

WELCOME TO AMBLI GLOBAL CUISINE

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

DINNER MENU

[Diner's Favorites]

BITES

- Pani Puri (4)** Lentil Stir Fry Cilantro tamarind chutneys / 11
- 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
- Crudo Trio** King Salmon, Ahi Tuna, Hamachi, passionfruit leche de tigre/ 13
- Crab Sushi Roll** Jumbo lump crab, avocado, spicy aioli / tempura flakes, sweet soy, sesame seeds/ 26
- Thai Pancakes (3)** Sweet potato, corn, sriracha sweet chili syrup, coconut flakes / 14
- Crispy Veggie Duo** Battered broccoli, cauliflower, chile de arbol and buffalo aioli / 15
- Beef Tetelas (Empanadas) (4)** Potatoes, carrots, spices, corn masa, black bean puree, salsa verde, crema, queso / 16
- Lebanese Spread (yogurt dip)** Seasonal vegetables, salsa macha (peanuts) naan / 18
- Goat Cheese Dip** Spicy tomato, grilled garlic sourdough / 18

STARTERS

- Beets & Burrata** Avocado, orange, green apple, caramelized pecans, balsamic / 19
- Kung Pao Noodles** Cabbage mix, edamame, avocado, cashews, mango, cilantro, peanut sweet chili / 19 *[Add Chicken +8, Ahi Tuna* +15, Filet Mignon* +20]*
- Taco Duo (1 Relleno & 1 Ribeye*)** / 18
[Relleno: Cheese crusted; Ribeye: Oaxaca cheese, guacamole] Grilled jalapeno upon request
- Salsa Verde Crab Cakes (3)** Colossal crab, panko, escabeche, guac, spicy salsa verde / 21
- Garlic Shrimp (3)** Choice of Indian spiced with house made naan or Portuguese beurre blanc with grilled sourdough / 21
- Chimichurri Lamb Lollipops (3)*** Grass fed Lamb, balsamic, pomegranates / 30
- Mahi Mahi Fish & Chips** Fish fingers, potato wedges, house made tartar, coleslaw / 28

ENTREES

- Vegetarian Penang Ramen Curry** Egg noodles, veggies, peanut coconut curry / 24
[Add Chicken +8, 3 Shrimp +15]
- Brazilian Platter*** Sliced Filet Mignon, roasted chicken, pork feijoada, veggies, mashed potatoes, garlic butter and hibiscus chimichurri sauces / 48
- Mediterranean Kabob Feast* (2)** Ribeye and chicken, veggies, rice, toum, naan / 48
- Tour of India*** Kuku Paka, Karahi Gosht, Lobster Tail Tikka Masala, rice, naan / 50
- Spicy Paella*** Sautéed veggies, spicy creamy saffron rice / 48
[Seafood: PEI Mussels, Shrimp, Branzino or Carne: Chorizo, Chicken, Ribeye, 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.