

WELCOME TO AMBLI GLOBAL

We began the Ambli journey 12 years ago with a vision: to explore international flavors in a way that was bold, creative, and heartfelt. From Indian spices and Asian techniques, to Mediterranean warmth and Mexican vibrancy, our kitchen has always been a place of discovery.

This Year, we're taking that spirit of exploration one step further. Drawing from the heritage of our Owners – Indian and Mexican – we've created something truly unique: the **INDO-MEX menu.**

CHAAT & BOTANAS

[Small Plates]

Lobster Shooters (4) • 16

Wonton dumplings, red coconut curry, cilantro

Ambli Ceviche* • 22

Hamachi, calamari, octopus, corn, sweet potato, cilantro, leche de tigre

Ahi Tuna Crudo* • 22

Mango, avocado, spring onions, cilantro citrus, poppadom

Beets & Burrata • 20

Salsa macha burrata, avocado, corn, sweet potato

Makai Paka Esquites • 12

[Street corn in E. Africa and Mexico]
Coconut curry aioli, queso fresco, lime

Chaat Salad (2) • 10

[Most popular Street Food in India]
Tortilla cups, cucumber, potato, chickpeas, onions, puff rice, chutneys

Spinach Potato Pakora • 12

Fritters, mango, tamarind, cilantro chutneys

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

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+.

NAAN & MASA

Lobster Tikka Tamal • 21

Poached & grilled Lobster tail,
citrus cucumber onion salad

Samosas (3) • 12

Ground beef, potatoes, carrots, peas,
craisins, apples, cilantro mint
yogurt chutney

Chicken Saag Quesadilla • 18

Masala, spinach, tamarind, cilantro
chutneys, cheddar crust spinach tortilla
[Can be Vegetarian]

Masala Potato Sopes (2) • 10

Spiced potatoes, croissant dough, queso
fresco, salsa verde yogurt, cilantro

TANDORI & PARRILLA *(Grill)*

Cabbage • 19

Grilled cabbage, pomegranate, puff rice,
toasted almonds, salsa macha, garlic yogurt

Garlic Tiger Prawns (3) • 38

U-6 Prawns, butternut squash fries, mango
cucumber salad, lemongrass curry

Seekh Kebab* • 36

Ground NY Strip & Filet, hummus,
toum, kachumber, naan

Chicken Tikka Pastor Kebab • 34

Marinated grilled chicken, pineapple
pico de gallo, guacamole salsa, tortillas

CHEF CREATION CLASSICS

Kuku Paka • 36

[Popular E. African dish]

Grilled chicken, coconut curry, potatoes,
basmati rice, corn ribs, naan

Chicken Tikka Masala Enchiladas • 32

Marinated grilled chicken, tomatillo
sauce, manchego, yogurt, chutneys,
cilantro, spanish rice

Short Rib Karahi Gosht • 38

Braised, spiced Short Rib, smashed
garlic potatoes, naan

Biriyani

Green coconut curry, masala potatoes,
citrus cucumber onion salad, puff rice,
pomegranates, cilantro yogurt, naan

Guajillo Braised Lamb Shank • 48

Chicken Barbacoa • 40

Seafood* • 48

•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.