

EST. 2012



VIGO

SEAFOODBAR



OYSTERS TO START WITH

served with a shallot vinaigrette & tabasco

APERO - 6 PIECES | 21

from France, fleshy and full

OYSTER OF THE DAY - 6 PIECES | 24

VIGOS SPECIAL OYSTERS - 6 PIECES | 30

Umami oyster with nori crumble and ginger tangerine ponzu

MATCHING BUBBLES

MISTINGUETT CAVA BRUT BIO ORGANIC | 7 41

Penedès, Spain

CAVES GALES CUVÉE PREMIÈRE ROSÉ BRUT | 8 47

Moselle, Luxembourg

LAURENT-PERRIER BRUT | 11 65

Champagne, France



RAW BAR

TUNA AND SALMON SASHIMI | 16

wakame | ginger | nori crumble

SALMON TIRADITO | 16

shallot | ginger | coriander | lime

BEEF TATAKI | 16

Japanese lacquer | wakame | spring onion | sesame

SUSHI

RED DRAGON ROLL | 22

tuna sashimi | lobster tartare | cucumber
avocado | Japanese mayonnaise | masago



TORCHED SEAFOOD ROLL | 20

torched salmon sashimi | tempura gamba | miso curry | spicy crumble

CRUNCHY TEMPURA | 20

tempura gamba | avocado | wasabi mayonnaise | unagi sauce | salmon eggs

FLAMED BEEF ROLL | 20

bimi | crunchy enoki | truffle unagi sauce

TUNA MAKI - 6 PIECES | 18

tuna sashimi | cucumber | avocado | spicy mayonnaise | kataifi





COLD STARTERS

BREAD | 8

mackerel dip | salted butter

VIGO TRIO | 18

smoked salmon | Dutch shrimps | smoked eel
toast | cocktail sauce | herb mayonnaise

DUTCH SHRIMPS FROM ZOUTKAMP | 18

toast | cocktail sauce | chives | little gem

SMOKED SALMON | 18

herb mayonnaise | salad | avocado | crispy parsnip

LOBSTER TARTARE | 22

tuna tataki | red beetroot puree | truffle mayonnaise | smoked almond

CRISPY TOSTADA WITH SALMON | 22

fresh wasabi | edamame | spring onion



HOT STARTERS



PAN-FRIED SCALLOPS | 18

fennel celeriac puree | wasabi beurre blanc | lavas oil

SOFT COOKED LOBSTER | 22

sereh beurre blanc | pumpkin puree | crunchy parsnip | lobster oil

DUTCH SHRIMP CROQUETTES | 18

toast | cocktail sauce

GRILLED OCTOPUS | 18

grilled eggplant | chimichurri | ginger hoisin jus

GAMBAS AGLIO E OLIO | 18

garlic | sea vegetables | cherry tomato | lemon

STIR-FRIED SEAFOOD | 18

varying seafood | sereh sauce or stir-fried in garlic

SALADS



CAESAR SALAD | 14

classic caesar dressing | garlic croutons | boiled egg | Parmesan cheese
optional with chicken from Ammerlaan, smoked salmon, tuna or gambas + 5

