

Welcome to Our Home

We would love to order for your Table;
ranging from \$60-\$70/pp.

[Price does not include tax & 22% automatic service charge]

Cocktail Bites

Lobster Shooters (4) • 16

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

Spicy Tuna Crispy Rice* (4) • 18

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

Indian Snack Trio • 16

2 beef samosas, 2 lentil stir fry shells, 2 falafels, cilantro, tamarind chutneys

Tempura Cauliflower • 15

Chile de arbol aioli

Starters

Salmon Bagel Board* • 18

Smoked salmon, jalapeno cream cheese, fried capers, scallions, pickled red onions, everything seasoned house made flatbread

Garlic Tiger Shrimp (4) • 22

Sautéed tomato garlic beurre blanc, creamy Parmigiano Reggiano polenta

Marinara Eggplant Bruschetta (4) • 14

Spicy marinara, Parmigiano Reggiano, olive oil, grilled sourdough or GF +2

Mediterranean Labneh Dip • 18

Sweet potato, roasted carrot, pistachio pesto, pomegranates, labneh (*yogurt*), house made flatbread

Salads & Veggies

Thai Salad Crunch • 16

Kale, cabbage, carrot, jicama, avocado, oranges, peanuts, crispy wonton, cilantro ginger dressing

Crispy Brussels Sprouts • 15

Apples, raisins, Parmigiano Reggiano, almonds, ancho chili dressing

Grilled Peaches & Burrata • 18

Prosciutto crumbles, arugula, burrata, candied pecans, balsamic dressing

Caesar Salad • 16

Romaine, anchovy tomato tapenade, shaved Parmigiano Reggiano, sourdough croutons, Caesar dressing

**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.*

Inspired Sushi

Lobster Tail Tempura* • 28

Roll: [Avocado, asparagus, carrots, jicama, zucchini, sesame, chives, spicy aioli, fresno]

Big Eye Tuna Roll* • 28

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

Artisan Sushi Sampler* • 48

[no substitutions]

Wagyu Tartare (2): chili oil, bourbon soy, dijonnaise, fried capers on layered potato cake,

Seared Salmon Wrapped Roll (2): avocado, edamame, jicama, carrot, spicy sambal aioli

Crab Salad (2): avocado, edamame, mango, yuzu on rice cracker

Tako Nigiri (2): grilled octopus, sweet miso soy, chili oil, togarashi, chives

Steak Platters

Brazilian Chimichurri • 50

[Picanha (10oz served medium)]*

Marinated sliced Picanha, chimichurri, grilled veggies, creamy corn, plantains, potato brava croquettes

Mediterranean Mezze • 58

[Filet Mignon (6oz served medium)]*

Hummus, feta dip, toum (*garlic paste*), grilled veggies, masala potatoes, marinated chili olives, house made flatbreads

Classics

Branzino Green Curry Pad Thai* • 42

Rice noodles, bean sprouts, deshelled mussels, mixed veggies, crushed peanuts, cilantro *[can be vegetarian • 22]*

Spicy Seafood Paella* • 42

[Ambli Style]

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

Sweet Chile Salmon Bowl* • 42

[6oz served medium well or seared]

Grilled Scottish Salmon, ramen, pickled carrot and jicama, avocado, cucumbers, edamame, mushrooms, sesame seeds, fresno *[can be vegetarian • 22]*

Chicken Pastor Enchiladas (3) • 25

Skillet style, veggie hash (broccoli, cauliflower, sweet potatoes, white cheddar), crema, coleslaw, salsa verde *[can be vegetarian • 18]*

Kuku Paka • 30

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

Lamb Ragu • 30

Braised leg of Lamb, pappardelle pasta, Parmigiano Reggiano, touch of truffle, grilled garlic bread

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+.