

Welcome to Our Home

Featuring our Global Tapas Menu

Ask about our Wine Pairings

Table Must Have

Lobster Shooters (4) • 16

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

Veggies & Salads

Mediterranean Veggie Dip • 18

Sweet potato, roasted carrot, pistachio pesto, pomegranate, labneh (yogurt), flat bread

Poached Pear Salad • 16

Arugula, ricotta, candied pepitas, red wine reduction

Tempura Cauliflower • 12

Chile de arbol aioli

Crispy Potato Bravas (3) • 12

Panko, spicy bell pepper aioli, scallions

Beets & Burrata • 16

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

Mushroom Tapenade Sopes (2) • 12

Portobello, cremini, corn masa, onions, cream, queso, jalapenos, macha sauce

Raws & Rolls

Hamachi Sashimi Ceviche* • 22

Leche de tigre, corn, sweet potato, red onion, fresno, yuca chips, cilantro

Filet Tartare Avocado Roll* • 18

Red onion, cornichon, sweet pickle, dijonnaise, fried capers, sesame, chives, rice cracker

Tuna Tataki* • 25

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

Tempura Lobster & Crab Roll • 24

Jumbo lump crab salad, avocado, tempura lobster tail, spicy aioli, roe, chives

Savory Meat Bites

[flavor profiles from around the world]

Filet Chimichurri • 22

Marinated, garlic chimichurri, blistered
tomatoes, scallions
[served medium rare]

Harissa Lamb Loin* • 22

Marinated lamb loin,
potato wedges
[served medium rare]

Ribeye Shish Kebab* • 22

Marinated, toum, spicy peas, grilled onion
[served medium]

All About the Sauces

Caprese Pasta • 18

3 house made pastas, (sundried
tomato, basil, traditional), fresh
mozzarella, marinara

Tequila Jalapeno Shrimp • 18

Chopped shrimp, tequila, lime, red
onion, grilled bread

Sweet & Sour Pork Belly • 22

Glazed pork belly, sesame seeds, pickled
veggies, chives, lettuce cups

Carolina Short Rib • 25

[and cajun lobster mac & cheese]
Braised and grilled, house made
carolina BBQ, blue cheese, fresno

Classics

Lamb Karahi • 21

Leg of lamb braised in tomato masala, naan
[Add 1 GF Naan +3]

Kuku Paka • 20

Grilled marinated chicken breast,
coconut curry, corn, potatoes, basmati
rice, cilantro
[Add 1 Naan or GF Naan +3]

Spicy Seafood Paella • 24

Shrimp, fish, PEI mussels, chorizo,
peas, carrots, potatoes, spicy creamy
saffron rice

Chicken & Shrimp Pad Thai • 22

Ramen noodles, tamarind sauce,
peanuts, soy bean sprouts,
fried egg

22% service charge will be added to groups of 5ppl+ 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.