

# 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

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

### Cannoli (2) • 12

Dates, macadamia, goat cheese, prosciutto, parmigiana reggiano

### 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

### Mini Steak Pizzettas\* (2) • 14

House-made dough, grilled queso fresco, fig jalapeno marmalade, green apple

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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\* • 16

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 Tetelas (2) • 15

Stuffed 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

## Shish Kabob & Shrimp\* (4) • 60

Marinated Filet Mignon and Tiger Shrimp,, 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*)

## Piri Piri Chicken • 28

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

## Chicken Tikka Masala • 28

Marinated grilled chicken in a spiced creamy tomato 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.*