

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*)

Tempura Cauliflower Roll • 18

Roll: [avocado, grilled veggies, chives, spicy aioli, fresno]

Lobster Shooters (*sake style*) (4) • 16

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

Spaghetti Squash Fritters (4) • 12

Gram flour batter, spinach, potatoes, creamy cilantro dipping sauce

Duck Gyoza (4) • 16

Pan sautéed, duck confit, cabbage, celery, carrots, sweet chili coconut miso sauce

Spicy Crispy Tuna Rice* (4) • 18

Spicy aioli, sweet soy, scallions, sushi rice

Shared Starters

Lobster Tikka Masala • 26

Poached Lobster tail, creamy tomato masala, potato stir fry, cilantro, tamarind chutneys

Crusted Seared Ahi Tuna* • 26

Pistachio cranberry crusted Ahi Tuna, pickled cucumbers, yuzu soy mango salsa, radish, fresno

Chimichurri Lamb Lollipops* (3) • 21

[served medium rare]

Marinated grass fed Lamb, chimichurri, balsamic, pomegranates

Octopus Carpaccio • 21

Zucchini, fully cooked Octopus, butter, lemon aioli, arugula, fried capers, fresno, Parmigiano Reggiano, grilled sourdough

Turkish Filet Kebab (4oz) • 24

Marinated grilled Filet Mignon, toum, ezme (*tomato, crushed spices*)
[Add Naan or GF Naan +3]

Portuguese Garlic Prawns (4) • 26

U-10 shrimp sautéed in tomato, garlic, spices, zucchini noodles, corn, grilled sourdough, balsamic drizzle

Mediterranean Labneh Dip • 19

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

Veggies

Poached Pear Prosciutto Salad • 19

Poached pears, burrata, arugula, prosciutto, gorgonzola, cashews, balsamic dressing

Crab Cake Citrus Salad • 22

Jumbo lump crab, panko, filled with onions, red bell peppers and corn, mixed greens, avocado, mango, grapefruit, orange, apple cider vinaigrette

Wedge Salad • 19

Iceberg, pickled red onions, heirloom tomatoes, pork belly bacon, caramelized pecans, blue cheese ranch dressing

Roasted Veggie Bowl • 19

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

Classics

[Add House made Naan or GF Naan +3]

Kuku Paka Style

Coconut curry, corn, potatoes, cilantro, kachumber, house made naan

Chilean Sea Bass* • 59

Marinated Grilled Chicken • 30

Branzino Fried Fish (12oz) • 40

Lightly breaded, creamy aji, roasted potatoes, plantain corn nut coleslaw, salsa verde cruda

Spicy Paella (Ambli style)

Sautéed veggies, spicy creamy saffron rice

Carne* • 48

[Filet, Chicken, Chorizo]

Seafood* • 48

[PEI Mussels, Branzino, Shrimp]

Karahi Gosht* • 42

Popular South Indian stir fry, Filet Mignon in garlic, ginger, tomatoes, Indian spices, kachumber (*pico*), rice, house made naan

Ribeye French Dip* • 26

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

Sticky BBQ Short Rib • 42

Braised short rib, pasilla korean bbq, fried sticky rice, carrot, peas, sesame seeds, fresno, chives

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.