

Welcome to AMBLI

"Where Food & Culture Meet, And the Conversation Begins"

Cocktail Bites

Huitlacoche Tacos (3) • 15

Huitlacoche (*mushroom that grows on corn*), corn, zucchini, corn tortilla, manchego, salsa macha (*spicy peanut salsa*)

Lobster Tempura Roll • 28

Roll: [avocado, grilled veggies, chives, spicy aioli, fresno] [*can be vegetarian 18*]

Margherita Pizza Baguette • 12

Fresh mozzarella, spicy marinara, basil, arugula, Parmigiano Reggiano
[GF +3]

Chaat (2 savory Indian snacks) • 18

Bhel Puri, puffed rice, gram flour noodles, chori beans, veggies, **Pani Puri**, 4 lentil stir fry shells [*served room temp*]

BBQ Pork Plantain Tostones (2) • 14

Sticky BBQ Pork, pickled cucumbers, coleslaw, sesame seeds, chives

Spicy Crispy Tuna Rice* (4) • 18

Spicy aioli, sweet soy, scallions, sushi rice

Lobster Shooters (*sake style*) (4) • 18

Basil, mint, sweet chili, lemongrass red coconut curry, cilantro

Shared Starters

Portuguese Garlic Prawns (4) • 26

U-10 shrimp simmered in tomato, garlic, spices, grilled zucchini and corn, grilled sourdough

Chimichurri Lamb Lollipops* (3) • 21

[*served medium rare*]

Marinated grass fed Lamb, chimichurri, balsamic, pomegranates

Big Eye Tuna Sashimi* • 26

Cucumber, avocado, cashews, diced jalapenos, chili oil, ponzu

Octopus Carpaccio • 21

Thinly sliced zucchini, fully cooked Octopus, butter, lemon aioli, arugula, fried capers, fresno, Parmigiano Reggiano, grilled sourdough

Mediterranean Labneh Dip • 19

Roasted veggies, pistachio pesto, pomegranates, labneh (*yogurt*), house made naan
[GF Naan +3]

Veggies

Roasted Beets & Burrata • 19

Fresh burrata, roasted beets, arugula, burrata, oranges, avocado, candied pecans, balsamic dressing

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

Karahi Gosht* • 42

Popular South Indian stir fry, Filet Mignon in garlic, ginger, tomatoes, Indian spices, kachumber (*pico*), rice, house made naan [GF Naan +3]

Mediterranean Kebab Mezze* • 50

[6 oz Filet Mignon* served medium]

Tomato garlic hummus, toum (*garlic paste*), roasted veggies, fritters, house made naan

Ribeye French Dip* • 26

Sliced Ribeye, caramelized onions, dijonaise, manchego, fried jalapenos, brioche, au jus, potato wedges

Spicy Seafood Paella (*Ambli style*)* • 46

[Add 3oz marinated Filet Kebab \$20]

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

Braised Short Rib • 50

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

Kuku Paka • 30

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

Roasted Veggie Platter • 25

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

Quinoa, roasted cauliflower, broccoli, zucchini, carrots, asparagus, sweet potato, pepitas, sweet sambal coconut chili

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+.

*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.