

# Welcome to Our Home

## Featuring our Fall & Winter Global Menu

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### Shared Tasting Experiences

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*(Minimum 2ppl)*

#### Global Food Tasting

*(light to heavy)*

8 Food Tastings – \$75/pp

8 Food Tastings + Cocktail/Wine

Pairing – \$130/pp

*(will include Seafood)*

#### Chef's Sushi Tasting\*

7 Tastings – \$40/pp

*[Includes a Mandarin Citrus  
Sake cocktail]*

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## Sushi

#### Veggie Roll • 15

Pickled carrot jicama and cucumber,  
cashews, avocado, scallion, cilantro,  
jalapeno, sesame seed

#### 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

#### Hamachi Sashimi\* (4) • 24

Yuzu soy, avocado, togarashi, jalapeno,  
sriracha cilantro

#### Big Eye Tuna Sashimi\* (2) • 12

Sweet soy, chili oil, chive, sesame seed

#### 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

#### Filet Mignon Tartare\* (4) • 18

Cornichon, roasted garlic dijonnaise,  
fried serrano and capers, truffle oil,  
chives, crispy rice

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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, scallion

## Papaya Salad • 16

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

## Chicken Tinga Empanadas (2) • 15

Stuffed blue corn masa, pinto beans,  
Oaxaca cheese, avocado puree, coleslaw,  
crema, manchamanteles mole

# Shared Global Samplers

*(Ideal for 2 ppl)*

## East African Indian • 32

4 spicy piri piri chicken wings, 4 beef  
samosas, 4 lentil stir fry shells, smashed  
potatoes

## Mexican • 32

2 Dips (Guac & White Cheddar), 2 chile  
rellenos, pork green chile, plantain  
tostones, trout chicharones

## Mediterranean\* (14 oz of meat) • 62

1 Filet Mignon kabob, chicken kabob, 1 lamb seekh kebab, 2 lamb  
lollipops, eggplant dip, toum, whipped feta, veggies, hummus, naan

# Mains

## Ribeye\* (12 oz) • 60

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

## Short Rib (6oz) • 52

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

## Seafood Medley • 28

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

## Vegetarian Pad Thai • 22

Egg noodles, tamarind chili sauce,  
peanuts, shaved veggies, scallions,  
cilantro, lime, fried egg

## Chicken Tikka Masala • 32

Roasted grilled airline chicken, spiced creamy  
tomato curry, rice, naan, cilantro

## Machi Paka (8oz) • 48

Marinated, pan sautéed Red Snapper,  
coconut spiced curry, rice,  
potatoes, naan, cilantro

*\*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.*