

WELCOME TO AMBLI KITCHEN & BAR

THE BATTLE OF LOVE TASTING MENU for 2 ppl – \$150

Add a Wine Pairing \$35/pp

Who is more Romantic – Italy, France or Spain?

[not including tax and 22% automatic service charge]

STARTER

Burrata Huitlacoche

2nd TASTING

Lobster Tail al Ajillo

3rd TASTING

Broccoli Caesar

4th Tasting

[choice of 1 per person]

Braised Short Rib
or Sautéed Chilean Sea Bass

Sides

[choice of 1 per person]

Risotto with crispy mushroom
or Patatas Bravas

Sorbet & Berries

[Tasting Menus available in Dining Room only]

A LA CARTE

[If you have Allergies or dislikes, please notify your Server. All ingredients are not listed.]

BITES

Lobster Shooters (4) *Dumpling, lemongrass red coconut curry, cilantro / 16*

Spicy Tuna Crispy Rice* (4) *Tuna tartare, spicy aioli, sweet soy, scallions, sushi rice / 18*

Greek Style Ahi Tuna Tostadas* (2) *Smashed avocado, fried capers, agromato aioli, pickled onion, fried olives / 20*

Taste of Thailand (2 each) *Sweet potato corn croquettes, chili garlic polenta cakes / 13*

Fries Trio *Zucchini, potato, sweet potato, curry aioli, sweet chili, habanero ketchup / 16*

Crab Sushi Roll *Jumbo lump crab, avocado, spicy aioli / corn flakes, sweet soy, sesame / 28*

STARTERS

Beets & Burrata *Avocado, orange, green apple, caramelized pecans, balsamic / 19*

Kung Pao Noodles *Cabbage mix, edamame, avocado, cashews, mango, cilantro, peanut dressing / 19*

Crab Cakes (2) *Jumbo lump, creamy tomato bisque, pickled veggies, parsley oil / 24*

Chimichurri Lamb Lollipops (3)* *Grass fed Lamb, balsamic, pomegranates / 33*

ENTREES

Chicken Penang Curry *Rice noodles, peanut coconut curry / 30 [Can be Vegetarian / 22]*

Mahi Mahi Fish & Chips *Fish fingers, potato wedges, coleslaw, house made tartar sauce / 28*

Brazilian Platter* *Filet Mignon, hibiscus roasted chicken, pork feijoada, veggies, mashed potatoes / 48*

Mediterranean Kabob Feast* (2) *Ribeye and Chicken, veggies, rice, toum, labneh dip, naan / 48*

Ambli Indian Classics* *Karahi Gosht, choice of Kuku Paka or Chicken Tikka Masala, rice, naan / 38*

Spicy Paella* *Sautéed veggies, spicy creamy saffron rice / 48*

[Seafood: PEI Mussels, Shrimp, Mahi Mahi OR Carne: Chorizo, Chicken, Ribeye, Lamb Merguez]

COCKTAILS / WINES / BEERS

COCKTAILS

[Freshly Juiced In-House]

RASPBERRY LEMONDROP / 17

Grey Goose, fresh raspberry juice, lemon

POMEGRANATE HIBISCUS COSMO / 18

Hibiscus infused Titos, St Germain, lemon, lime, ginger simple, house made grenadine

CITRUS GIN FIZ / 16

Fords Gin, fresh mandarin, lime, simple

LYCHEE MARGARITA MARTINI / 17

Cenote Blanco, fresh lychee, Aperol

BROWN SUGAR CITRUS OLD FASHIONED / 16

Bulleit Bourbon, house brown sugar citrus, cherry apple bitters

TURKISH FIG OLD FASHIONED / 18

House-infused Turkish Fig and toasted pecan Woodford Reserve, bitters

MOCKTAILS

[Freshly Juiced In-House]

RASPBERRY LIMEADE / 10

Raspberry, lime, club soda

LYCHEE LEMONGRASS / 10

Lychee, lemon, lime, lemongrass simple, ginger ale

MANDARIN SOUR / 10

Mandarin, lime, lemon, simple, yuzu, muddled fresno [Spicy or Non-Spicy] [Tajin or Salt Rim]

DESSERT DRINKS

SUNORA CREAM DE BACANORA / 10

[Better than Baileys] – Mocha coffee liqueur

ESPRESSO MARTINI / 18

Van Gogh DBL Espresso Vodka, Amarula, Galliano Espresso, Espresso, Cream

CARAJILLO / 15

Liquor 43, Three Cord Bourbon cream, espresso, cream

BUBBLES

6oz / 9oz / BT

TIAMO PROSECCO

Prosecco, Italy

12 / 18 / 48

VEUVE DE VERNAY (sparkling)

Sparkling Rosé, France

14 / 21 / 56

MUMM NAPA BRUT RESERVE (187ml)

Brut Champagne, CA

/ 16

WHITE WINE

PAZO DAS BRUZAS

Albarino, Spain

15 / 23 / 60

DOMAINE PICHOT

Chenin Blanc, France

15 / 23 / 60

LA GARENNE

Sancerre (Sauv Blanc), France

18 / 27 / 72

LOUIS JADOT (unoaked)

Chardonnay, France

15 / 23 / 60

FRANK FAMILY (oaked)

Chardonnay, CA

18 / 27 / 72

RED WINE

MACMURRY RANCH

Pinot Noir, CA

16 / 24 / 64

WHOLE CLUSTERS

Pinot Noir, OR

17 / 26 / 68

E. GUIGAL

GSM, France

15 / 23 / 60

BANFI

Chianti, Italy

15 / 23 / 60

MARQUES DE CACERAS

Rioja Reserva, Spain

16 / 24 / 64

PRISONER

Red Blend, CA

22 / 33 / 88

AUSTIN HOPE (5 GL)

Cabernet, CA

22 / 33 / 110

BEERS

PARTAKE NA / 7

PERONI / 7

IPA / 7

TRUMER PILS / 7

NEGRA MODELO / 7

WEIHENSTEPHANER / 7

•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.

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