

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

Creamy Tomato Bisque Eggplant Parmesan (3pcs) • 18

Breaded eggplant, olive oil, chili oil, balsamic, grilled sourdough

Chicken Pastor Tostadas (3) • 16

Achiote adobo grilled chicken, guacamole, caramelized pineapple, corn tortillas

Spicy Crispy Tuna Rice* (4) • 18

Spicy aioli, sweet soy, scallions, sushi rice

Indian Chaat (*savory snacks*) • 18

Bhel Puri, puffed rice, chickpea noodles, chori beans, potatoes, onions, cucumber, naan crisps, **Pani Puri**, 4 lentil stir fry shells
[served room temp]

Table Starters

Mozambique Prawns (4) • 28

[famous Portuguese dish]

U-10 shrimp simmered in tomato, garlic, spices, on coconut polenta

Mediterranean Labneh Dip • 19

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

Sushi Duo* • 48

Big Eye Tuna Sashimi, avocado mango cashew salad, tamarind citrus ponzu
Lobster Tempura Roll (4pcs) Roll: [avocado, veggies, sesame, chives, spicy aioli, fresno]

Ribeye French Dip* • 26

Sliced Ribeye, caramelized onions, dijonnaise, manchego, fried jalapenos, brioche, au jus, potato wedges
[cut 3 ways]

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+.

Veggies

Roasted Beets & Burrata • 19

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

Heirloom Manchego Salad • 19

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

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

Classics

Chilean Sea Bass* • 59

Corn, mushroom, Parmigiano Reggiano risotto, fennel pickled onion salad, creamy salsa verde

Mediterranean Kebab Mezze • 50

[6 oz Filet Mignon served medium]*

Ezme style hummus, toum (garlic paste), roasted veggies, fritters, house made naan

Spicy Seafood Paella (Ambli style)* • 46

[Add 3oz marinated Filet Kebab \$20]

Shrimp, Branzino, PEI mussels, chorizo, sautéed veggies, spicy creamy saffron rice

Kuku Paka • 30

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

Chicken Karahi* • 33

Popular south Asian chicken dish, stir fried in garlic, ginger, tomatoes, Indian spices, kachumber (Indian version of Pico), house made naan

Harissa Lamb Lollipops (4)* • 58

Grilled Colorado Lamb, green lentil stir fry, choice of house made naan or rice

Braised Short Rib • 50

Red wine reduction, house made mashed potatoes, roasted carrots, asparagus

Chef's Roasted Veggie Platter • 24

[Add 3oz marinated Filet Kebab \$20 or 6oz grilled Chicken \$10]

Farro, roasted cauliflower, broccoli, zucchini, carrots, asparagus, sweet potato, pepitas, burnt avocado garlic vinaigrette

**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.*