

COCKTAILS / 12

[Light & Fresh – Perfectly suited for lunch]

SPANISH CITRUS GT

Tanqueray, squeezed orange, lemon,
lime, grapefruit, tonic

CRANBERRY LEMON DROP

Ketel One, lemon, house cranberry

TRADITIONAL MARG

Cenote Blanco, Magdala, Grand Marnier

SPICY MARG

Jalapeno pineapple infused Milagro
Reposado, Magdala

NON-ALCOHOLIC

MASALA ICE TEA *(1 refill)* / 5

ARNOLD PALMER *(1 refill)* / 5

RASPBERRY LIMEADE / 8

FEATURED WINES

WHITE / ROSE

6oz / 9oz

Vueve de Vernay Rosé, France

12 / 18

Clos du Bois Sauv Blanc, CA

11 / 16

Donini Pinot Grigio, Italy

10 / 15

REDS

6oz / 9oz

MacMurray Ranch Pinot Noir CA

14 / 21

Archaval Ferrer Malbec, Argentina

14 / 21

The Prisoner Red Blend

18 / 27

WELCOME TO AMBLI DTC

*This is a Globally inspired Lunch Menu.
where everything is made fresh
and made-to-order*

We are Excited to share that Ambli is
finally moving into the Catering World
for Lunch / HH / Dinner

Catering@AmbliDenver.com

Thanksgiving is right around the corner
Let Ambli take care of you

**Wonderful Feast for 4pp1 – \$168
or 2pp1 – \$85**

[Hibiscus Chimichurri Roasted Chicken,

1 lb Filet Mignon Kabobs

Avocado Tomato Cucumber Salad

Home made Mashed Potatoes, Coleslaw

Biriyani Rice, Toum, Dessert Bite]

[Ask your Server for more Information]

LUNCH AT AMBLI

STARTERS

Lobster Shooters (2/4) • 8 / 16
Dumpling, red coconut curry, cilantro

Pani Puri (2/4) • 6 / 12
Lentil stir fry in pastry shell, cilantro
& tamarind chutneys

Burrata Spread • 14
Shishitos, tomato marmalade, salsa macha (*peanuts*), prosciutto, grilled sourdough

SALADS

*[Add: Grilled Chicken +7 /
Ahi Tuna* +10 / Filet Mignon* +15]*

Garden Greens • 18
Mixed greens, carrots, beets, cucumber,
apples, avocado, oranges, pecans,
apple cider vinaigrette

Thai • 18
Arugula, red cabbage, jicama, mango,
avocado, edamame, carrots, cashews,
sweet chili dressing *[Add Noodles]*

Power Bowl • 18
Roasted carrots, zucchini, asparagus,
sweet potato, avocado, peanuts, creamy
salsa verde *[Brown Rice Quinoa mix
or Chopped Kale]*

Warm Roasted Beets • 18
Heirloom tomatoes, almonds, goat
cheese, sundried tomato pistachio
olive tapenade

Spicy Tuna Crispy Rice* (2/4) • 8 / 16
Spicy aioli, sweet soy, scallions, sushi rice

Thai Corn Fritters (2/4) • 8 / 16
Sweet potato, corn, coconut flakes,
sriracha crema, sweet chili, basil

SANDWICHES

*[Choice of Small Salad or
Potato Wedges]*

Roasted Chicken Salad • 21
Potatoes, carrots, peas, celery, spicy
tarragon, baquette

Ribeye Milanese • 22
Lightly breaded, avocado, tomatoes,
Oaxaca cheese, escabeche, aioli,
Hawaiian bun

Italian on Pizza Dough • 22
Calabrian pepper aioli, tomatoes,
burrata, prosciutto, balsamic
homemade dough

Filet Mignon Philly • 23
Bell peppers, jalapenos, mushrooms,
caramelized onion, white cheddar,
dijonnaise, ciabatta

MEXICAN GRILL

Ribeye Tacos* (3) • 18
Grilled onions, jalapenos, Oaxaca cheese, salsa cruda, corn or flour tortilla

Chile Relleno Tacos (3) • 18
Anaheim peppers, zucchini, corn, avocado, cheese crusted, habanero crema,
pickled onions, corn or flour tortilla

Tempura Fish Tacos (3) • 18
Avocado mash, grilled pineapple, pico de gallo, sriracha aioli, corn or flour tortilla

Beef Empanadas (4) • 16
Potatoes, carrots, spices, corn masa, black bean puree, salsa verde, crema, queso

Veggie Enchiladas (2) • 16
White cheddar, crema, queso, zucchini, corn, lettuce, potatoes, carrots, muenster,
guajillo sauce *[Add 1 Egg +2 / Chicken +7 / Filet Mignon +15]*

ENTREES

Mahi Mahi Fish & Chips • 23
Coleslaw, house made tartar sauce, potato wedges

Indian Branzino Masala • 23
Pan sautéed, skinless, sliced potatoes, zucchini, home made Daal, rice and naan

Chicken Tikka Masala • 22
Spiced creamy tomato curry, rice, cilantro, naan

Kabob Feast (Chicken • 22 or Filet Mignon • 24)
Grilled skewer with zucchini, bell pepper, onion, turmeric rice,
cucumber avocado tomato salad

*These menu items may be served raw or undercooked. Colorado State Food Code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase your risk of food borne illnesses.