

Welcome to AMBLI

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

[All ingredients are not listed; notify your Server of food allergies or major dietary restrictions]

Savory Bites

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

Dumpling, red coconut curry, cilantro

Pani Puri (4) • 11

Lentil stir fry in pastry shell, cilantro
& tamarind chutneys

Burrata Spread • 19

Shishitos, tomato marmalade, salsa macha
(*peanuts*), prosciutto, grilled sourdough

Tempura Cauliflower • 15

Chile de arbol aioli, sesame, chives

Chile Relleno Tacos (3) • 18

Homemade flour tortilla, cheese, Anaheim
peppers, zucchini, corn, avocado
habanero crema, pickled onions

Potato Bravas (4) • 15

Spicy chorizo aioli, prosciutto, pickled
onion, fresno bell pepper sauce

Thai Sweet Potato Corn Fritters (3) • 14

Sweet potato, corn, coconut flakes,
sriracha crema, sweet chili, basil

Chef Specialty Salads

[Add Chicken +10, Ahi Tuna* +15, Filet Mignon* +20 to any Salad]*

Garden Greens • 19

Carrots, beets, cucumber, apples, avocado,
oranges, pecans, apple cider vinaigrette

Kung Pao Noodles • 19

Coleslaw, edamame, avocado, cashews, egg
noodles, mango, cilantro, peanut sweet chili

Warm Roasted Beets • 19

Heirloom tomatoes, almonds, goat cheese, balsamic,
sundried tomato pistachio olive tapenade

Sushi

Hamachi Jalapeno Tartare* • 26

Mango jalapeno chutney, yuzu, onion
relish, cilantro, avocado, rice cracker

Tempura Lobster Roll • 26

Asparagus, zucchini, surimi, avocado /
spicy aioli, fresno, scallions

Spicy Tuna Crispy Rice* (4) • 18

Spicy aioli, sweet soy, scallions, sushi rice

Ahi Tuna Sashimi* • 26

Seared Tuna, Asian relish,
tamarind citrus ponzu

Heavier Starters

Tetelas (*Empanadas*) (4) • 16

Ground beef, potatoes, carrots, spices,
corn masa, black bean puree,
salsa verde, crema, queso

Salsa Verde Crab Cakes (3) • 21

Colossal crab croquettes, panko, escabeche,
guacamole, spicy salsa verde

Chimichurri Lamb Lollipops* (3) • 28

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

Portuguese Garlic Prawns (3) • 21

U-10 Shrimp, tomato garlic beurre blanc,
grilled veggies, risotto croquette

Branzino Fish & Chips • 25

[New style]

Beer battered Branzino, mashed
potato fries, coleslaw, house
made tartar sauce

Entrees

Mexican Style Grilled Chicken • 38

Half chicken, guajillo marinade, hibiscus
chimichurri sauce, grilled veggies,
house made colcannon

Spicy Paella (*Ambli Style*) • 48

Sautéed veggies, spicy creamy saffron rice
Seafood* : *PEI Mussels, Shrimp, Branzino*
Carne* : *Filet, Chicken, Chorizo, Lamb Merguez*

Mediterranean Kabob Feast* (2) • 48

Marinated grilled Filet Mignon and chicken,
grilled veggies, cucumber onion salad,
rice, toum, house made naan
[Add GF Naan +3]

Indian Masala Chilean Sea Bass* • 56

Pan sautéed, sliced potatoes, zucchini,
home made Daal, rice and naan
[Add GF Naan +3]

Penang Curry Prawns (3) • 38

U-10 Shrimp, egg noodles, spicy peanut
curry, boiled egg, veggie stir fry

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 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.