



131 E Butler Ave, Ambler, PA 19002

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Primero

Sopa del día	11
<i>Chef's soup of the day</i>	
Tarta de setas salvajes	14
<i>Wild mushroom tart with port wine reduction</i>	
Pulpo a la gallega	18
<i>Spanish octopus, boiled potato, paprika, olive oil</i>	
Gambas al ajillo	15
<i>Wild, Gulf shrimp sautéed with thinly sliced garlic, red pepper flakes</i>	
Caracoles	15
<i>Sauteed snails with jamon serrano and chorizo in a light tomato sauce</i>	
Pa amb tomàquet	13
<i>Sliced, toasted country bread rubbed with tomato and garlic, topped with jamon serrano and finished with extra virgin olive oil</i>	
Croquetas	13
<i>Ham and chicken croquettes, béchamel, mildly spicy aioli</i>	
Charcuterie	18
<i>Chef's selection imported cured, meats</i>	
Tabla de quesos	18
<i>Chef's selection imported cheeses</i>	

Ensalada

Ensalada Boston bibb	14
<i>Local Boston Bibb lettuce, fresh pear, bacon, shaved Spanish cheese, sherry vinaigrette</i>	
Caesar salad	12
<i>Chopped romaine, parmesan, croutons, anchovy, boiled egg, house made Caesar dressing</i>	
Ensalada betabel	15
<i>Roasted beets, sliced orange, warm goat cheese, Crostini, sherry vinaigrette</i>	

Plato Principal

Corvina	35
<i>Pan roasted corvina with jumbo lump crab, corn ragout, white truffle oil, asparagus</i>	
Salmon*	29
<i>Pan roasted Atlantic salmon, fennel puree, vegetable rice, honey-mustard sauce</i>	
Paella marinera	35
<i>Seafood paella, prawns, shrimp, fresh fish, calamari, mussels, clams, saffron</i> <i>[add chorizo + \$3.00]</i>	
Linguini with crab/shrimp	34
<i>Fresh linguini, jumbo lump crab, wild, Gulf shrimp, vodka sauce</i>	
Entrecot a la bordalesa*	45
<i>Grilled, 12-14oz oz, black Angus ribeye, Bordelaise, small salad, fries with roasted peppers</i>	
Chuletas de cordero*	46
<i>Rack of lamb, vegetables, garlic-thyme-natural-jus seasonal accompaniments</i>	
Medallones de ternera	32
<i>Sauteed veal medallions with jamón serrano, Sage, white wine sauce, roasted potato, vegetables</i>	
Pollo con setas	29
<i>Roasted chicken breast with wild mushrooms, demi-glace, small salad, fries with roasted peppers</i>	
Chuleta de cerdo*	34
<i>Grilled, prime, 12 oz pork chop, whipped potatoes, seasonal vegetable, orange-cherry gastrique</i>	

Pastres

Flan de caramelo	10
Tarta de manzana	10
a la mode	2
Churros	10
Crema catalana chocolate	10
Ice cream- 3 scoops	10

*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

