

# Welcome to Our Home

## Featuring our Fall & Winter Menu

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### Global Food & Sushi Tasting

*(Shared Table Experience – Minimum 2ppl)*

**10 Food Tastings – \$76/pp**

*(Food Tastings will include Seafood)*

**10 Food Tastings + Cocktail/Wine Pairings – \$130/pp**

*[For all of the Table Maintenance that goes into this Experience, a 22% gratuity is added]*

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## Sushi

### **Veggie Roll • 15**

Pickled carrot jicama cucumber jalapeno,  
cashews, avocado, scallion, cilantro,  
sesame seeds

### **Ambli Lobster Roll • 20**

Crab salad, avocado, tempura  
lobster, spicy aioli, tobiko

### **Tuna Tartare\* (4) • 16**

Ahi tuna, spicy aioli, sweet soy,  
sesame seeds, scallions, crispy rice

### **Shrimp Black Tempura (4) • 12**

Yuzu dijon aioli

### **Hamachi Sashimi\* (4) • 24**

Yuzu soy, avocado, togarashi, jalapeno,  
sriracha, cilantro

### **Big Eye Tuna Sashimi\* (2) • 12**

Sweet soy, chili oil, chives, sesame seeds

### **Wagyu Nigiri\* (2) • 24**

Japanese A5 Wagyu, spicy onion  
marmalade, sweet soy, fried seaweed,  
smoked bourbon soy sauce

### **Plantain Nigiri (2) • 8**

Caramelized plantains, blue cheese, yuzu

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*22% service charge will be added to groups of 5ppl+ and to all Tasting Menus. Ambli Global has a Tip Pool Policy. Will provide individual checks up to 4 ppl; one check for 5+.*

# Starters

## Lobster Shooters (4) • 16

Lobster dumpling, basil, mint, lemongrass  
red coconut curry, cilantro

## Beets & Burrata • 16

Roasted beets, orange, avocado,  
arugula, balsamic reduction, candied  
pecans, scallions

## Indian Street Food • 19

2 beef samosas, 4 lentil stir fry shells,  
bhel puri (*savory snack mix*),  
cilantro, tamarind chutneys

## Thai Salad • 16

Green papaya, carrot, jícama, mango,  
cucumber, peanuts, sesame, basil, mint,  
pomegranate vinaigrette

## Pollo Verde Enchiladas (2) • 15

Onions, crema, queso, lettuce, avocado,  
salsa verde, black bean tortillas

## Chile Rellenos • 19

3 poblano cheese rellenos, corn ribs,  
pork green chili

# Mains

## Ribeye\* (12 oz) • 60

Guajillo rub, grilled jalapenos and  
onions, cilantro avocado salsa, baby  
carrots, loaded baked mashed potato

## Seafood Medley • 28

Tiger Shrimp, calamari, PEI mussels,  
chorizo, red snapper, garlic, tomato, saffron  
white wine butter sauce, grilled bread

## Chicken Tikka Masala • 32

Roasted grilled airline chicken, spiced creamy  
tomato curry, rice, naan, cilantro  
[Add 1 GF Naan +3]

## Short Rib (6oz) • 52

Artigiano polenta, red wine reduction  
braised short rib, baby carrots

## Spicy Spaghetti Squash Marinara • 22

Sundried tomato sauce, carrots,  
zucchini, artigiano

## Machi Paka (8oz) • 48

Marinated, pan sautéed red snapper,  
coconut spiced curry, rice,  
potatoes, naan, cilantro  
[Add 1 GF Naan +3]

## Mediterranean Platter\* (12 oz of meat) • 48

Doner Kebab Style Trio (*grilled savory meats*), ribeye, chicken breast, leg  
of lamb, eggplant dip, toum, whipped feta, veggies, hummus, naan,  
sautéed onions and jalapenos [Add 1 GF Naan +3]

*\*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.*