

# WELCOME TO TAPAS TUESDAYS.....

This menu was  
created for you  
to Try the  
“Ambli” flavors  
for half the price.

*Enjoy your  
evening and let  
the Conversation  
begin.....*

## \$36 Bottles of Paired Wines for the Night

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Louis Jadot Macon–Village  
Chardonnay

E. Guigal GSM  
*[Grenache, Syrah, Mouvedre]*

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*Let's Start the  
Journey*

## DIPS

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Grilled Bread & Dip • 5

Hummus • 5

Tomato, garlic, parsley,  
naan, crudite

Toum (*garlic paste*) • 5

Naan  
*[Best with Meats]*

Mediterranean Labneh Dip • 10

Roasted veggies, pistachio pesto,  
pomegranate, labneh (yogurt),  
house made bread

## BITES

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### Lobster Shooters (*sake style*) (2) • 8

Lemongrass red coconut curry, cilantro

### Spicy Crispy Tuna Rice\* (2) • 8

Spicy aioli, sweet soy, scallions, sushi rice

### Falafels (3) • 6

Chickpea, cauliflower, broccoli, Indian spices

### Pani Puri (4) • 8

Lentil stir fry shells, cilantro & tamarind chutneys [*served room temp*]

## LITE STARTERS

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### BBQ Pork Plantain Tostone • 5

Sticky BBQ Pork, pickled cucumbers, coleslaw, sesame seeds, chives

### Huitlacoche Tacos (2) • 10

Huitlacoche (*mushroom on corn*), corn, zucchini, manchego, salsa macha (*spicy peanut salsa*)

### Braised Birria Tacos (2) • 10

Braised brisket, cheese crusted tortilla

## SEAFOOD

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### Portuguese Garlic Prawns (2) • 13

U-10 shrimp sautéed in tomato, garlic, spices, grilled zucchini and corn, grilled sourdough

### Big Eye Tuna Sashimi\* • 10

Cucumber, avocado, cashews, diced jalapenos, tamarind chili oil ponzu

### Octopus Carpaccio • 10

Thinly sliced zucchini, fully cooked Octopus, butter, lemon aioli, arugula, fried capers, fresno, Parmigiano Reggiano, grilled sourdough

### PEI Mussels • 10

Cilantro lime or Saffron garlic, grilled bread

## MARINATED MEATS

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### Filet Mignon Kebab (3oz)\* • 15

### Chicken Kebab (6oz)\* • 10

### Chimichurri Lamb Lollipops\* (2) • 12

## RICE

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### Spicy Seafood Paella • 22

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

### Kuku Paka • 15

Marinated chicken breast, coconut curry, corn, potatoes, basmati rice, cilantro, naan

### Karahi Gosh • 20

Filet Mignon stir fry in garlic, ginger, tomatoes, Indian spices, kachumber, rice, house made

## SIDES

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### Roasted Beets & Burrata • 9

Arugula, burrata, oranges, avocado, candied pecans, balsamic dressing

### Potato Wedges • 5

Hand cut, tajin salt

### Tempura Cauliflower • 7

Tempura Cauliflower, chile de arbol aioli

### Crispy Brussels Sprouts • 7

Apples, raisins, almonds, Parmigiano Reggiano, ancho chili

\* 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.