

WELCOME TO AMBLI GLOBAL

This is a Shared Dining Experience

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

STARTERS

Lobster Shooters (4) • 16

Dumpling, lemongrass red coconut
curry, cilantro

Karahi Samosas (3) • 15

Filet Mignon, masala, spices, cilantro,
tamarind chutneys

Tuna Crispy Rice* (3) • 15

Tuna tartare, edamame avocado mash,
sweet & spicy aioli

Roasted Veggies & Burrata • 21

Beets, carrots, pesto infused burrata,
oranges, candied pepitas

Cold Mezze • 22

Whipped feta [spicy roasted cashews,
everything bagel seasoning], **Hummus**
[pickled veggies], **Potato Salad** [carrots, peas,
onions, lemon aioli, mustard] **spiced**
mixed olives & cornichons

Hamachi & Ahi Tuna Crudo* • 22

Mango, avocado, spring onions,
tamarind citrus

Thai Croquettes (3) • 14

Sweet potato corn croquettes, spicy aioli,
mango pineapple relish

Kung Pao Salad • 19

Cabbage, green papaya, avocado, edamame,
cashews, carrots, mango, peanut dressing

Baked Goat Cheese • 20

Spicy tomato bisque, grilled sourdough

Relleno Queso Fundido • 20

Roasted poblano, corn, manchego,
caramelized onion, flour tortilla

Fried Chicken Bahn Mi • 22

Fried, pickled cucumber, green papaya,
jicama, miso chili

FROM THE GRILL

Seekh Kebab* (10oz) • 35
Ground NY Strip & Filet,
cucumber onion, tamarind,
cilantro, yogurt

Branzino* • 38
Garlic dijon lemon sauce

Chimi Lamb T-Bone* (2) • 48
10oz, Colorado Lamb,
chimichurri, balsamic,
pomegranates
[served medium rare]

NY Strip* (12oz) • 48
Tomatillo au jus *[served medium]*

Select One Side:

Sautéed veggies

Parmesan smashed
potatoes

Parsley French fries

*[Add any additional
Side +8]*

CLASSICS

Cilantro Garlic Shrimp & Polenta (4) • 35
Onion, jalapeno, tequila, cilantro

Corn Chowder Scallops* • 38
U-10 Scallops, asparagus, corn
and potato gnocchi

Short Rib Lasagna • 38
(Deconstructed) creamy au jus, wild
mushrooms, parmigiano reggiano,
garlic sourdough

Ambli Indian Classics* • 38
Grilled half chicken, masala potatoes,
biriyani rice, naan
[Choice of Kuku Paka or Tikka Masala]

Spicy Ambli Style Paella* • 42
PEI mussels, shrimp, clams, fish,
chorizo, creamy saffron rice

STAY TUNED FOR THE BACK BAR – OPENING IN DECEMBER

Featuring an Indo-Mex Tasting Menu

The Best of Indian and Mexican Fusion

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.