WELCOME TO
AMBLI GLOBAL CUISINE

A Shared Dining Experience

[If you have Allergies or dislikes, please notify your Server. All ingredients are not listed.]

Cocktail Bites

Lobster Shooters (4) • 16
Wonton dumplings, lemongrass
red coconut curry, cilantro

Tuna Crispy Rice* (4) • 20
Spiced Ahi tuna tartare *(raw)*, avocado
wasabi puree, toasted nori

Arancini (3) • 15
Risotto croquettes, wild mushroom, white
cheddar, beef demi glaze, whipped
parmigiano **[can be vegetarian]**

Chaat • 14
[Popular Indian Street Food]
Tortilla baskets, cucumber, potato,
chickpeas, onions, puff rice, chutneys

Green Curry Brisket Samosas (4) • 18
Savory braised brisket, cilantro green
coconut curry, chili oil, pickled fresno

Jumbo Lump Crab Nachos • 22
Crab Salad, lobster bechamel,
escabeche, cilantro, chili oil,
wonton chips

Lite Starters

Saffron Scallop* • 16
Hokkaido Scallop, spanish chorizo, avocado,
saffron beurre blanc, garlic breadcrumbs

Sashimi Tostadas* • 23
Tuna: avocado puree, salsa macha,
bourbon soy, sesame seeds;
Hamachi: sweet potato puree,
corn, red onion, cilantro,
spicy garlic oil

Pistachio Crusted Pear & Brie • 18
Whipped brie, hot luxardo cherry
honey, rosemary oil, cardamom

Crispy Zucchini Rings • 21
Sweet chili labneh, pickled onion,
mint, fresno, crispy chili oil

Heavier Shared Starters

French Onion Ravioli • 22
House made pasta, wild mushroom broth, caramelized onions, gruyere, garlic breadcrumbs

Papa Rellena • 19
[Popular South American Street Food]
Potato filled with a savory Filet Mignon, with creamy huancaina and a spicy rocoto pepper sauce
[Add a fried egg]

Beet Kung Pao Hummus • 22
Carrots, jicama, grapefruit, peanut sweet chili dressing, naan

Soft Shell Crab Masala • 23
Corn tamal, creamy tomato masala curry, cilantro & tamarind chutneys, pickled onion

Shrimp Aguachile • 21
Sweet potato and chorizo flautas, avocado, cilantro, salsa verde

Entrees

Miso Salmon* • 42
Scottish salmon, snap peas, carrots, cucumber, mango, miso sweet chili dressing

Cioppino Verde • 45
Mahi Mahi, shrimp, PEI Mussels, clams, tequila jalapeno sauce, sourdough

NY Strip Fideua • 54
Spanish style noodle paella, Lobster bisque, chorizo, angel hair pasta, grilled veggies

Kuku Paka • 38
[Owner's childhood favorite]
Marinated grilled chicken, coconut curry, potatoes, basmati rice, corn, house made naan

Filet Mignon Anticuchos* • 50
6oz Filet Mignon skewers, aji amarillo cream and chimichurri sauce, smashed potatoes

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.*