

# Welcome to Our Home

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**Shared Food Tasting Journey – \$55/pp**

*7-8 Tastings – Progressing from Light to Heavy*

**or**

**The Ultimate Food & Wine Experience – \$95/pp**

*Aperitif, 2 Paired Wines, After Dinner Liqueur*

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## Lite Starters

**Indian Street Food • 12**

*(2 popular snacks)*

**Bhel Puri:** chickpea, small red beans, spicy peanuts, cucumber, potatoes, chutney

**Pani Puri:** savory lentils, light hollow pastry (puri), cilantro tamarind water (pani)

**Spicy Tuna Crispy Rice\* (4) • 18**

Fried sticky sushi rice, yellowfin ahi tuna, sweet soy, habanero aioli, sesame seeds

**Chile de Arbol Cauliflower • 12**

Tempura cauliflower, lemon garlic chili aioli

**Lobster Shooters (4) • 16**

Fried lobster dumplings, red coconut curry, cilantro

**Poached Pear Tiradito • 12**

Red wine poached pears, green apples, cayenne caramelized pepitas

**Beets & Burrata • 15**

Roasted beets, burrata, pecans, oranges, avocado, red onion & fig balsamic glaze

**Kung Pao Eggrolls (2) • 12**

Carrots, cabbage, peanuts, sesame, red onion, peanut butter sweet chili dipping sauce

*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

## Sashimi Duo\* • 25

*(premium sashimi grade seafood)*

**Yellowfin (Ahi) Tuna:** avocado, mango, cashew, tamarind citrus ponzu, sesame seeds

**Hamachi (Yellowtail Amberjack):** red onion, diced fresnos, kiwi citrus soy, scallions, taro root

## Potato Croquettes (4) • 12

Panko, scallions, white cheddar, guacamole, tomatillo fresno salsa

## Kale Artichoke Dip • 16

Kale, artichoke, pepperoncini, cheeses, salsa, tortilla chips

## Beef Kimchi Gyoza (4) • 12

Pan fried gyoza, angus flank steak, ginger, garlic, kimchi, onions, citrus soy

# Seafood

## Biriyani Mahi Mahi • 42

Pan seared fresh Mahi Mahi, fried onion tomato masala, potatoes, carrots, rice, cilantro

## Lobster & Shrimp Paella\* • 44

Lobster tail, tiger shrimp, chorizo, PEI mussels, mixed veggies, creamy spicy saffron rice

# Meats

## Cochinita Enchiladas (4) • 20

Yucatan style braised pork, achiote, creamy tomato fresno sauce, xni-pec

## Kuku Paka (8oz) • 26

*(Swahili for Chicken Coconut)*

Grilled marinated organic chicken breast in a subtle East African Indian coconut curry sauce, cilantro, corn, potatoes, rice, naan, shishitos

## Mediterranean Lamb\* (6oz) • 40

Grilled marinated Colorado lamb chops, eggplant dip, whipped garlic, cucumber mango salad, naan

## New York Strip Summer

### Platter\* (8oz) • 48

Butter dijon rub, sautéed veggies, hand cut fries, creamy corn, garlic dijon butter dipping sauce

*\*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.*