

GLOBAL TAPAS MENU

Offering Full & Half Glass Wine Pairings

*To best enjoy this menu we recommend sharing
and choosing an item from each section*

Table Must Have

Lobster Shooters (4) • 16

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

Veggies & Salads

Mediterranean Veggie Dip • 18

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

Poached Pear Salad • 16

Arugula, ricotta, candied pepitas,
red wine reduction

Mushroom Tapenade Sopes (2) • 12

Portobello, cremini, corn masa,
onions, cream, queso, jalapenos,
macha sauce (*peanut based*)

Crispy Potato Bravas (3) • 12

Panko, white cheddar, spicy bell pepper
aioli, pickled jalapenos, scallions

Beets & Burrata • 16

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

Tempura Cauliflower • 12

Chile de arbol aioli

Raws & Rolls

Hamachi Sashimi Ceviche* • 22

Leche de tigre, corn, sweet potato,
red onion, fresno, yuca chips, cilantro

Filet Tartare Avocado Roll* • 18

Red onion, cornichon, sweet pickle,
dijonnaise, fried capers, sesame,
chives, rice cracker

Tuna Tataki* • 25

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

Tempura Lobster & Crab Roll • 24

Jumbo lump crab salad (*mango, celery,
red bell pepper, jalapeno, onion*), avocado,
tempura lobster tail, spicy aioli,
salmon roe, chives

Savory Meat Bites

[flavor profiles from around the world]

Filet Chimichurri • 22

Marinated, garlic chimichurri, blistered tomatoes, fresnos, chili flakes, scallions
[served medium rare]

Harissa Lamb Loin* • 22

Marinated lamb loin,
potato wedges
[served medium rare]

Ribeye Shish Kebab* • 22

Guajillo marinated, toum, spicy peas, grilled onion
[served medium]

All About the Sauces

Caprese Pasta • 18

3 house made pastas, *(sundried tomato, basil, traditional)*, fresh mozzarella, marinara

Sweet & Sour Pork Belly • 22

Glazed pork belly, sesame seeds, pickled mango relish, chives, lettuce cups

Tequila Jalapeno Shrimp • 18

Chopped shrimp, tequila, lime, garlic, red onion, grilled bread

Carolina Short Rib • 25

[and cajun lobster mac & cheese]
Braised and grilled, house made carolina BBQ, blue cheese, fresno

Classics

Lamb Karahi • 21

Leg of lamb braised in tomato masala, naan
[Add 1 GF Naan +3]

Kuku Paka • 20

Grilled marinated chicken breast, coconut curry, corn, potatoes, basmati rice, cilantro
[Add 1 Naan or GF Naan +3]

Spicy Seafood Paella • 24

[Ambli Style]
Shrimp, fish, PEI mussels, chorizo, peas, carrots, potatoes, spicy creamy saffron rice

Chicken & Shrimp Pad Thai • 22

Ramen noodles, tamarind sauce, peanuts, soy bean sprouts, fried egg

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.