



Mon - Sun 11:30 - 17

LUNCH

Salads Choice of 3 for 10

Miso Aubergine – 4,5

Date yogurt, pomegranates, parsley mint drizzle, toasted almonds, crispy shallots

Green beans – 4,5

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

Butternut Squash – 4,5

Whipped feta, nigella & sesame seeds, crispy shallots, pumpkin seeds, pomegranate molasses, parsley drizzle

Fennel – 4,5

Pear, walnuts, parsnip, pickled blackberries, dill

Beetroot – 4,5

Beetroot, Green and beluga lentils, coriander, yogurt, balsamic glaze

Quinoa – 4,5

Edamame, salted peanuts, yuzu dressing, parsley, roasted peppers

Tabouleh – 4,5

Parsley, cauliflower rice, tomatoes, pomegranate, spring onions

Pide Flatbread baked with toppings in the oven

Traditional – 8

Minced lamb, peppers, onions, tomato, parsley

Aubergine – 9

Basil, feta cheese, roasted peppers, chilli

Shakshuka – 8 add Pastirma 3

Baked tomato, pepper ragout, egg, tahini, dukkah

Nduja – 9

Spinach, cherry tomatoes, house cokelek cheese

Pita Burgers or with choice of 2 salad for 13

14 hr Lamb shoulder – 9

Sumac onion, Turkish pickled peppers, tahini, tomato, gem lettuce

Crispy chicken – 8,5

House Kimchi, harissa mayo, gem lettuce

Cauliflower – 8,5

Fried cauliflower, crispy shallots, green tahini, soft herbs, pomegranates,

Plates or With choice of 2 salad for 13

Trout – 9

Sweet chilli baked trout

Moroccan chicken – 9

Slow roasted Chicken leg with olives and spices.

Frittata – 8

Spinach, feta, chilli, onions, peppers, potatoes

Zucchini Halloumi Fritters – 8

Kale cauliflower rice, yogurt, almonds, fresh herbs

Meatballs – 9

Lamb meatballs, yogurt tahini, sumac onions and pickled pepper

Snacks & sides

Amber Hummus Salsa – 6

Served with grilled pita

Burrata – 9

Apricot puree, basil & pistachio pesto, sourdough

Kofte – 7,5

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

House Fried Potato – 4,5

Chives, harissa mayo, truffle oil

Jerusalem Pita – 1,5

Round flatbread with a pocket

Simit – 1,5

Turkish sesame ring pastry

Sourdough Sweet – 4,5

Mango and honey butter

Corn bread – 3

House gluten free, nigella seeds, spring onions, parsley

Marinated Olives – 3,5

Kalamata & green Chalkidiki

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

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