EST. 2012

VIGO

SEAFOODBAR

OYSTERS
TO START WITH

served with shallot vinaigrette and tabasco

FINE DE CLAIRE - 6 PIECES | 21
from France | salty | tender

OSTRAS DE AVEIRO - 6 PIECES | 24
from Portugal | savoury | slightly salty

ZEEUWSE CREUSE - 6 PIECES | 21
from Zeeland, Holland | salty | fruity accents

RAW BAR

VIGO SASHIMI | 17
salmon | tuna | hamachi | ginger | rettich | wakame | shisho

SALMON TATAKI | 18
rettich | wasabi dressing | guacamole | spicy peanut crumble

CEVICHE | 18
catch of the day | red onion | lime | leche de tigre

BEEF TATAKI | 17
garlic | rettich | crispy onion | chipotle mayo

SUSHI

CRUNCHY TEMPURA | 20
tempura gamba | avocado | wasabi mayonnaise | unagi sauce | salmon eggs

TORCHED SEAFOOD ROLL | 20
torched salmon sashimi | tempura gamba | tobanjan mayo | spring onion

SPICY TUNA | 20
tuna sashimi | tuna tartare | jalapeño | chipotle mayonnaise

RED DRAGON ROLL | 22
tuna sashimi | lobster tartare | cucumber
avocado | Japanese mayonnaise | masago

MIXED SEAFOOD NIGIRI - 6 PIECES | 22
salmon | tuna | hamachi | Japanese mayonnaise | masago

ASK FOR VEGETARIAN/VEGAN OPTIONS

COLD STARTERS

BREAD | 8
tuna dip | salted butter

VIGO TRIO | 19
traditionally smoked salmon | Dutch shrimps | smoked eel
toast | cocktail sauce | horseradish mayonnaise

BLINI SMOKED SALMON | 18
homemade blini | traditionaly smoked salmon | Tobiko | crème fraîche

TUNA TACOS - 3 PIECES | 18
tomato | bell pepper | saffron mayonnaise | crispy capers

HOT STARTERS

SEABASS FILLET | 16
parsnip | sea vegetables | vanilla lobster sauce | parsley

GAMBAS AGLIO E OLIO | 18
garlic | sea vegetables | cherry tomatoes | lemon

PETIT FRUIT DE MER | 18
varying seafood | garlic | sea vegetables

PAN-FRIED SCALLOPS | 19
parsnip | sea vegetables | lavas | tobanjan beurre blanc

DUTCH SHRIMP CROQUETTES | 19
toast | cocktail sauce

GRATINATED LOBSTER | 24
scallop | sea vegetables | cream cheese | truffle

KING CRAB | 49
crispy chili sauce | wakame | sesame

SALADS

CAESAR SALAD | 15
classic caesar dressing | garlic croutons | boiled egg | Parmesan cheese
optional with chicken from Ammerlaan, smoked salmon or gambas + 5

GRILLED VEGETABLE SALAD | 18
seasonal vegetables | tomato | spinach | Los Cameros cheese
olives | tomato dressing

SOUPS

served with bread

BISQUE D'HOMARD | 21
cognac cream | lobster

BOUILLABAISSE | 19
classic French fish soup, served with rouille

MAIN COURSES

LOBSTER

GRILLED, BOILED OR GRATINATED 400 GRAMS | DAILY PRICE
butter | spinach | fries

FISH FROM OUR OWN NORTH SEA

SMALL SOLES | 28
3 small soles pan-fried in butter
fries | salad

DOVER SOLE | 38
2 soles pan-fried in butter
fries | salad

WEEVER FILLET | 29
sweet potato | green asparagus | sea vegetables | bouillabaisse sauce

MACKEREL FILLET | 30
seafood risotto | tomato | sea vegetables

FISH

CATCH OF THE DAY | DAILY PRICE

WHOLE SEABREAM | 30
artichoke crème | anchovy | crispy capers | antiboise

GRILLED TUNA STEAK | 30
parsnip | bok choy | mushrooms | sesame gravy

PASTA SEAFOOD | 30
shellfish | linguine | cherry tomato | sea vegetables

MEAT

FLANK STEAK 200 GRAMS | 30
parsnip | mushrooms | sesame gravy

MINI VIGO SLIDERS - 2 PIECES | 26
brioche | pickles | jalapeño | cheddar | homemade BBQ sauce | fries

VEGA

TRUFFLE RISOTTO | 26
sea vegetables | mushrooms | almond crumble

REDEFINE MEAT BURGER | 24
brioche | pickle | jalapeño | cheddar | homemade BBQ sauce | fries

"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

PORTION OF FRIES | 6

SPECIAL FRIES | 8
chipottle mayonnaise | homemade BBQ sauce
jalapeño | spring onion | spicy crumble

GREEN SALAD | 4.5

STIR-FRIED SPINACH | 6

STIR-FRIED VEGETABLES | 6

KIDS

CHICKEN | 16
fries | salad

MINI VIGO SLIDER | 16
brioche | little gem | ketchup | fries

KIBBELING | 16
fries | salad

1 SMALL SOLE (EASY TO EAT) | 14
fries | salad

DESSERTS

VIGOS CAFÉ GOURMAND | 12
Friandises with coffee or tea

PANDAN CRÈME BRÛLÉE | 12
raspberry sorbet | fresh fruit | white chocolate crumble

PANNA COTTA | 12
strawberry sorbet | strawberries

PASSIONFRUIT CHEESECAKE | 12
yogurt ice-cream | passionfruit gel | pineapple compote

CHEESE PLATTER | 17
5 types of cheese | truffle honey | fig bread

DO YOU HAVE A SPECIAL REQUEST?

IN ADDITION TO OUR DAILY CATCH, YOU CAN ALSO RESERVE A SPECIFIC TYPE OF FISH OR LOBSTER.

ASK OUR STAFF ABOUT THE AVAILABLE OPTIONS.

WE ONLY WORK WITH FRESH, DAILY-CAUGHT FISH.

EVERY DAY, WE RECEIVE FISH, CRUSTACEANS, AND SHELLFISH FROM ALL OVER THE WORLD.
WHETHER IT'S FROM VIGO IN SPAIN OR OUR VERY OWN SCHEVENINGEN, QUALITY COMES FIRST.

CATERING AT HOME OR AT YOUR BUSINESS.

RECENTLY, ST. VINOLOGISCH CATERING HAS BEEN ADDED TO THE VIGO FAMILY.
VISIT WWW.VIGOCATERING.NL FOR ALL AVAILABLE OPTIONS.

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VIGO DELIVERY

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

WINE & SEAFOODBAR

AREIA

BY VIGO

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

THE OLD JAZZ

DRINKS & DINNER

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

WINE BAR

LEMON GRASS

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

WINE & OYSTER BAR

VINOSTRA

Aert van der Goesstraat 40 | Statenkwartier
vinostra@vigofamily.nl | www.vinostra.nl

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SEAFOODBAR

Aert van der Goesstraat 9 | 070 - 205 02 73

vigoseafoodbar@vigofamily.nl | www.vigoseafoodbar.nl