

# Welcome to Our Home

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Dear Ambli Guests.....

*[A note from the Owners]*

Traveling is one of the most exciting and memorable experiences of one's life. The romance of traveling begins the minute you start heading toward your destination. One of our favorite elements of traveling is embracing the local cultures and indulging in their cuisines.

**Global Food Tasting** *(light to heavy)*

**7-9 Tastings - \$65-\$70/pp**

*[Add a Cocktail & Wine Pairing - \$50/pp]*

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## Lite Starters

**Charred Avocado Peach Salad • 15**

Arugula, spicy yogurt, tomato chutney,  
almonds, sunflower seeds, mint  
cilantro emulsion

**Indian Street Food • 15**

**3 Beef Samosas:** savory beef, spring roll  
pastry, cilantro and tamarind chutneys

**4 Pani Puri:** daal lentils, cilantro

**Sushi Tacos** *(choose 2)\* • 10*

*[tempura seaweed shell with sushi rice]*

**Spicy tuna,** wasabi tobiko, scallion, radish

**Crab Cake,** yuzu aioli, roe, scallion, radish

**Rock Snapper Sushi Roll • 18**

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

**Watermelon Salad • 15**

Arugula, feta, candied pecans, green  
grapes, pomegranate balsamic

**Lobster Shooters (4) • 16**

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

**Big Eye Tuna Tataki\* • 18**

Lightly seared, mango, cashews,  
avocado, tamarind citrus soy,  
sesame seeds, radish

**Yellowtail Tostadas (2) • 16**

Hamachi, avocado spread, pickled  
carrot and jicama ribbons, jalapeno,  
togarashi, cilantro

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*22% service charge will be added to groups of 5pp or more. Ambli Global has a  
Tip Pool Policy. Will provide individual checks up to 4 ppl; one check for 5+.*

# Heavier Starters

## Portuguese Seafood Medley\* • 18

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

## Tlayuda Nachos • 15

Adobo beans, escabeche, corn, queso fresco, white cheddar, crema, avocado puree, crispy tortilla

## Chicken Tinga Empanadas (2) • 15

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

## Filet Mignon Tartare\* (raw) • 18

Cornichon, roasted garlic dijonnaise, fried serrano and capers, garlic paste, truffle oil, chives, grilled bread

## Mediterranean Parfait • 15

Grilled eggplant, zucchini, tempura cauliflower, yogurt, grilled tomatoes, honey, pistachio, apricot chutney, naan

## Charred Cauliflower • 14

Coconut green curry, grilled corn, pine nuts golden raisins, pepitas, cilantro, chives

# Mains

## Filet Mignon Kabob (6oz) &

## Tiger Shrimp\* (4) • 60

Marinated, bell peppers, onions, bell pepper hummus and relish, toum, naan

## Colorado Trout Chicharrones • 38

Pickled coleslaw, peanut morita aioli, pineapple habanero salsa, home made cilantro tortillas (*whole fish*)

## Chicken Tikka Masala • 28

Marinated grilled chicken in a spiced creamy tomato curry, rice, naan, cilantro

## Piri Piri Chicken • 30

Grilled half chicken, birds eye chili marinade, smashed crispy potatoes, cilantro ranch

## Pad Thai • 28

Grilled chicken, shrimp, egg noodles, tamarind chili sauce, peanuts, shaved veggies, scallions, cilantro, lime, fried egg

## Machi Paka • 48

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

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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.*