



## Snacks & Dips

### Jerusalem pita

Round flatbread with a pocket – 1,5

### Simit

Turkish sesame ring pastry – 1,5

### Amber hummus salsa

Served with grilled pita – 6

### Marinated olives

Green Chalkidiki, tarragon – 3,5

### Mango Butter

Served with house sourdough bread – 4,5

### Burratina

Apricot puree, basil & pistachio pesto, sourdough – 9

## Meat

### Chicken Chop

Dabu dabu sauce, hazelnuts & coconut flakes – 9

### Pork belly

Fried polenta, house kimchi, parmesan – 12

### Onglet Piyaz

Marinated hanger steak, tomato & beans salad, tahini dressing – 11

### Glazed lamb shoulder

Burnt aubergine, yogurt, chilli butter, pita croutons – 16

## Vegetables

### Cauliflower

Fried cauliflower, crispy shallots, green tahini, pomegranate, dukkah – 9

### Aubergine

Chilli maple labneh, roasted peppers, dukkah – 9

### Kofte

Stuffed gem lettuce with lentils & bulgur kofte, sumac pomegranate gremolata – 7,5

### Courgette ribbons

Blackberries, lime, orange zest, dill hazelnut crumble – 8

## Fish

### Squid Gazpacho

Cold tomato soup, blanched and buttermilk marinated squids – 9

### Stone bass

Chared hispy cabbage, lemon butter, broad beans, dill – 12

### Ceviche

Sea bass, mango, chilli, soft herbs & tiger milk – 10

### Salt cod fritters

Tartare sauce – 9

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## Pide

### Traditional

Minced lamb, peppers, onions, tomato, parsley – 8

### Aubergine

Basil, feta cheese, roasted peppers, chilli – 9

### Burnt leeks

Blue cheese, caramelised onions, basil, figs – 10

### Nduja

Spinach, cherry tomatoes, house cokelek cheese – 8

## Sides

### House fried potato

Chives, truffle oil, harissa mayo – 4,5

### Heritage tomatoes

Starwberries, balsamic glaze, basil – 6

## Sweets

### Chocolate mousse

Blackberries, tahini cookie crumble – 6

### Mango baklava

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

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

DINNER

Breakfast

8

12

## White Wine

	175	500	75cl
<b>Frentano, organic</b> Trebiano d'Abruzzo, Italy, 2018	6	15	23
<b>Sel et Sable</b> Picpoul de Pinet AOP, France, 2018			25
<b>Gran Cerdo, biodynamic</b> Rioja Alta, Spain, 2018	6,5	16	27
<b>Rabl Gruner Veltliner</b> Loss, Langenlois, Austria, 2017			29
<b>Domaine Guy Allion</b> 100% Sauvignon Blanc, France, 2018	8	23	33
<b>Koester Wolff</b> 100% Riesling, Germany, 2017	6,5		28

## Rose & Skin Contact

<b>Volubilia Rose</b> Domaine de la Zouina, Morocco, 2018	6,5	16	26
<b>Baglio Bianco IGP, organic skin contact</b> 100% Catarrato, Cielo, Sicily, Italy, 2018			32

## Red Wine

	175 ml	500	75cl
<b>Les Petits Clement Merlot, natural</b> Côtes du Tarn, France, 2018	6	15	23
<b>Sensas Pinot Noir</b> Pays D'Oc, France, 2017	6,5	16	25
<b>Camille Malbec, organic</b> Château du Cèdre, Cahors, France, 2018	7	18	28
<b>Podere Gamba Chianti, organic</b> San Ferdinando, Val Di Chiana, 2017			37
<b>Kayra Okuzgozu</b> Anatolia, Reserve, Turkey 2013	8	20	34
<b>Cabernet Sauvignon</b> Viento Aliseo, Spain 2017	7,5		33
<b>Les Hautsdu Terval,</b> Terrasses du Larzac, France 2018			38

## Sparkling

	125	75cl
<b>Prosecco Era</b> Italy, NV organic	7	32
<b>Champagne Jean Paul Deville</b> Cuvée Carte Noire, Brut, France		64

## Cocktails

Classics available on request

### Amber Road

Bulleit bourbon, velvet falernum, angostura bitters

### Peruvian Petal

Pisco, homemade rose syrup, aquafaba, lemon

### Pear G & T

Tanqueray, pear, homemade thyme syrup, peychaud bitters

### San Remo Martini

Espresso, vodka, Frangelico, amaretto

### Figmary

Tanqueray, figue liqueur, homemade rosemary syrup, prosecco

## Beers

<b>Efes</b> 500ml Pilsner, Turkey	4,9
<b>Posh Lager</b> 330ml Lager, Forest Road Brewery, Hackney	4,9
<b>Undercurrent Pale Ale</b> 330ml Pale Ale, Siren Brewery, Berkshire	4,9

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.