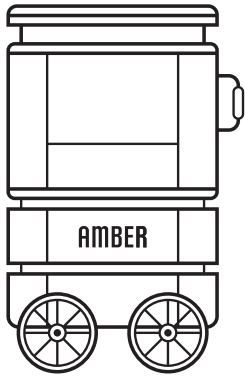


Mon - Fri / 8 - 12 Sat / 8 - 15 Sun / 9-15



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

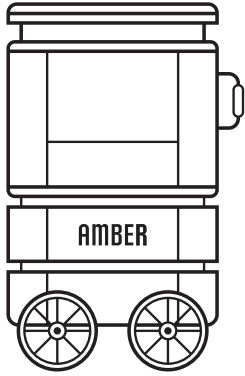
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A discretionary service charge of 12.5% will be added to your bill.

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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

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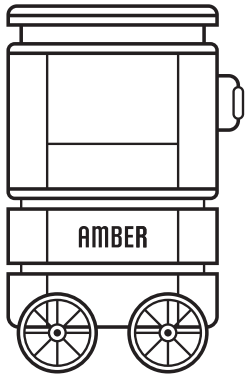
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Mon - Sat 17 - 22:30 / Sun 17 - 22

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 GF/Vegan
Fried cauliflower, crispy shallots, green tahini, pomegranate, dukkah

Aubergine – 9 GF
Chilli maple labneh, roasted peppers, dukkah

Kofte – 7,5 NF/Vegan
Stuffed gem lettuce with lentil & bulgur kofte, sumac. pomegranate gremolata

Courgette ribbons – 8,5 GF
Blackberries, lime, orange zest, labneh, dill hazelnut crumble

Fish

Ray wing – 11 NF/GF
Enoki mushroom, peppercorn sauce

Squid – 8 NF/DF
Deep fried squid with sweet potato puree and grape gremolata

Stone bass – 10,5 NF/GF/DF
Chardgrilled hispy cabbage, sorrel pesto, lemon

Trout Rilette – 8 GF/NF/DF
Dill, radish, fennel seeds, sourdough toast

Red Snapper – 8 GF
Smoked almonds, fig leaf oil, verjuice, creme fraiche

Meat

Chicken Chop – 9 NF/DF
Mango habanero salsa

Pork belly – 10 NF
Fried polenta, house kimchi, parmesan

Onglet – 10 GF
Tarragon & cappers vinegarette, hazelnut cream

Glazed lamb shoulder – 16 NF(can be GF)
Burnt 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

Black Sea – 10 NF
Gorgonzola, young tallegio, pecorino romano, egg yolk, turkish peppers

Sides

House fried potato – 4.5 NF
Chives, truffle oil, served with Harissa mayo

Winter squash – 6 NF/GF
Chilli pumpkin seeds, crispy shallots, pomegranate molasses, yogurt

Sweets

Chocolate mousse – 6 GF/(can be DF)
Sour cherry ice cream, tahini cookie crumble

Blueberry Cheesecake – 6,5 NF
Blueberry compote, mascapone cream, brownie

Mango baklava – 6
Mango custard, mascarpone and whisky cream, pistachios, crispy filo

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