

WELCOME TO AMBLI GLOBAL

We began the Ambli journey 12 years ago with a vision: to explore international flavors in a way that was bold, creative, and heartfelt. From Indian spices and Asian techniques, to Mediterranean warmth and Mexican vibrancy, our kitchen has always been a place of discovery.

This Winter, we're taking that spirit of exploration one step further. Drawing from the heritage of our Owners – Indian and Mexican – we've created something truly unique: the **INDO-MEX menu**.

It's a thoughtful blend of two rich culinary traditions, where the depth of Indian flavors meets the zest and soul of Mexican cuisine. Expect dishes that surprise and delight, with layers of spice, freshness, and creativity that feel both familiar and entirely new.

CHAAT & BOTANAS

[Small Plates]

Lobster Shooters (4) • 16

Dumpling, lemongrass red
coconut curry, cilantro

Ahi Tuna Poppadum Nachos* • 16

Spiced tuna, avocado, salsa macha,
pomegranates

Pani Puri Ceviche* (6) • 18

[Pani is water; Puri is a pastry shell]

Hamachi, cucumber, mango, onion,
tamarind citrus juice, chili oil

Makai Paka Esquites • 15

[Street corn in E. Africa and Mexico]
Coconut curry aioli, queso fresco,
salsa macha, lime

Avocado Chaat • 18

[Chaat means savory snacks]
Chana dhal, roasted beets, yogurt spiced
avocado, bhel puri mix, cilantro,
tamarind chutneys

Aloo Burrata • 21

[Aloo means potato]

Baked sweet potato, carrots, garam masala
butternut squash curry, pepitas, chili oil

[If you have Allergies or dislikes, please notify your Server. All ingredients are not listed.]

**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.*

NAAN & MASA

Lobster Tikka Tamal • 20

Poached & grilled Lobster tail,
citrus cucumber onion salad

Masala Potato Empanadas (2) • 12

Caramelized onions, spicy potato, croissant
pastry, cilantro yogurt mint chutney,
pickled onion

Spiced Goat Cheese* • 19

Herbed goat cheese, coconut curry masala,
cilantro, tamarind chutneys, grilled bread

Chicken Saag Quesadilla • 16

[Saag means spinach]

Masala, spinach, cheddar crust spinach
tortilla, tamarind, cilantro chutneys
[Can be Vegetarian]

Suadero Samosas (2) • 12

Brisket, corn masa, cilantro, onions,
salsa verde cruda, tamarind and
cilantro chutneys

TANDORI & PARRILLA (*Grill*)

Lamb Lollipops (2)* • 32

[6oz - Served medium rare]

Mint yogurt chutney, pomegranates

U-10 Shrimp (4) • 28

Peanut lemongrass curry

Ruby Red Trout • 36

Red and green masala, mango pico

Mishkaki* • 32

(4 oz - Filet Mignon Kebab)

Pasilla sauce, garlic yogurt,
toasted pine nuts, chives

CHEF CREATIONS

Kuku Paka • 36

[Popular E. African dish]

Grilled chicken, coconut curry, potatoes,
basmati rice, corn ribs, naan

Verde Karahi Gosht* • 52

[Served medium]

Grilled, sliced Filet Mignon, tomatillo
masala, pepita mole, roasted baby carrots,
potatoes, grilled onions

Chicken Tikka Enchiladas • 31

Marinated grilled chicken, pasilla
tomatillo sauce, manchego, yogurt,
chutneys, cilantro, corn tortillas

Seafood Masala Paella • 58

[Allow 30 mins]

PEI Mussels, Clams, Shrimp,
Chorizo, creamy saffron curry,
masala bomba rice

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+.