RED BEETROOT SALAD | 15

roasted celeriac | spinach | radish | truffle lime vinaigrette





SOUPS

served with bread

BISQUE DE HOMARD | 20

cognac cream | lobster

BOUILLABAISSÉ | 18

classic French fish soup, served with rouille

CELERIAC FENNEL SOUP | 13

homemade croutons | chives | lavas oil

optional with Dutch shrimps + 5

MAIN COURSES

LOBSTER

GRILLED, COOKED OR GRATINATED 400 GRAMS | 39

butter | spinach | fries

FISH

CATCH OF THE DAY | DAILY PRICE

SEABASS FILLET | 30

fennel celeriac puree | string bean linguine | chorizo beurre blanc

TUNA FILLET | 30

red beetroot puree | horseradish beurre blanc

oyster mushroom | sea vegetables

PASTA VONGOLE | 28

linguine | cherry tomato | sea vegetables

FISH FROM OUR OWN NORTH SEA

SMALL SOLES | DAILY PRICE

small soles pan-fried in butter
with fries & salad

SOLE | DAILY PRICE

sole pan-fried in butter
with fries & salad

WEEVER | 26

pumpkin risotto | bimi | BBQ lobster sauce | smoked almonds

TARBOT | 28

potato scone | roasted celeriac | truffle beurre blanc

MEAT

FLAT IRON 250 GRAMS | 30

stir-fried oyster mushroom | ginger hoisin jus | fennel celeriac puree

VEGETARIAN

PUMPKIN RISOTTO | 24

roasted celeriac | bimi | almond crumble

REDEFINE MEAT BURGER | 26

herb mayonnaise | little gem | cheddar | homemade BBQ sauce | vegan bacon

"Redefine Premium Burger is a hearty burger created specifically to delight the senses. Its meaty flavor and coarse ground texture, are the perfect foundation for building a lip-smacking hamburger."



SIDES

FRIES | 5

SPECIAL FRIES | 8

herb mayonnaise | homemade BBQ sauce | bacon & Parmesan crumble

GREEN SALAD | 4

red bietroot salsa | radish

WAKAME SALAD | 4

avocado | sesame dressing

STIR-FRIED SPINACH | 4.5

STIR-FRIED VEGETABLES | 5

KIDS

CHICKEN | 13

with fries & salad

KIBBELING (FISH NUGGETS) | 14

with fries & salad

1 SMALL SOLE (EASY TO EAT) | 14

with fries & salad

DESSERTS

VIGOS CAFÉ GOURMAND | 10

CREMA CATALANA | 10

VIGOS DAME BLANCHE | 10

APPLE BLUEBERRY CRUMBLE | 10

white chocolate mousse | vanilla ice-cream

MOELLEUX AU CHOCOLAT | 10

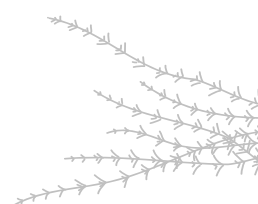
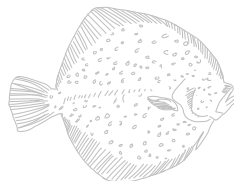
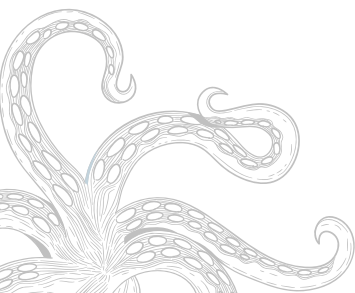
winter caramel | cassis sorbet

BANANA SUNDAE | 10

caramelized banana | white chocolate mousse | yogurt ice-cream

CHEESE PLATTER | 16

5 types of cheese | apple syrup | fig bread



**WE ONLY PROVIDE OUR
GUESTS WITH THE FRESHEST
FISH AND SEAFOOD.**

Quality is our main concern
and we are constantly working hard to source
the best products from our suppliers.

Besides our catch of the day you can order various fish
or lobster species. Please ask our staff for all possibilities.



Aert van der Goesstraat 34 | Statenkwartier
info@vigoseafoodshop.nl | www.vigoseafoodshop.nl



Aert van der Goesstraat 40 | Statenkwartier
www.vigodelivery.nl

— WINE & SEAFOODBAR —

AREIA

BY VIGO

Dr. Lelykade 24-A | haven van Scheveningen
www.restaurantareia.nl

THE OLD
JAZZ

DRINKS & DINNER

Aert van der Goesstraat 7 | Statenkwartier
www.theoldjazz.nl

— BISTRO —

**LEMON
GRASS**

Dr. Lelykade 24 | haven van Scheveningen
www.lemongrass.nl



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