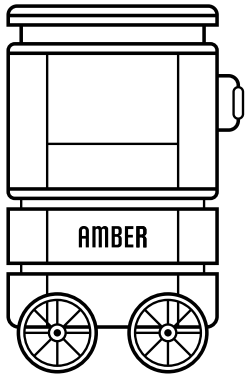


Mon - Sat 17 - 22:30 / Sun 17 - 22

DINNER



Snacks & Dips

Jerusalem Pita – 1,5

Round flatbread with a pocket

Simit – 1,5

Turkish sesame ring pastry

Amber Hummus Salsa – 6

Served with pita

Marinated Olives – 3,5

Green Chalkidiki, tarragon

Sourdough Sweet – 4

Mango and honey butter, sourdough

Cheese & Cured

Burratina – 9

Balsamic roasted figs, basil & pistachio pesto, sourdough

Bresaola – 7

Rocket, young pecorino, olive oil

Cheese Board or Meat Board – 9,5

(please ask your waiter/ess for today's cheeses)

Vegetables

Cauliflower – 8

Fried cauliflower, crispy shallots, green tahini, pomegranate, dukkah

Aubergine – 8

Grilled aubergine, chilli maple labneh, chimi churi

Kofte spring rolls – 7,5

Rice paper stuffed gem lettuce with lentil & bulgur kofte, sumac

Beetroot – 8

Pickled beetroots, beetroot puree, hazelnuts, cokelek, micro basil, honey comb

Pierogi – 8

Dumplings with oyster mushrooms, home made kimchi, yogurt

Fish

Ceviche – 9,5

Sea bass, mango, chilli, soft herbs, tiger milk

Kalamar – 9

Mint and dill marinated tender squid with tomato gazpacho

Torched Mackerel – 9

Beetroot and orange slaw, harissa roasted baby potatoes

Hot smoked Trout – 7

Sweet potato, quinoa, edamame, rocket

Meat

Liver – 8

Toasted almonds, cumin chicken liver, minted lime yogurt

Chicken skewers – 7,5

Dabu dabu sauce, coconut and peanut crumble

Onglet – 11

Marinated hanger steak, pickled oyster mushroom, tomato tahini salad

Glazed Lamb Shoulder – 14

Smoked aubergine, yogurt, chilli butter pita croutons

Raw Amber – 10

Beef tartare, aleppo, egg yolk, sour dough

Pide

Burnt Leeks – 9

Blue cheese, caramelised onions, red basil, figs

Lamb Belly – 10

Sweet potatoes, spring onions, tomatoes, parsley, harissa yogurt.

Nduja – 9

Spinach, cherry tomatoes, house cokelek cheese

Sides

House Fried Potato – 4,5

Chives, young pecorino, truffle oil, served with harissa mayo

Watermelon – 6

Feta cheese, mint, hazelnuts

Tarhana – 6

Grilled Asparagus & pok choi, buttermilk, mint

Sweets

Almond granita – 6

Coconut Panna cotta, forest fruits, pistachios

Chocolate mousee – 6

Sour cherry ice cream, tahini cookie

Mango Baklava – 6

Mango custard, Mascarpone and whisky cream, pistachios, crispy filo

A discretionary service charge of 12.5% will be added to your bill.

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