED BEET CARPACCIO 780 RSD

Beetroot roasted in its skin to preserve all its juices, thinly sliced, then complemented with arugula, walnuts, and a reduced beet juice with balsamic vinegar.

ROASTED ŠILJA PEPPERS 690 RSD

NEW

Roasted peppers marinated in olive oil, topped with toasted pine nuts, aged feta cheese, and a green onion dressing with sesame oil.

ROASTED EGGPLANT 690 RSD

An ode to eggplant: gently roasted over charcoal, peeled, then topped with Balkan salsa, Kalamata olive jam, and crumbled feta cheese.

BAKED CAULIFLOWER 690 RSD

Cauliflower florets baked with aromatic butter infused with dried paprika and curry, served on an eggplant-yogurt sauce.

LEEK CROQUETTES 640 RSD

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



AMBAR POTATOES 540 RSD

Sautéed onions, roasted peppers, and arugula.

A cover charge of 150 RSD per person applies.

