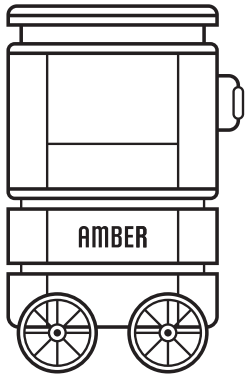


Mon - Fri / 8 - 12 Sat / 8 - 15 Sun / 9-15

BREAKFAST



Special Sat - Sun / minimum 2 people

Amber bottomless brunch – 16 per person
“Must be bought by the whole table”

Grilled Jerusalem pita

Feta & marinated olives GF/NF

Aleppo fried eggs GF/NF/DF

Tahini & pekmez GF/NF/DF/

Amber hummus salsa GF (WITH CORN BREAD INSTEAD)

Pide, baked flatbread topped with spiced & herbed minced lamb NF/DF

Hot smoked trout, harissa sweet potato, grape relish GF/NF/DF

Burnt aubergine with crushed olives, Turkish peppers, chickpeas GF/NF/DF

10 hundred million bubbles...

Sat - Sun / minimum 2 people

Bottomless prosecco – 19 per person
“Must be bought by the whole table & maximum 2 hours”

Plates

Challah toast – 10,5

Whipped mascarpone yogurt, seasonal fruit, honey, thyme, dukkah, pistachios

Acai bowl – 7

Homemade granola, Greek yogurt, seasonal fruits, organic Acai powder, honey, blueberry reduction

Avocado – 9

(CAN BE GF WITH CORN BREAD) DF/NF

Crushed avocado on sourdough toast, chilli, two poached eggs

Avocado & kale – 9 VEGAN

(CAN BE GF WITH CORN BREAD) DF

Kale and cauliflower rice, almonds, fresh herbs, chilli on sourdough toast.

Shakshuka – 10,5 CAN BE GF/NF/DF (PLEASE ASK)

Eggs poached in tomato, onion, pepper ragout, tahini, dukkah, with sourdough or Simit

add **house Pastirma – 3**

Burnt aubergine – 10,5 (CAN BE GF WITH CORN BREAD)

Poached eggs, toasted zaatar pita, sumac yogurt, chilli butter

Zucchini halloumi fritters – 10,5

Kale, cauliflower rice, almonds, fresh herbs, chilli, poached eggs.

Hot smoked trout – 10,5 GF

Zingy edamame salad, goats' curd, on house corn bread, poached egg, furikake

Amber fry up – 11,5 (CAN BE GF WITH CORN BREAD)

Streaky bacon, fried egg, Dingley Del sausage, potato and mushroom hash, beans, roasted tomato and sourdough

Amber pita – 8

Streaky bacon, fried egg, pickled gin cucumber, gem lettuce, tomato, mustard tahini

Breads & Spreads

Simit – 1,5

Turkish sesame ring pastry

Corn bread – 3,5

House gluten free, nigella seeds, spring onions, parsley

Jerusalem pita – 1,5

Round flatbread with a pocket

Sourdough sweet – 4,5

Mango and honey butter

Tahini & pekmez – 3,5 DF/NF

Tahini and grape molasses served with warm pita

Extras

Chorizo – 3,5 GF

Pork, Spanish

Dingley Del sausage – 3,5 DF

Pork, British

Streaky bacon – 2,5 GF/DF/NF

Salt-cured pork belly

Egg – 1,5 GF/DF/NF

One free range egg, poached or fried

Roasted tomato – 3 GF/DF/NF

With thyme

Smashed avocado – 4 GF/DF/NF

With lemon and chilli

Halloumi – 3,5 GF/NF

Cheese, mixture of goats' & sheep's milk

Scrambled eggs – 4,5 GF/NF

3 free range eggs

All breads can be substituted to gluten free corn bread

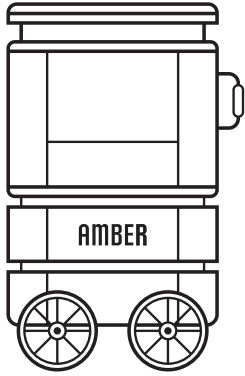
All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free. For those who suffer serious allergies, please speak with a manager for further information

