

# Welcome to Our Home

## Featuring our Global Menu

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### Starters

#### *Light*

##### **Lobster Shooters (4) • 16**

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

##### **Indian Street Food • 14**

3 beef samosas, 3 lentil stir fry shells, cilantro, tamarind chutneys

##### **Spicy Tuna Crispy Rice\* (4) • 16**

Big Eye tuna tartare, spicy aioli, sweet soy, sesame seeds, scallions

##### **Pork Gyoza (4) • 14**

Pan sautéed, carrot, celery, onion, scallions, sweet & sour sauce

##### **Piri Piri Spinach Potato Bravas (4) • 14**

Panko crusted potato, spinach, white cheddar, bell pepper, fresno

##### **Crispy Brussels Sprouts • 15**

Apples, raisins, almonds, parmigiano reggiano, ancho chili dressing

##### **Tempura Cauliflower • 14**

Chile de arbol aioli

#### *Heavy*

##### **Mediterranean Veggie Dip • 16**

Sweet potato, roasted carrot, pistachio pesto, pomegranate, labneh (*yogurt*), naan

##### **Beets & Burrata • 18**

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

##### **Smoked Trout Dip • 16**

Spice cream cheese aioli, red onion, celery, chives, pepperoncini, lemon, pita chips

##### **Chicken Pastor Skewer • 18**

Guajillo marinated chicken, guacamole, pineapple pico de gallo, tortillas

##### **Pasilla Mole Arancinis (4) • 16**

Breaded risotto mushroom croquettes, pasilla mole dipping sauce

##### **Portuguese Garlic Tiger Shrimp (4) & Polenta • 22**

Sautéed tomato garlic beurre blanc, creamy reggiano polenta

*•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.*

# Sushi Rolls

## Crab Cake • 28

Jumbo lump crab salad, avocado, spicy aioli, breaded crab, chives, salmon roe

## Veggie Avocado Jalapeno • 22

Pickled carrot, jicama, peanuts

## Big Eye Tuna\* • 28

Mango, avocado, cashews, sesame, serrano, fried nori, tamarind citrus ponzo

# Steak Platters

*[Designed for 2 ppl]*

## Mediterranean • 60

*[Filet Mignon\*]*

*Served medium rare*

Marinated sliced Filet, hummus, creamy eggplant dip, toum (*garlic paste*), turmeric rice, masala potatoes, marinated chili olives, grilled onions, house made flatbreads

## Asian Surf & Turf • 60

*[Ribeye\* & Lobster Tail]*

*Served medium*

Marinated sliced Ribeye, sambal butter sliced Lobster Tail, veggie fried rice, edamame, soy marinated boiled egg, pickled cucumber salad

# Classics

## Spicy Seafood Paella • 42

*[Ambli Style]*

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

## Vegetarian Indian Trio • 24

Chana daal, coconut chori beans, masala potatoes, basmati rice, naan  
*[Add GF Naan +3]*

## Kuku Paka • 30

Grilled marinated chicken breast, coconut curry, corn, potatoes, basmati rice, cilantro, naan  
*[Add GF Naan +3]*

## Tuscan Chicken • 30

Sliced chicken breast, parmesan, sundried tomato, mushrooms, spinach, zucchini noodles  
*[Add house made pappardelle +6]*

## Lamb Ragu • 30

Leg of Lamb, house made pappardelle, parmigiano reggiano, grilled garlic bread, touch of truffle

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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+.