

# Tasting Menus are Back!

Global Food Tasting \$65/pp

Try a Wine & Cocktail Pairing for \$55/pp

*[Automatic 22% Service Charge for all the table support that takes place]*

---

## Starters

### Lobster Shooters (4) • 16

Lobster dumpling, basil, mint, sweet chili, lemongrass red coconut curry, cilantro

### Indian Street Food • 16

3 beef samosas, 3 lentil stir fry shells, cilantro, tamarind chutneys

### Spicy Tuna Crispy Rice\* (4) • 16

Ahi tuna, habanero aioli, sweet soy, sesame seeds, scallions

### Steak Naan Tostada • 15

Filet mignon, goat cheese, fig jalapeno marmalade, scallions *[GF Naan +3]*

### Chicken Tikka Masala Dip • 16

White cheddar, cream cheese, tomato, spinach, naan chips  
*[can be vegetarian]*

### Mexican Shrimp Cocktail (4) • 20

Jumbo shrimp, guajillo cocktail sauce

## Veggies

### Mediterranean Veggie Dip • 16

Sweet potato, roasted carrot, pistachio pesto, pomegranate, labneh (*yogurt*), naan

### Asian Salad • 18

Egg noodles, mixed greens, carrots, jicama, green apples, peanuts, avocado, sweet tamarind dressing

### Tempura Cauliflower • 14

Chile de arbol aioli

### Beets & Burrata • 18

Roasted beets, orange, avocado, arugula, citrus balsamic reduction, candied pecans, scallions

## Seafood

### Tequila Jalapeno Medley • 24

Shrimp, PEI mussels, chorizo, cilantro, lime, garlic, red onion, grilled bread

### Crab Cake Roll • 28

Jumbo lump crab salad, avocado, breaded crab, spicy aioli, salmon roe, chives

### Tuna Tataki\* • 27

Seared Big Eye Tuna, avocado, tamarind citrus ponzu, mango, cashews, sesame, serrano, fried nori

### Miso Hamachi\* • 28

Seared, miso, pickled baby cucumbers, sriracha

# Grilled Savory Meats

*[Select 1 Veggie]*

## Filet Chimichurri\* (5oz) • 38

Marinated, caramelized onions,  
tomatoes, balsamic  
*[served medium rare]*

## Lamb Lollipops\* (3) • 38

Dijon garlic butter sauce  
*[served medium rare]*

## Ribeye Shish Kebab\* (5oz) • 38

Marinated, toum, spicy peas, grilled  
onions *[served medium]*

### Veggie Options:

Tri-colored Carrots

Grilled Broccolini

Potato Bravas

Esquites (creamy corn)

## Classics

### Lamb Ragu • 28

Leg of Lamb, house made pappardelle,  
parmigiano reggiano, grilled garlic  
bread, touch of truffle

### Kuku Paka • 28

Grilled chicken breast, coconut curry, corn,  
potatoes, basmati rice, cilantro, naan  
*[Add GF Naan +3]*

### Tuscan Chicken • 28

Sliced chicken breast, parmesan, sundried  
tomato, mushrooms, spinach,  
zucchini noodles

### Thai Style Fried Fish • 40

Whole Branzino, sticky rice,  
tri-colored carrots

### Pasilla Mole Short Rib • 38

Braised bone-in, crushed peanuts,  
scallions, fresno, esquites *(creamy corn)*

### Spicy Carne Paella • 38

*[Ambli Style]*

Sautéed chicken, beef, lamb, red bell  
peppers, peas, carrots, potatoes, spicy  
creamy saffron rice

### Featured Vegetarian Options • 22

*[Ask your Server]*

---

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+.

•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.