

# Welcome to Our Home

Featuring our Winter Menu

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## Cocktail Starter

### Lobster Shooters (4) • 16

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

### Shrimp Black Tempura (4) • 12

Yuzu dijon aioli

## Sushi

### Veggie Roll • 15

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

### Ambli Lobster Roll • 22

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

### Wagyu Nigiri\* (2) • 24

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

### Hamachi Sashimi\* (4) • 24

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

### Tuna Tartare\* (4) • 16

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

### Big Eye Tuna Nigiri\* (2) • 12

Sweet soy, chili oil, chives, sesame seeds

### Plantain Tartare (4) • 16

Caramelized plantains, blue cheese,  
yuzu aioli, crispy rice

## Street Food

*(no substitutions)*

### Indian • 15

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

### Mexican • 15

2 poblano cheese rellenos, 2 corn ribs,  
pork green chili

### Middle Eastern • 18

Doner Kebab Style Duo (*grilled stacked savory meats*),  
ribeye, leg of lamb, toum, hummus, naan,  
sautéed onions and jalapenos

[Add 1 GF Naan +3]

# Heavier Starters

## Beets & Burrata • 16

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

## Chicharrones • 16

Lightly golden brown red snapper fritters, chipotle dipping sauce

## Saag Chicken Quesadilla • 16

Marinated chicken, spinach, masala, cheese, thin crispy corn tortilla

## Thai Salad • 16

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

## Pollo Verde Enchiladas (2) • 15

Onions, crema, queso, avocado, salsa verde, lime coleslaw, black bean tortillas

## Spicy Spaghetti Squash Marinara • 16

Sundried tomato sauce, carrots, zucchini, artigiano

# Mains

## Ribeye\* (12 oz) • 60

Guajillo rub, grilled jalapenos and onions, cilantro avocado salsa, baby carrots, smashed potatoes

## Chicken Tikka Masala • 32

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

## Short Rib (6oz) • 52

Artigiano polenta, red wine reduction braised short rib, baby carrots, king trumpet mushrooms

## Seafood Medley • 28

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

[Add 1 GF Bread +3]

## Machi Biryani (8oz) • 48

Marinated, pan sautéed red snapper, tomato coconut spiced curry, onions, rice, potatoes, naan, cilantro

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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+.

•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.