

Welcome to AMBLI

Tasting Menus are Back and Better than Ever!

\$130/per couple

[FOOD ALLERGIES: Please let your Server know about all allergies and restrictions as every ingredient is not listed]

Savory Single Bites

Lobster Shooters (*sake style*) (4) • 16
Lemongrass red coconut curry, cilantro

Duck Gyoza (4) • 16

Pan sautéed, duck confit, cabbage, celery, carrots, sweet chili coconut miso sauce

Huitlacoche Tacos (3) • 15

Corn mushroom, zucchini, corn tortilla, manchego, salsa macha (*spicy peanut salsa*)

Ahi Tuna Tataki* • 26

Pistachio raisin crust, avocado, pickled cucumbers, mango, jalapeno, mango ponzu

Spaghetti Squash Fritters (3) • 11
Gram flour batter, spinach, potatoes, creamy cilantro dipping sauce

Filet Mignon Tartare* (4) • 18

Dijonnaise, fried capers, sweet onion, cornichon, crispy potato cake, balsamic, truffle oil, Parmigiano Reggiano

Spicy Tuna Crispy Rice* (4) • 18

Tuna tartare spicy aioli, sweet soy, scallions, sushi rice

Tempura Cauliflower Roll • 18

Roll: [avocado, grilled veggies, chives, spicy aioli, fresno]

Sauces / Dips

Lobster Tikka Masala • 26

Marinated poached Lobster tail, creamy tomato masala, potato stir fry, cilantro and tamarind chutneys

Mezze Dips • 15

Hummus, toum (*garlic paste*), olive pistachio tapenade, naan

Mediterranean Labneh Dip • 19

Roasted carrots and sweet potatoes in a pistachio pesto, pomegranates, labneh (*yogurt*), house made naan

[GF Naan +3]

Cassava Coconut Mash • 16

Cashew coconut curry, fried yuca, red chilies, pomegranates, pepitas, mint oil

Portuguese Garlic Prawns (4) • 24

U-10 shrimp sautéed in tomato, garlic, spices, zucchini, corn, grilled sourdough, balsamic drizzle

Smoked Salmon Spread • 18

Jalapeno cream cheese, capers, pickled onions, grilled ciabatta

Salads

Poached Pear Prosciutto • 19

Poached pears, burrata, arugula, prosciutto, gorgonzola, cashews, balsamic dressing

Wedge • 19

Iceberg, pickled red onions, heirloom tomatoes, pork belly bacon, caramelized pecans, blue cheese ranch dressing

Heavier Bites

Chimichurri Lamb Lollipops* (3) • 21

Marinated, chimichurri, balsamic, pomegranates *[served medium rare]*

Branzino Fried Fish • 24

Lightly breaded, plantain corn nut coleslaw, smoky romesco sauce

Short Rib Bao Bao Buns (3) • 18

Korean BBQ Short Rib, pickled cucumber, onion, spicy aioli coleslaw, sesame seeds, green onions

Turkish Filet Kabob* (4oz) • 24

Marinated grilled Filet Mignon, toum, ezme sauce, pickled onions
[Add Naan or GF Naan +3]

Salsa Verde Crab Cake Croquettes • 18

3 jumbo lump crab croquettes, panko, filled with veggies, whole grain mustard, guacamole, mango, salsa verde

Rice Classics

Kuku Paka • 30

Marinated grilled chicken, coconut curry, corn, potatoes, cilantro, kachumber, house made naan *[GF naan +3]*

Karahi Gosht* • 42

Stir fry Filet Mignon in garlic, ginger, tomatoes, Indian spices, escabeche, rice, house made naan, *[GF naan +3]*

Spicy Paella (Ambli style)

Sautéed veggies, spicy creamy saffron rice

Carne* • 48

Filet, Chicken, Chorizo

Seafood* • 48

PEI Mussels, Branzino,, Shrimp
[Add Chorizo +3]

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.