

# Welcome to AMBLI

*“Where Food & Culture Meet,  
And the Conversation Begins”*

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## Cocktail Bites

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

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

### 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*]

### 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

## 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

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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.