



Snacks & Dips

Jerusalem Pita – 1,5

Round flatbread with a pocket

Simit – 1,5

Turkish sesame ring pastry

Amber Hummus Salsa – 6

Served with grilled pita

Marinated Olives – 3,5

Green Chalkidiki, tarragon

Sourdough Sweet – 4,5

Mango and honey butter, sourdough

Burratina–9

Apricot puree, basil & pistachio pesto, sourdough

Vegetables

Cauliflower –8

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

Aubergine – 9

Grilled, tofu and date pure, Almond tahini crumble, Gochujang ketchup

Kofte – 7,5

Stuffed gem lettuce with lentil & bulgur kofte, sumac, pomegranate gremolata

Beetroot tartare–8

Beetroot crisps, tahini labneh, hazelnuts, cokelek, , honey comb

Fish

Ceviche– 11

Sea bass, mango, chilli, soft herbs, thai dressing

Squid – 8

Deep fried squid with sweet potato puree and grape gremolata

Stone bass– 10,5

Green cous cous, miso creme fraiche, spinach

Hot smoked Trout – 9

Horse radish, dill creme fraiche, radish, sumac

Meat

Chicken skewers – 8

Dabu dabu sauce, coconut and peanut crumble

Pork Belly–10

Fried polenta, house kimchi, Parmesan

Rib eye –12,5

Pickled oyster mushroom, tomato tahini salad

Glazed Lamb Shoulder – 16

Burnt aubergine, yogurt, chilli butter, pita croutons

Pide

Burnt Leeks – 10

Blue cheese, caramelised onions, red basil, figs

Lamb Belly – 11

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

Nduja Pide– 9

Spinach, cherry tomatoes, house cokelek cheese

Traditional Pide– 8

Minced lamb, peppers, onions, tomato, parsley

Sides

House Fried Potato – 4,5

Chives, truffle oil, served with harissa mayo

Greens–6

Green beans, sugar snap, rainbow chard, orange, toasted coriander seeds

Sweets

Chocolate mousse–6

Sour cherry ice cream, tahini cookie

Mango Baklava –6

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

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

DINNER

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

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