

## NON-ALCOHOLIC

### SPARKLING / SODAS

Pellegrino Medium	6
Coke, Diet Coke, Sprite	3

### COLD

Masala Iced Tea <i>(1 refill)</i>	4
Arnold Palmer <i>(1 refill)</i>	4

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## COCKTAILS / 11

*[Light & Fresh – Perfectly suited for lunch]*

### SPANISH CITRUS GT

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

### CRANBERRY LEMONDROP

Ketel One, lemon, house cranberry

### LYCHEE MARTINI

Tanqueray Gin, fresh lychee, lime, Aperol

*[can be NA w/ Dhos NA Gin]*

### TRADITIONAL MARG

Cenote Blanco, Magdala, Grand Marnier

### SPICY MARG

Jalapeno pineapple infused Milagro Reposado, Magdala

### APEROL SPRITZ

Aperol, prosecco, orange wheel

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## FEATURED WINES

### WHITE / ROSE

	<u>6oz / 9oz</u>
Vueve de Vernay Rosé, France	12 / 18
Clos du Bois Sauv Blanc	11 / 16
Donini Pinot Grigio	10 / 15

### REDS

	<u>6oz / 9oz</u>
Juggernaut Pinot Noir CA	14 / 21
Achaval Ferrer Malbec	14 / 21
The Prisoner Red Blend, CA	18 / 27

# WELCOME TO AMBLI GLOBAL'S LUNCH

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*Ambli just opened for Brunch on Sundays.  
Join us 10-2:30pm*

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## ARNOLD PALMER MONDAY:

**\$2 Arnold Palmer**  
*[Fresh squeezed lemonade  
and Masala iced tea  
One Free Refill]*

## TAKE HOME TUESDAY:

**\$15 Chicken Tikka  
Masala or Chicken  
Penang Curry**  
*(price for To Go only)*

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## STREET FOOD WEDNESDAY:

**\$5 Chaat**  
*(2 of the most popular  
Indian snacks)*  
**2 Pani Puri.** Lentil stir fry shells, **Bhel Puri.** puffed rice, chickpea noodles, chori beans, veggies, chutneys

## TAKE YOUR TIME THURSDAY:

Relax and Enjoy a  
**\$10 Glass of  
French Wine**  
*Louis Jadot Chardonnay  
or E. Guigal GSM*

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*A 22% service charge will be added to all Groups of 5+.  
Ambli has a Tip Pool Policy. Individual checks for up to 4 ppl.  
1 check for 5+ ppl.*

# WELCOME TO AMBLI GLOBAL

## STARTERS

**Lobster Shooters (2/4) • 8/16**

Red coconut curry

**Crispy Tuna Rice\* (2/4) • 8/16**

Habanero aioli, sweet soy,  
sesame, scallions

**Chaat • 12**

*(2 of the most popular Indian snacks)*

**Bhel Puri**, puffed rice, chickpea  
noodles, chori beans, veggies,  
cilantro & tamarind chutneys;  
**Pani Puri**, 2 lentil stir fry shells

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## CRAFTED SALADS / BOWLS

**Thai Salad (Big Eye Tuna\* or Filet Kebab\*) • 24**

Arugula, red cabbage, julienned carrots, jicama, avocado,  
mango, edamame, cashews, sweet chili dressing

**Roasted Beet Salad • 18**

*[Add Chicken +5 / Filet Mignon Kebab\* +11]*

Arugula, heirloom tomatoes, charred avocado, oranges, red onion,  
goat cheese, candied pecans, fig balsamic dressing

**Grain Veggie Bowl • 18**

*[Add Chicken +5 / Filet Mignon Kebab\* +11]*

Brown rice, quinoa, roasted carrots, zucchini, asparagus, brussels  
sprouts, sweet potato, avocado, almonds, creamy salsa verde

**Crab Cake Salad • 18**

Jumbo lump crab cake, onions, red bell peppers, corn, mixed  
greens, mango, grapefruit, orange, apple cider vinaigrette

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## SWEETS

**Dulce de Leche Flan • 10**

**Sopaipillas, chocolate hazelnut ganache • 6**

## SANDWICHES & MORE

*[Choice of Small Salad or Potato Wedges]*

**Quesa Birria Tacos (Skillet Style) • 20**

Skillet style, braised brisket, cheese crusted corn tortilla,  
guacamole, onions, cilantro, consommé

**Ribeye French Dip\* • 20**

Sliced Ribeye, caramelized onions, dijonnaise,  
manchego, fried jalapenos, French bread, au jus

**Chicken Pesto on the Grill • 20**

Marinated grilled chicken, pistachio pesto, piquillo peppers,  
mozzarella, tomatoes, arugula, mayo, balsamic, sourdough

**Chicken OR Steak Gyro\* • 20**

Garlic paste, hummus, cucumber, tomato, red onion, potato  
strings, dijonnaise, home made naan *[sub GF naan +3]*

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## CLASSICS

**Chicken Penang Curry • 22**

Lemongrass coconut curry, sautéed seasonal veggies,  
rice noodles *[Sub quinoa or rice]*

**Chicken Tikka Masala • 22**

Grilled chicken, spiced creamy tomato curry, rice,  
carrots, potatoes, house made naan, cilantro

**Chimichurri Branzino • 22**

Pan sautéed Branzino, roasted veggies

**Shrimp Scampi • 22**

Zucchini coconut noodles, garlic lemon butter sauce

**Short Rib Biscuit & Gravy • 20**

Red wine reduction gravy with braised short rib,  
roasted carrots, potatoes

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\*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.