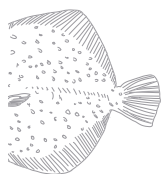
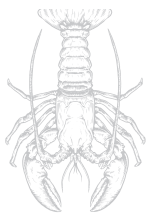
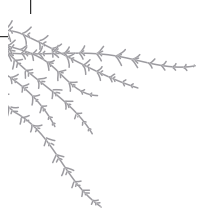


EST. 2012



VIGO

SEAFOODBAR



OYSTERS TO START WITH

served with shallot vinaigrette and tabasco

NORMANDIE - 6 PIECES | 21

from France, mild | salty | nutty

OSTRAS DE AVEIRO - 6 PIECES | 24

from Portugal, savoury | full | slightly salty

ZEEUWSE CREUSE - 6 PIECES | 21

from Zeeland, salty | fruity notes

RAW BAR

TUNA AND SALMON SASHIMI | 17

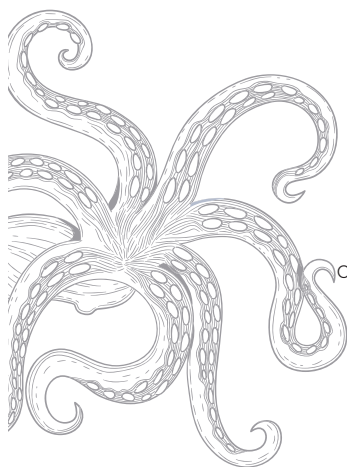
ginger | rettich | nori crumble

TUNA TATAKI | 18

rettich | wasabi | wasabi mayonnaise | sesame

BEEF TATAKI | 16

chiffonade | Japanese lacquer | 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 | tobanjan mayonnaise | spring onion

CRUNCHY TEMPURA | 20

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

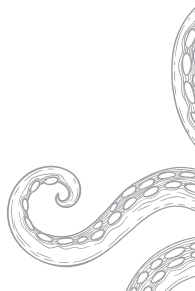
TUNA ROLL | 20

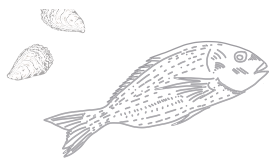
tuna sashimi | tuna tartare | avocado | cucumber | teriyaki | wasabi

MIXED SEAFOOD NIGIRI - 6 PIECES | 22

salmon | tuna | Japanese mayonnaise | unagi

ASK FOR THE VEGETARIAN OR VEGAN OPTIONS





COLD STARTERS

BREAD | 8

mackerel dip | salted butter

VIGO TRIO | 19

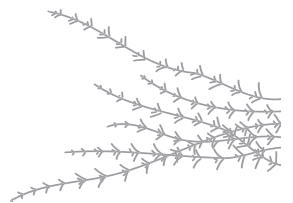
traditionally smoked salmon | Dutch shrimps | smoked eel
toast | cocktail sauce | citrus mayonnaise

TRADITIONALLY SMOKED SALMON | 18

salad | avocado | crispy parsnip | horseradish mayonnaise

SALMON TACOS - 3 PIECES | 18

avocado | edamame | wasabi dressing | sesame



HOT STARTERS

PAN-FRIED SCALLOPS | 19

celeriac | enoki | lavas | lobster sauce

GRATINATED LOBSTER | 24

scallop | green vegetables | cream cheese | sriracha

LANGOUSTINES | 22

bouquet garni | tomato | cognac | parsley

DUTCH SHRIMP CROQUETTES | 19

toast | cocktail sauce

GAMBAS AGLIO E OLIO | 18

garlic | sea vegetables | cherry tomatoes | lemon

PETITS FRUIT DE MER | 18

varying seafood | garlic | sea vegetables



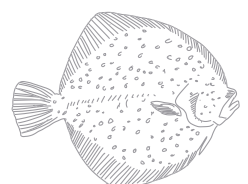
SALADS

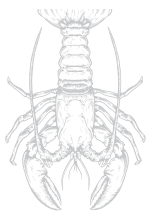
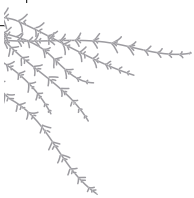
CAESAR SALAD | 14

