

Welcome to AMBLI

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

Savory Bites

Lobster Shooters (*sake style*) (4) • 16
Dumpling, red coconut curry, cilantro

Grilled Veggie Tostadas (3) • 15
Guacamole, macha (*peanut*) sauce

Indian Street Food (2 of each) • 16
Masala Potato Croquettes, Indian spices;
Pani Puri, lentil stir fry in pastry shell;
Pakora (*Fritters*), corn, carrots, spinach,
potatoes, served with chutneys

Teriyaki Pork Belly Bao Buns (3) • 18
Coleslaw, spicy sambal cucumbers, sesame

Spicy Tuna Crispy Rice* (4) • 18
Spicy aioli, sweet soy, scallions, sushi rice

New Style Spring Rolls (2) • 16
Choose Shrimp or Beef, cabbage, avocado,
jalapeno, jicama, carrot, cucumber,
sriracha aioli, sweet soy

Beet Root Kabobs (2) • 14
Chargrilled red beets, tapenade,
toasted almonds, balsamic glaze

Watermelon Tomato Salad • 21
Heirloom tomatoes, burrata, candied
pepitas, crispy prosciutto, honey apple cider

Tetelas (*Empanadas*) (2) • 14
Ground beef, potatoes, carrots, spices,
corn masa, salsa verde, crema, queso

Starters

Sushi

Ahi Tuna Avocado Poke* • 26
Edamame, cucumbers, carrots, jicama,
jalapeno, avocado, tamarind ponzu, rice

Yellowtail Jalapeno Sashimi* (5 pcs) • 26
Cilantro mango ponzu soy

California Roll (5 pcs) • 14
Jumbo lump crab, avocado, cucumber, spicy
mayo, tempura flakes, sweet soy, sesame

Tempura Cauliflower Roll (5 pcs) • 12
Roll: [avocado, grilled veggies, chives,
spicy aioli, fresno]

Dips

Roasted Jalapeno Popper* • 18
3 cheeses, spinach, corn, escabeche, pork
belly bacon, salsa roja, corn chips
[Can be Vegetarian] [Extra chips +3]

Tempura Shishito Labneh • 18
Tomato marmalade yogurt, sweet
potato, pomegranates, house made naan
[GF Naan +3]

Mediterranean Mezze • 18
Hummus, toum, eggplant (*ratatouille*
style), crudité, house made naan
[GF Naan +3]

Heavier Starters

Sweet Chili Scallops* (2) • 16

Hokkaido Scallops, soy egg, coconut sweet chili

Braised Lamb Enchiladas (2) • 18

Queso, creamy morita sauce, pickled veggies, corn tortillas

Mahi Mahi Fish & Chips • 25

Beer battered Mahi Mahi fingers, coleslaw, house made tartar sauce
[choice of potato wedges or sweet potato fries]

Portuguese Garlic Prawns (4) • 26

Tomato garlic beurre blanc, grilled veggies, rice croquette

Salsa Verde Crab Cakes (3) • 22

3 colossal crab croquettes, panko, escabeche, avocado, spicy salsa verde

Chimichurri Lamb Lollipops* (4) • 28

Marinated grass fed Lamb, chimichurri, balsamic, pomegranates
[served medium rare]

Classics

Thai Cilantro Lemongrass Seabass* • 54

Red, yellow, green bell peppers, tomatoes, scallop potatoes, spinach, veggies, coconut curry *[Add Rice +3]*

Spaghetti Beef Bolognese • 25

Ground beef tomato sauce, basil, fresh mozzarella, Parmigiano Reggiano, grilled sourdough

Spicy Paella (Ambli Style) • 48

Sautéed veggies, spicy creamy saffron rice

Seafood* : PEI Mussels, Shrimp, Branzino

Carne* : Filet, Chicken, Chorizo, Lamb Merguez

Tour of India • 48

Kuku Paka (marinated chicken breast, coconut curry), **Karahi Gosht** (Filet Mignon stir fry), **Lobster Tikka Masala** (creamy tomato masala), basmati rice, house made naan
[Add Shishito Labneh +8] [Add GF Naan +3]

Turkish Filet Kabob & 3 Dips* (6oz) • 48

Marinated Filet Mignon, pickled onions, and 3 Dips (toum, hummus, eggplant ratatouille style), house made naan
[Add Shishito Labneh +8] [Add GF Naan +3]

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.