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

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Mon - Sun 11:30 - 17

LUNCH

Salads Choice of 3 for 10

Miso aubergine – 4,5 GF

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

Green beans – 4,5 GF/VEGAN

Green beans, baby potatoes with shallots vinaigrette, sesame seeds

Winter squash – 4,5 GF / NF

Chilli pumpkin seeds, crispy shallots, pomegranate molasses, yogurt

Brussel sprouts – 4,5 GF / NF / VEGAN

Balsamic roasted, cauliflower, cranberry, almond flakes, pickled onions

Carrots & parsnips – 4,5 GF / VEGAN

Purple and orange carrots, green tahini, nigella, dukkah, corriander

Quinoa – 4,5 VEGAN/NF

Edamame, pomelo segments, yuzu dressing, parsley, roasted peppers

Tabouleh – 4,5 VEGAN/NF/GF

Parsley, cauliflower rice, tomatoes, pomegranate, spring onions

Pide Flatbread baked with fillings in the oven

Traditional – 8 NF/DF

Minced lamb, peppers, onions, tomato, parsley

Aubergine – 9 NF

Basil, feta cheese, roasted peppers, chilli

Shakshuka – 8 DF

Baked tomato, pepper ragout, egg, tahini

Nduja – 9 NF

Spinach, cherry tomatoes, house cokelek cheese

Pita Burgers or with a choice of 2 salads for 13

14 hr lamb shoulder – 9 DF/ NF

Sumac onion, turkish peppers, tahini, tomato

Crispy chicken thigh – 8,5 NF (fish sauce)

Kimchi, harissa mayo, gem lettuce

Cauliflower – 8,5 VEGAN

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

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Plates or with a choice of 2 salads for 13

Trout – 9 NF/DF

Sweet chilli baked trout

Moroccan chicken – 9 NF/DF/GF

Slow roasted chicken leg with olives and spices.

Frittata – 8 NF

Spinach, feta, chilli, onions, peppers, potatoes

Zucchini halloumi fritters – 8

Kale cauliflower rice, yogurt, almonds, fresh herbs

Meatballs – 9 NF

Lamb meatballs, yogurt tahini, sumac onions and pickled pepper

Snacks & Sides

Amber hummus salsa – 6 GF (WITH CORN BREAD INSTEAD)

Served with Pita

Burrata – 9

Apricot puree, basil & pistachio pesto, sourdough

Kofte – 7,5 DF/NF/VEGAN

Stuffed gem lettuce with lentil & bulgur, sumac

House fried potato – 4,5

Chives, mayo, truffle oil

Jerusalem pita – 1,5

Round flatbread with a pocket

Simit – 1,5 NF/DF

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 GF/NF/DF

Kalamata & green Chalkidiki

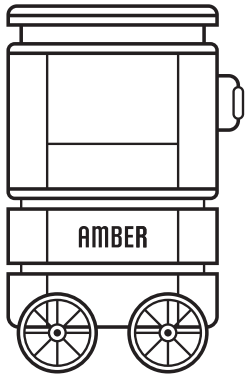
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Mon - Sat 17 - 22:30 / Sun 17 - 22

DINNER



Snacks & Dips

Jerusalem pita – 1,5

Round flatbread with a pocket

Simit – 1,5

Turkish sesame ring pastry

Amber hummus salsa – 6 VEGAN

Served with pita

Marinated olives – 3,5 GF/DF/NF/VEGAN

Green Chalkidiki, tarragon

Burrata – 9 (GF without bread)

Apricot puree, basil & pistachio pesto, sourdough

Vegetables

Cauliflower – 8 DF/VEGAN

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

Aubergine – 9 DF/VEGAN

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

Kofte – 7,5 DF/NF/VEGAN

Stuffed gem lettuce with lentil & bulgur, sumac

Beetroot tartare – 8

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

Fish

Langustine bisque – 11 NF (GF without bread)

Prawns, Cod, pak choi, sourdough

Squid – 8 NF/DF

Deep fried squid with sweet potato puree and grape gremolata

Stone bass – 10,5 NF

Green couscous, miso creme fraiche, spinach

Hot smoked trout – 8 GF/NF

Horse radish, dill creme fraiche, radish, sumac

Meat

Chicken skewers – 8 DF

Dabu dabu sauce, coconut and peanut crumble

Pork belly – 10 NF/DF

Fried polenta, house kimchi, parmesan

Rib eye – 12,5 NF/GF/DF

Pickled oyster mushroom, tomato tahini salad

Glazed lamb shoulder – 16 NF (can be GF/DF)

Smoked aubergine, yogurt, chilli butter pita croutons

Pide

Burnt leeks – 10 NF

Blue cheese, caramelised onions, red basil, figs

Nduja – 9 NF

Spinach, cherry tomatoes, house cokelek cheese

Traditional – 8 NF/DF

Minced lamb, peppers, onions, tomato, parsley

Sides

House fried potato – 4.5 NF

Chives, truffle oil, served with Harissa mayo

Greens – 6 NF/GF/DF

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

Tahini Fondant – 6

Chocolate, vanilla icecream

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