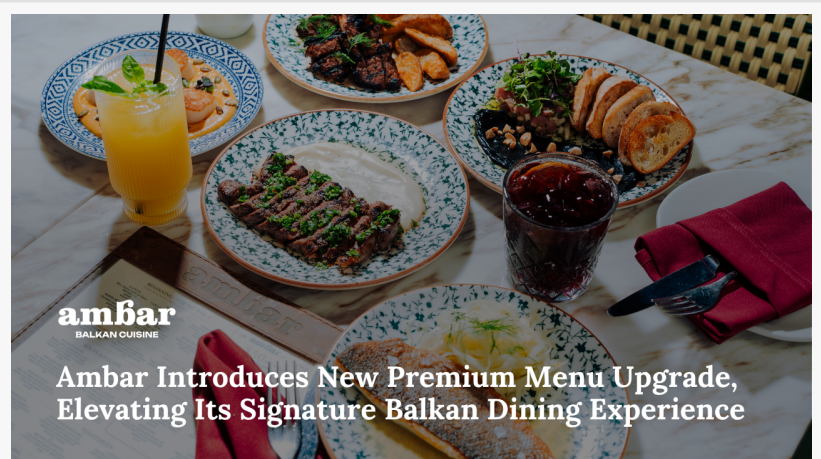


Ambar Expands Its Balkan Dining Experience with New Premium Menu at Capitol Hill and Clarendon

Fresh seafood, NY Strip Steak and Lamb Chops add a premium new layer to Ambar's signature Dining Without Limits lunch and dinner experience.

WASHINGTON, DC, UNITED STATES, August 27, 2026 /EINPresswire.com/ -- Ambar is introducing a new Premium Menu across its [Capitol Hill](#) and [Clarendon](#) restaurants, expanding its signature Balkan dining experience with a curated collection of fresh seafood, premium cuts and elevated preparations available during lunch and dinner service.



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Offered for an additional \$20 per guest, the Premium Menu features selections including Fresh Branzino, Tuna Tartare, Scallops, NY Strip Steak and Lamb Chops, giving guests an opportunity to explore another dimension of Ambar's culinary program while remaining rooted in the communal style of dining that defines the restaurant.

“

Ambar has always been about generosity, discovery and the experience of sharing a table. The new menu evolves that experience while staying connected to traditions that inspired us from the beginning.”

Ivan Iričanin, Founder and CEO of Street Guys Hospitality.

The launch represents the continued evolution of a concept built around a simple Balkan tradition: the table is meant to be shared.

A Modern Expression of Balkan Hospitality

Ambar's culinary philosophy draws from the Balkan Peninsula, where hospitality has long been defined by generosity, abundance and gathering around food.

In traditional Balkan homes, meals are rarely experienced as a sequence of individual courses. Dishes are placed at the center of the table, shared across the group and replenished as conversation continues. That tradition traveled to the United States through generations of Balkan immigrants and remains central to the way Ambar approaches hospitality today.

Ambar translated that heritage into its signature Dining Without Limits experience, a contemporary interpretation of the traditional Balkan style of dining known as “Voz.”

Guests are invited to explore more than 40 dishes and reorder favorites throughout the meal, moving freely between grilled meats and seafood, slow-cooked dishes, traditional spreads, baked flatbreads, pies and other expressions of Balkan cuisine.

The Premium Menu builds on that foundation by introducing a more elevated tier of ingredients and preparations into the experience.

“The idea behind Ambar has always been bigger than any individual dish,” said Ivan Iričanin, founder and CEO of Street Guys Hospitality. “It is about generosity, discovery and the experience of sharing a table. The Premium Menu allows us to continue evolving that experience while staying connected to the traditions that inspired Ambar from the beginning.”

From the freshness of Tuna Tartare and Scallops to whole Fresh Branzino and more substantial selections such as NY Strip Steak and Lamb Chops, the new menu broadens the range of flavors and textures available to guests while maintaining the communal rhythm of the Ambar experience.

The result is a more expansive approach to lunch and dinner — one designed equally for date nights, celebrations, business dinners, group gatherings and guests looking to experience Balkan cuisine at a more elevated level.

Guests can preview the new offering in Ambar’s Premium Menu video commercial.

Extending Ambar’s Presence Across the DMV Dining Landscape.

The launch comes as Ambar continues to build its position within the Washington metropolitan dining scene.

At Ambar Capitol Hill in Washington, D.C., the restaurant has become particularly known for its weekend brunch experience, earning recognition in the 2026 Best of D.C. Awards. While the Premium Menu is offered exclusively during lunch and dinner service, the brunch recognition reflects the broader range of experiences that have helped establish Ambar as a destination across multiple dining occasions.

Across the Potomac, Ambar Clarendon in Arlington, Virginia has also received recognition from

the Michelin Guide, further establishing the restaurant's interpretation of Balkan cuisine within the region's evolving culinary landscape.

Together, the restaurants reflect a broader ambition for Ambar: introducing Balkan food and hospitality to a wider American audience while continuing to advance how that tradition can be expressed in a contemporary restaurant environment.

The brand has also brought that story beyond its dining rooms, including a recent FOX television feature highlighting Ambar's cuisine and the culinary traditions behind it.

Experience the Premium Menu

The Ambar Premium Menu is available during lunch and dinner service for an additional \$20 per guest at:

Ambar Capitol Hill
523 8th Street SE
Washington, D.C. 20003

Ambar Clarendon
2901 Wilson Boulevard
Arlington, VA 22201

Guests can [make a reservation](#), find Ambar on Google and follow Ambar on Instagram for menu introductions, culinary stories and upcoming restaurant experiences.

About Ambar

Ambar is a modern Balkan restaurant concept from Street Guys Hospitality inspired by the traditions of generosity, communal dining and culinary discovery found throughout the Balkan Peninsula.

Through its signature Dining Without Limits experience, Ambar offers guests the opportunity to explore more than 40 dishes inspired by the region, from grilled meats and seafood to slow-cooked specialties, traditional spreads, flatbreads and pies. The experience represents a contemporary interpretation of the Balkan tradition known as Voz, in which food is continuously shared around the table as part of a larger social experience.

With restaurants in Washington, D.C., Arlington and Chicago, Ambar continues to introduce a new generation of guests to Balkan cuisine while evolving the traditions, flavors and hospitality that inspired the concept.

Learn more at AmbarRestaurant.com.

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