

NON-ALCOHOLIC

SPARKLING / SODAS

Pellegrino Small	4
Pellegrino Large	8
Coke, Diet Coke, Sprite	3

COLD

Masala Iced Tea (1 refill)	4
Arnold Palmer (1 refill)	4

FEATURED WINES

WHITE / ROSE

Triennes Rosé (still), France	13
Clos du Bois Sauv Blanc	11

REDS

Juggernaut Pinot Noir CA	13
The Prisoner Red Blend, CA	16

COCKTAILS / 11

SPANISH CITRUS GT

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

APEROL SPRITZ

Aperol, prosecco, orange wheel

CRANBERRY LEMONDROP

Ketel One, house cranberry, lemon

LYCHEE MARTINI

Tanqueray gin, fresh lychee, lime, Aperol
[can be NA w/ Dhos NA Gin]

PINEAPPLE CARDAMON MARTINI

Tanqueray, fresh pineapple juice, lime, cardamom simple, touch garam masala

TRADITIONAL MARG

Cenote Blanco, Magdala, Grand Marnier

SPICY MARG

Jalapeno pineapple infused Milagro
Reposado, Magdala

CLASSIC MANHATTAN

Old Forester Rye, Cocchi vermouth

WELCOME TO AMBLI GLOBAL

*We have designed a Lunch Menu that is
Light, Affordable and Fresh*

START YOUR LUNCH WITH A \$5 TREAT

MONDAY:

\$5 Spicy Crispy
Tuna Rice (2 pcs)

TUESDAY:

\$5 Indian Snack Trio
2 Lentil Samosas, 2 Falafels,
2 Pani Puri

WEDNESDAY:

\$5 Ketel One
Lemondrop Martinis

THURSDAY:

\$5 Hummus, Veggies,
House made Naan

FRIDAY:

\$5 Margs [Traditional or Spicy]

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

WELCOME TO AMBLI GLOBAL

STARTERS

Lobster Shooters (2/4) • 8/16

Fried lobster dumplings, red coconut curry

Crispy Ahi Tuna Rice* (2/4) • 8/16

Habanero aioli, sweet soy, sesame, scallions

Indian Snack Board • 14

Hummus, veggie samosas, falafel, lentil stir fry, masala potatoes, carrots, cilantro and tamarind chutneys, naan

CRAFTED SALADS / BOWLS

[Choose Green leaf mix ♦ Quinoa ♦ Brown rice ♦ Arugula]

Add. Marinated Grilled Chicken Breast (4oz) +5 /

Grilled Ribeye Steak* (4oz) +6 / Seared Big Eye Tuna* (3oz) +11

Thai • 15

Red cabbage, julienned carrots, jicama, avocado, mango, edamame, cashews, cilantro ginger dressing

Mediterranean • 15

Tomato, cucumber, red onion, olives, pomegranates, crispy chickpeas, feta, parsley cilantro vinaigrette

Seasonal • 16

Roasted beets, brussels sprouts, roasted carrots, sweet potato, avocado, apples, almonds, ancho chili apple dressing

SIDES

Side Salad • 5 ♦ Fries • 6 ♦ House made Chips • 5

SWEETS

Snickers Panna Cotta • 12 ♦ Mango Chili Lime Sorbet • 6
Oreo Ice Cream Sandwich • 12

TACOS & GYROS

Fish Taco Lettuce Wraps (3) • 15

Gram flour battered Branzino, mango pineapple salsa, guacamole, pickled onions, cilantro [sub corn tortillas]

Quesa Birria Tacos (3) • 15

Braised brisket, cheese crusted corn tortilla, guacamole, onions, cilantro, consommé

Carne Asada* (Skillet Style) • 18

Marinated Ribeye, guacamole, grilled onions, fried jalapenos, salsa, fries, corn tortillas

Gyros* (Steak or Chicken) • 18

Garlic paste, cucumber, tomato, red onion, potato strings, naan
[Choice of: Fries or Small Salad]

KEBAB PLATTERS

Hummus, garlic paste, masala potatoes, grilled veggies, house made flatbread

Piri Piri Chicken* • 20

Chimichurri Filet Mignon* • 20

CLASSICS

Chicken Tikka Masala • 20

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

Spicy Seafood Paella • 20

(Ambli style)

Shrimp, Branzino, PEI mussels, chorizo, sautéed veggies, spicy creamy saffron rice

*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.