

Welcome to Our Home

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]

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

Mini Steak Pizzettas* (2) • 14

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

*22% service charge will be added to groups of 5 ppl 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 corn squid ink 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*)

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

**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.*