

Welcome to Our Home

Featuring our Global Menu

Starters

Light

Lobster Shooters (4) • 16

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

Indian Street Food • 14

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

Spicy Tuna Crispy Rice* (4) • 16

Big Eye tuna tartare, spicy aioli, sweet soy, sesame seeds, scallions

Pork Gyoza (4) • 14

Pan sautéed, carrot, celery, onion, scallions, sweet & sour sauce

Piri Piri Spinach Potato Bravas (4) • 14

Panko crusted potato, spinach, white cheddar, bell pepper, fresno

Crispy Brussels Sprouts • 15

Apples, raisins, almonds, parmigiano reggiano, ancho chili dressing

Tempura Cauliflower • 14

Chile de arbol aioli

Heavy

Mediterranean Veggie Dip • 16

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

Beets & Burrata • 18

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

Smoked Trout Dip • 16

Spice cream cheese aioli, red onion, celery, chives, pepperoncini, lemon, pita chips

Chicken Pastor Skewer • 18

Guajillo marinated chicken, guacamole, pineapple pico de gallo, tortillas

Pasilla Mole Arancinis (4) • 16

Breaded risotto mushroom croquettes, pasilla mole dipping sauce

Portuguese Garlic Tiger Shrimp (4) & Polenta • 22

Sautéed tomato garlic beurre blanc, creamy reggiano polenta

**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.*

Sushi Rolls

Crab Cake • 28

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

Veggie Avocado Jalapeno • 22

Pickled carrot, jicama, peanuts

Big Eye Tuna • 28

Mango, avocado, cashews, sesame, serrano, fried nori, tamarind citrus ponzo

Steak Platters

[Designed for 2 ppl]

Mediterranean • 60

[Filet Mignon]*

Marinated sliced Filet, hummus, creamy eggplant dip, toum (*garlic paste*), turmeric rice, masala potatoes, marinated chili olives, grilled onions, house made flatbreads

Asian Surf & Turf • 60

[Ribeye & Lobster Tail]*

Marinated sliced Ribeye, sambal butter sliced Lobster Tail, veggie fried rice, edamame, soy marinated boiled egg, pickled cucumber salad

Classics

Spicy Seafood Paella • 42

[Ambli Style]

Shrimp, Branzino, PEI mussels, sautéed veggies, spicy creamy saffron rice

Kuku Paka • 30

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

Vegetarian Indian Trio • 24

Chana daal, coconut chori beans, masala potatoes, basmati rice, naan
[Add GF Naan +3]

Tuscan Chicken • 30

Sliced chicken breast, parmesan, sundried tomato, mushrooms, spinach, zucchini noodles
[Add house made pappardelle +6]

Lamb Ragu • 30

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

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+.