

# Starters

## Lobster Shooters (4) • 16

Lobster dumpling, basil, mint, sweet chili, lemongrass red coconut curry, cilantro

## Indian Snack Trio • 16

2 beef samosas, 2 lentil stir fry shells, 2 falafels, cilantro, tamarind chutneys

## Spicy Tuna Crispy Rice\* (4) • 18

Big Eye tuna tartare, spicy aioli, sweet soy, sesame seeds, scallions

## Lobster Tail Tempura Roll\* • 28

Roll: [Avocado, asparagus, carrots, jicama, zucchini, sesame, chives, spicy aioli, fresno]

## Salmon Bagel Board\* • 16

Smoked salmon, jalapeno cream cheese, fried capers, scallions, pickled red onions, everything seasoned bread

## Beets & Burrata • 18

Roasted beets, orange, avocado, arugula, citrus balsamic reduction, candied pecans, scallions

# Classics

## Brazilian Chimichurri • 50

*[Picanha\* (10oz served medium)]*

Marinated sliced Picanha, chimichurri, grilled veggies, creamy corn, plantains, potato brava croquettes

## Kuku Paka • 30

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

## Spicy Seafood Paella\* • 42

*[Ambli Style]*

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

## Lamb Ragu • 30

Leg of Lamb, house made pappardelle, Parmigiano Reggiano, touch of truffle, grilled garlic bread

## Chicken Pastor Enchiladas (3) • 25

Skillet style, veggie hash (broccoli, cauliflower, sweet potatoes, white cheddar), crema, coleslaw, salsa verde  
*[can be vegetarian • 18]*

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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.