



131 E Butler Ave, Ambler, PA 19002  
(215) 641-0900  
info@vidaandcomida.com

### *Primero*

<b>Sopa del día</b>	<b>10</b>
<i>Butternut squash soup</i>	
<b>Calamares rellenos</b>	<b>15</b>
<i>Duck confit and foie gras stuffed calamari, truffle demi-glace</i>	
<b>Pulpo a la gallega</b>	<b>18</b>
<i>Spanish octopus, boiled potato, paprika, olive oil</i>	
<b>Piquillos rellenos</b>	<b>13</b>
<i>Stuffed piquillo peppers with chorizo, manchego, in tomato sauce</i>	
<b>Gambas al ajillo</b>	<b>15</b>
<i>Wild, Gulf shrimp sauteed with garlic and olive oil</i>	

### *Ensalada*

<b>Ensalada Boston bibb</b>	<b>14</b>
<i>Local Boston Bibb lettuce, fresh pear, bacon, shaved Spanish cheese, sherry vinaigrette</i>	
<b>Caesar salad</b>	<b>13</b>
<i>Chopped romaine, parmesan, croutons, anchovy</i>	

### *Plato Principal*

<b>Paella marinera</b>	<b>35</b>
<i>Seafood paella, prawns, shrimp, fresh fish, calamari, mussels, clams, saffron</i> <i>[add chorizo + \$3.00]</i>	
<b>Osso buco de ternera</b>	<b>36</b>
<i>Braised veal osso buco in red wine, tomato, root vegetables, whipped potatoes</i>	
<b>Salmon</b>	<b>28</b>
<i>Pan roasted Atlantic salmon, fennel puree, honey-mustard sauce</i>	
<b>Corvina</b>	<b>35</b>
<i>Pan roasted corvina with jumbo lump crab, corn ragout, white truffle oil, asparagus</i>	
<b>Pollo con hongos</b>	<b>28</b>
<i>Roasted chicken breast with wild mushrooms, roasted potato, vegetable, demi-glace</i>	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or may increase your risk of foodborne illness, especially if you have certain medical conditions. These items are cooked to order.

Proprietors: Cindy and Manuel Jiménez  
Chef: Manuel Jiménez  
GM: Timothy Judge



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