

Welcome to Our Home

Ambli is your Neighborhood Restaurant focused more on building relationships, a solid Wine & Cocktail program and going back to our roots
“Where Food & Culture Meet, and the Conversation Begins”.

Our Team can guide you to create a fabulous Menu!

Cocktail Bites

Lobster Shooters (4) • 16

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

Tartare Duo* (4) • 18

Big Eye Tuna, spicy aioli, sweet soy, scallions, sushi rice, Filet Mignon, capers, dijonnaise, caviar, potato cake

Indian Snack Trio • 16

2 veggie samosas, 2 lentil stir fry shells, 2 falafels, cilantro, tamarind chutneys

Cajun Style Corn Ribs • 8

Spicy Cajun aioli, lime

Starters

Fried Manchego Panzanella • 18

Heirloom tomatoes, fried capers, garlic, Italian herbs, chili flakes, fennel, arugula, sourdough

Veggies 3 Ways • 18

Tempura Cauliflower, chile de arbol aioli, Potato Wedges, hand cut, tajin salt Brussels Sprouts, apples, raisins, almonds, Parmigiano Reggiano, ancho chili

Crispy Kataifi Wrapped Shrimp (4) • 28

U-10 Shrimp, fresno Parmigiano Reggiano polenta, mango coconut curry
(Kataifi is thinly cut phyllo dough)

Roasted Beets & Burrata • 18

Arugula, burrata, oranges, avocado, candied pecans, balsamic dressing

Mediterranean Labneh Dip • 18

Roasted veggies, pistachio pesto, pomegranates, labneh (yogurt), house made bread

Colossal Crab Cake Salsa Verde • 26

Breaded colossal crab, onions, jalapenos, corn, red bell peppers, avocado, fennel, cilantro, pickled onions, sundried tomato oil

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+.

Sushi

Lobster Tail Tempura Roll • 28

Roll: [avocado, asparagus, carrots, jicama, zucchini, sesame, chives, spicy aioli, fresno]

Tamarind Citrus Tuna Tataki* • 28

Big Eye Tuna, avocado, jicama, cucumber, cashew, mango pearls, carrots, tamarind citrus ponzu

Carne Asada Roll • 28

Grilled steak and caramelized onions, avocado, habanero aioli, sweet soy, pickled onions

Classics

Mediterranean Kebab Mezze • 53

[6 oz Filet Mignon served medium]*

Ezme style hummus, toum (*garlic paste*), roasted eggplant spread, pickled onions, roasted carrots, pomegranates, balsamic, house made naan

Surf & Turf Thai Fried Rice • 58

(5 oz Center Cut Ribeye served medium + 4oz Lobster Tail)*

Sautéed, red onion, mango, fresno, cucumber, Asian scrambled egg ribbons, soy sambal butter sauce

Spicy Seafood Paella (*Ambli style*)* • 42

Shrimp, Branzino, PEI mussels, chorizo, sautéed veggies, spicy creamy saffron rice
[Add 4oz marinated Filet Kebab \$20]

Traditional Pasilla Chicken Mole* • 42

Roasted half chicken, escabeche, dried chilies, plantains, pineapple, peanuts, Spanish risotto, tortillas

Shrimp (4) & Chicken Alfredo • 38

U-10 Shrimp, Parmigiano Reggiano, mushrooms, homemade fettuccini, fried capers, chives

Harissa Lamb Lollipops (4)* • 58

Grilled Colorado Lamb, green lentil veggie stir fry, kachumber, house made naan

Kuku Paka • 30

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

Ribeye French Dip* • 26

Sliced Ribeye, grilled onions, dijonnaise, manchego, fried jalapenos, brioche, au jus, potato wedges

**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.*