

This is a Shared Dining Experience

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

BITES

(For 2ppl we recommend 1-2; for 4ppl we recommend 2-3)

Pani Puri (*Lentil Stir Fry*) (4) *Cilantro tamarind chutneys / 12*

Lobster Shooters (4) *Dumpling, lemongrass red coconut curry, cilantro / 16*

Spicy Tuna Crispy Rice* (4) *Tuna tartare, spicy aioli, sweet soy, scallions, sushi rice / 18*

Ahi Tuna Crudo* (*Sashimi*) *Kiwi, strawberry, avocado, mango, citrus juice / 22*

Thai Croquettes (3) *Sweet potato corn croquettes, sambal aioli, mango pineapple relish / 14*

Masala Polenta (3) *Savory Indian spiced polenta, cilantro, tamarind chutneys / 14*

Crab Sushi Roll *Jumbo lump crab, avocado, spicy aioli / corn flakes, sweet soy, sesame / 28*

STARTERS

(For 2ppl we recommend 1-2; for 4ppl we recommend 2)

Mediterranean Caesar *Broccolini, brussels, almonds, dates, onions, chickpeas, tahini dressing / 19*

Beets & Burrata *Avocado, orange, green apple, candied pecans, balsamic / 19*

Kung Pao Noodles *Cabbage mix, edamame, avocado, cashews, mango, cilantro, peanut dressing / 19*

Labneh Dip *Roasted carrots, sweet potato, pistachio pesto, pomegranates, naan / 15*

Tomato Bisque Crab Cakes (2) *Creamy tomato bisque, corn, pepitas, fried kale, quinoa, capers / 24*

Portuguese Garlic Lobster Tail (5oz) *Garlic chili oil, blistered tomatoes, grilled sourdough / 30*

Chimichurri Lamb Lollipops (3)* *Balsamic, pomegranates / 33*

ENTREES

(For 2ppl we recommend 1; for 4ppl we recommend 2)

Chilean Sea Bass *Sautéed, roasted potatoes and veggies, garlic onion dijon sauce / 58*

Braised Short Rib *Red wine reduction, creamy mushroom risotto / 58*

Brazilian Platter* *Filet Mignon, garlic pineapple chicken, mashed potatoes, blue cheese plantains / 52*

Mediterranean Kabob Feast* (2) *Filet and Chicken, veggies, rice, toum, hummus, naan / 52*

Ambli Indian Classics* *Karahi Gosht, choice of Kuku Paka or Chicken Tikka Masala, rice, naan / 40*

Chicken Penang Stir Fry *Rice noodles, veggies, peanut coconut curry / 30 [Vegetarian / 22]*

Spicy Paella* *Sautéed veggies, spicy creamy saffron rice / 50 [Vegetarian / 22]*

[Seafood: PEI Mussels, Shrimp, Fish of the Day OR Carne. Chorizo, Chicken, Filet, Lamb Merguez]

•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.