

LUNCH AT AMBLI

STARTERS

Lobster Shooters (2/4) • 8 / 16
Dumpling, red coconut curry, cilantro

Spicy Tuna Crispy Rice* (2/4) • 8 / 16
Spicy aioli, sweet soy, scallions, sushi rice

Pani Puri (2/4) • 6 / 12
(Savory Lentil Cups)
Cilantro & tamarind chutneys

Thai Corn Fritters (2/4) • 8 / 16
Sweet potato, corn, coconut flakes,
sriracha crema, sweet chili, basil

Goat Cheese Dip • 14
Spicy tomato, grilled garlic sourdough

SALADS

*[Add: Grilled Chicken +7 /
Ahi Tuna* +10 / Filet Mignon* +15]*

Thai • 18
Arugula, red cabbage, jicama, mango,
avocado, edamame, carrots, cashews,
sweet chili dressing *[Add Noodles]*

Power Bowl • 18
Roasted carrots, zucchini, asparagus,
sweet potato, avocado, peanuts, creamy
salsa verde *[Brown Rice Quinoa mix
or Chopped Kale]*

Roasted Beets & Burrata • 18
Avocado, orange, green apple,
caramelized pecans, balsamic

SANDWICHES

*[Choice of Small Salad or
Potato Wedges]*

Chicken Caesar Wrap • 18
Grilled chicken, romaine, anchovy
dressing, cheese, flour wrap

Scottish Salmon Burger • 21
Lemon arugula slaw, heirloom
tomatoes, pickled cucumbers

Filet Mignon Philly* • 23
Bell peppers, jalapenos, mushrooms,
caramelized onion, white
cheddar, dijonnaise, ciabatta

Blackened Branzino • 18
Lime cilantro slaw, tempura
broccoli, grilled naan

MEXICAN GRILL

[Add a Small Salad or Potato Wedges +5]

Ribeye Tacos* (3) • 18
Grilled onions, jalapenos, Oaxaca cheese, salsa cruda, corn or flour tortilla

Chile Relleno Tacos (3) • 18
Anaheim peppers, zucchini, corn, avocado, cheese crusted, habanero crema,
pickled onions, corn or flour tortilla

Tempura Fish Tacos (3) • 18
Avocado mash, grilled pineapple, pico de gallo, sriracha aioli, corn or flour tortilla

Beef Empanadas (4) • 16
Potatoes, carrots, spices, corn masa, black bean puree, salsa verde, crema, queso

Veggie Enchiladas (2) • 16
White cheddar, crema, queso, zucchini, corn, lettuce, potatoes, carrots, muenster,
guajillo sauce *[Add 1 Egg +2 / Chicken +7 / Filet Mignon +15]*

ENTREES

Mahi Mahi Fish & Chips • 23
Coleslaw, house made tartar sauce, potato wedges

Indian Shrimp Masala • 23
Pan sautéed, sliced potatoes, zucchini, home made Daal, rice and naan

Chicken Tikka Masala • 22
Spiced creamy tomato curry, rice, cilantro, naan

Kabob Feast (Chicken • 22 or Filet Mignon* • 24)
Grilled skewer with zucchini, bell pepper, onion, turmeric rice,
cucumber avocado tomato salad

*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.

COCKTAILS / 12

[Light & Fresh – Perfectly suited for lunch]

SPANISH CITRUS GT

Tanqueray, squeezed orange, lemon,
lime, grapefruit, tonic

CRANBERRY LEMON DROP

Ketel One, lemon, house cranberry

TRADITIONAL MARG

Cenote Blanco, Magdala, Grand Marnier

SPICY MARG

Jalapeno pineapple infused Milagro
Reposado, Magdala

FRESH JUICED LIMEADES

LIMEADE *(1 refill)* / 8

LYCHEE *(1 refill)* / 8

RASPBERRY *(1 refill)* / 8

NON-ALCOHOLIC

MASALA ICE TEA *(1 refill)* / 5

ARNOLD PALMER *(1 refill)* / 5

FEATURED PREMIUM WINES

WHITE / ROSE

6oz / 9oz

Vueve de Vernay Rosé, France

12 / 18

Louis Jadot Chardonnay, France

14 / 21

La Garenne Sancerre, France

18 / 27

REDS

6oz / 9oz

MacMurray Ranch Pinot Noir CA

14 / 21

Archaval Ferrer Malbec, Argentina

14 / 21

The Prisoner Red Blend

18 / 27

WELCOME TO AMBLI DTC

*This is a Globally inspired Lunch Menu.
where everything is made fresh
and made-to-order*

We are Excited to share that Ambli is
finally moving into the Catering World
for Lunch / HH / Dinner

Catering@AmbliDenver.com

Thanksgiving is right around the corner
Let Ambli take care of you

**Wonderful Feast for 4pp1 – \$168
or 2pp1 – \$85**

*[Hibiscus Chimichurri Roasted Chicken,
1 lb Filet Mignon Kabobs*

Avocado Tomato Cucumber Salad

Home made Mashed Potatoes, Coleslaw

Biriyani Rice, Toum, Dessert Bite]

[Ask your Server for more Information]