

Welcome to Our Home

Featuring our Global Menu

Starters

Lobster Shooters (4) • 16

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

Indian Street Food • 16

3 beef samosas, 3 lentil stir fry shells, cilantro, tamarind chutneys

Spicy Tuna Crispy Rice* (4) • 16

Ahi tuna, habanero aioli, sweet soy, sesame seeds, scallions

Steak Naan Tostada • 15

Filet mignon, goat cheese, fig jalapeno marmalade, scallions [*GF Naan +3*]

Chicken Tikka Masala Dip • 16

White cheddar, cream cheese, tomato, spinach, naan chips
[can be vegetarian]

Mexican Shrimp Cocktail (4) • 20

Jumbo shrimp, guajillo cocktail sauce

Veggies

Mediterranean Veggie Dip • 16

Sweet potato, roasted carrot, pistachio pesto, pomegranate, labneh (*yogurt*), flat bread

Asian Salad • 18

Egg noodles, mixed greens, carrots, jicama, green apples, peanuts, avocado, sweet tamarind dressing

Tempura Cauliflower • 14

Chile de arbol aioli

Beets & Burrata • 18

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

Seafood

Tequila Jalapeno Medley • 24

Shrimp, PEI mussels, chorizo, cilantro, lime, garlic, red onion, grilled bread

Crab Cake Roll • 28

Jumbo lump crab salad, avocado, breaded crab, spicy aioli, salmon roe, chives

Tuna Tataki* • 27

Seared Big Eye Tuna, avocado, tamarind citrus ponzu, mango, cashews, sesame, serrano, fried nori

Miso Hamachi* • 28

Seared, miso, pickled baby cucumbers, sriracha

Grilled Savory Meats

[Select 1 Veggie]

Filet Chimichurri* (5oz) • 38

Marinated, caramelized onions,
tomatoes, balsamic
[served medium rare]

Lamb Lollipops* (3) • 38

Dijon garlic butter sauce
[served medium rare]

Ribeye Shish Kebab* (5oz) • 38

Marinated, toum, spicy peas, grilled
onions *[served medium]*

Veggie Options:

Tri-colored Carrots

Grilled Broccolini

Potato Bravas

Esquites (creamy corn)

Classics

Lamb Ragu • 28

Leg of Lamb, house made pappardelle,
parmigiano reggiano, grilled garlic
bread, touch of truffle

Kuku Paka • 28

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

Tuscan Chicken • 28

Sliced chicken breast, parmesan, sundried
tomato, mushrooms, spinach,
zucchini noodles

Thai Style Fried Fish • 40

Whole Branzino, sticky rice,
tri-colored carrots

Pasilla Mole Short Rib • 38

Braised bone-in, crushed peanuts,
scallions, fresno, esquites *(creamy corn)*

Spicy Carne Paella • 38

[Ambli Style]

Sautéed chicken, beef, lamb, red bell
peppers, peas, carrots, potatoes, spicy
creamy saffron rice

Featured Vegetarian Options • 22

[Ask your Server]

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.