

Welcome to AMBLI

"Where Food & Culture Meet, And the Conversation Begins"

Savory Bites

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

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

Street Food Sampler (*2 of each*) • 16

Beef Samosas, ground flank, Indian spices;
Pani Puri, lentil stir fry in pastry shell;
Spaghetti Squash Fritters, Gram flour batter, spinach, potatoes, served with chutneys

Short Rib Bao Buns (3) • 19

Braised, onion, cilantro, morita salsa

Spicy Tuna Crispy Rice* (4) • 18

Spicy aioli, sweet soy, scallions, sushi rice

Veggie Pastor Tostadas (3) • 15

Grilled seasonal veggies, guacamole, grilled pineapple, macha sauce (*peanut based*)

Watermelon Tomato Salad • 19

Arugula, heirloom tomatoes, burrata candied pepitas, crispy prosciutto, honey apple cider

Starters

Sushi

Tuna Avocado Poke* • 26

Edamame, cucumbers, carrots, jicama, jalapeno, avocado, tamarind ponzu, rice

Yellowtail Jalapeno Sashimi* • 26

Cilantro mango ponzu soy

Scottish Salmon Nigiri* (3) • 18

Bourbon sweet onion soy, tobiko, fresno, red onion, chives

New California Roll (*5 pcs*) • 14

Jumbo lump crab, avocado, cucumber, spicy mayo, tempura flakes, sweet soy, sesame

Tempura Cauliflower Roll (*5 pcs*) • 11

Jumbo lump crab, avocado, cucumber, spicy mayo, tempura flakes, sweet soy, sesame

Dips

Roasted Jalapeno Popper* • 18

Cream cheese, white cheddar, spinach, corn, escabeche, pork belly bacon, salsa verde, corn chips [*can be vegetarian*]

Shishito Labneh • 19

Tomato marmalade labneh, pomegranates, sweet potato, tempura shishitos, house made naan [*GF Naan +3*]

Masala Potato • 16

Indian rice pancake, chili chickpeas, pickled onions, yogurt, chutneys

Mediterranean Mezze • 16

Hummus, toum, olive pistachio tapenade, crudite, naan

Heavier Starters

Sweet Chili Scallops* (2) • 18

Hokkaido Scallops, veggie fried rice, soy egg, coconut sweet chili

Braised Lamb Enchiladas (2) • 18

Cactus salad, queso, creamy morita sauce, corn tortillas

Mahi Mahi Fish & Chips • 24

Beer battered Mahi Mahi fingers, coleslaw, house made tartar sauce
[choice of potato wedges or sweet potato fries]

Portuguese Garlic Prawns (4) • 26

Tomato garlic beurre blanc, grilled veggies, rice croquette

Salsa Verde Crab Cakes (3) • 22

3 colossal crab croquettes, panko, escabeche, avocado, spicy salsa verde

Piri Piri Chicken Sandwich • 22

Pickles, tomato marmalade, coleslaw
[choice of potato wedges or sweet potato fries]

Chimichurri Lamb Lollipops* (4) • 28

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

Classics

Cajun Branzino* (12oz) • 42

Blackened fried, potatoes, corn, grilled veggies, spicy creamy cajun sauce

Spaghetti Beef Bolognese • 25

Ground beef tomato sauce, basil, fresh mozzarella, Parmigiano Reggiano, grilled sourdough

Spicy Paella (Ambli Style) • 48

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

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 Masala Potatoes or Shishito Labneh +8]

Turkish Filet Kabob & 3 Dips* (6oz) • 46

Marinated Filet Mignon, pickled onions, and 3 Dips (toun, hummus, olive pistachio tapenade), naan *[GF Naan +3]*
[Add Masala Potatoes or Shishito Labneh +8]

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.