

WELCOME TO AMBLI GLOBAL

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

Amuse Bouche to Small Starters

Lobster Shooters (4) • 16

Wonton dumplings, red coconut curry, cilantro

Crispy Tuna

Rice* (4) • 18

Tuna tartare, spicy aioli, sriracha, fried sushi rice, sweet soy

Oyster Ceviche* (2) • 14

East coast Oysters, hamachi, cucumber, avocado, sweet potato, cancha, leche de tigre

Ahi Tuna Crudo* • 24

Mango, avocado, spring onions, Cucumber, cilantro citrus, poppadom

Chaat (2) • 12

(Best street food)

Tortilla cups, cucumber, potato, chickpeas, onions, puff rice, chutneys

Potato Bravas • 12

Smashed crispy potatoes, garlic aioli

Tomato Goat Cheese

Garlic Dip • 18

Pesto focaccia monkey bread
[Allow 15 mins]

Arancini (3) • 15

Wild mushroom risotto, white cheddar, beef demi glace, whipped parmigiano

Hummus Mezze • 18

Black sesame hummus, roasted bell pepper hummus, toum, cucumber salad, naan

Journey for the Table

[A Shared Experience]

Scallop Tikka Masala* • 35

2 U-10 Scallops, miso glaze, fried onions, cilantro chutney, bhujia, naan

Chicken Pastor • 22

Guajillo chili chicken, pineapple chutney, avocado tomatillo salsa

NY Strip Tataki* • 29

(6oz served medium)

Crispy chili oil, ginger ponzu, scallions

Chimichurri Filet Mignon* • 29

[4oz served medium]

Caramelized onions, pomegranates

Seekh Kebab* • 20

Ground NY Strip & Filet, labneh, cucumber salad

Salads: From the Garden to the Sea

Ambli House • 15

Chopped kale, carrot, apple, orange,
craisins, pecans, parmigiano,
honey apple cider

Beets & Burrata • 21

Beet root puree, caramelized heirloom
carrots, grapefruit, everything bagel,
almonds, spicy cashews, EVOO

Calamari Shishito • 22

Arugula, avocado, grilled onions,
crispy potatoes, shishito peppers,
Calabrian chili, lemon vinaigrette

Shrimp Kung Pao Papaya • 22

Chilled jumbo prawn, mango, avocado,
cucumber, crispy chili oil, pepitas,
peanut sweet chili dressing

Chef's Classics

Kuku Paka • 36

[Popular E. African dish]

Grilled chicken, coconut curry,
potatoes, basmati rice, corn, naan

Lobster Tail Cannelloni • 36

Creamy lobster bisque, grilled asparagus,
spinach, ricotta, parmigiano
reggiano, chili oil

Seafood Paella* • 58

PEI mussels, shrimp, clams, fish,
creamy saffron, veggie rice
[Allow 30 mins]

Carne Asada Enchiladas* • 30

Tomatillo salsa, white cheddar,
crema, fried egg, pico

Sweet Chili Salmon Bowl* • 38

Baked Scottish Salmon, fried rice,
edamame, carrot, mango, avocado,
6 min egg, spicy aioli

Lamb Shank Biryani • 52

Green coconut curry, masala potatoes,
citrus cucumber onion salad, puff rice,
pomegranates, cilantro yogurt

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.*