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

GRILLED VEGETABLE SALAD | 16

fennel | tomato | spinach | Parmesan | truffle 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

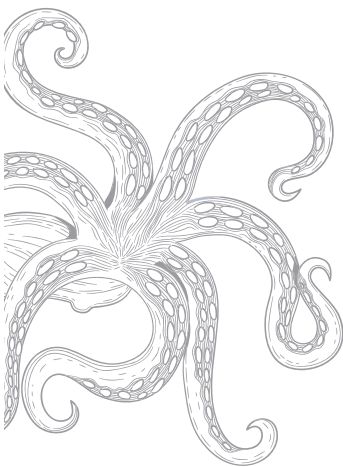
CATCH OF THE DAY | DAILY PRICE

GRILLED TUNA STEAK | 30

pumpkin | fennel | bimi | tsuyu gravy

PASTA VONGOLE | 28

linguine | cherry tomato | sea vegetables



FISH FROM OUR OWN NORTH SEA

SMALL SOLES | 28

3 small soles pan-fried in butter
fries | salad

DOVER SOLE | 38

sole pan-fried in butter
fries | salad

WEEVER FILLET | 29

celeriac | green vegetables | lobster sauce

COD | 30

truffle risotto | shiitake | Parmesan beurre blanc

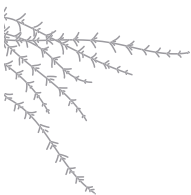
MEAT

BAVETTE 200 GRAMS | 30

celeriac | sauerkraut | shiitake | tsuyu gravy

VIGO BURGER | 26

brioche | pickles | jalapeño | cheddar | homemade BBQ sauce | fries



VEGA

TRUFFLE RISOTTO | 26

zucchini | shiitake | almond crumble

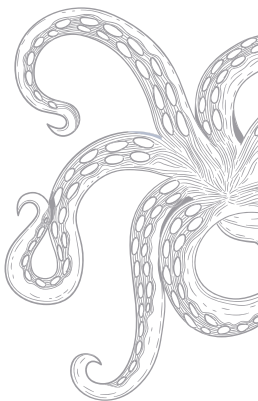
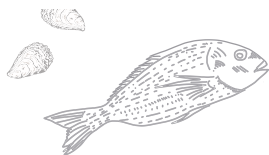
REDEFINE MEAT BURGER | 24

brioche | pickle | jalapeño | cheddar | homemade BBQ sauce | fries



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





SIDES

FRIES | 6

SPECIAL FRIES | 8

lemon mayonnaise | homemade BBQ sauce
jalapeño | spring onion | spicy crumble

GREEN SALAD | 4.5

STIR-FRIED SPINACH | 6

STIR-FRIED VEGETABLES | 6



KIDS

CHICKEN | 16

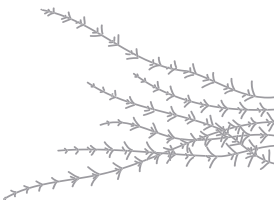
fries | salad

KIBBELING | 16

fries | salad

1 SMALL SOLE (EASY TO EAT) | 14

fries | salad



DESSERTS



VIGOS CAFÉ GOURMAND | 11

Friandises with coffee or tea

WINTER CRÈME BRÛLÉE | 11

MOELLEUX AU CHOCOLAT | 12

caramel | white chocolate | mocha ice-cream

PISTACHE TIRAMISU | 12

pistache | Frangelico

CHEESE PLATTER | 17

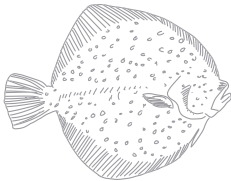
5 types of cheese | truffle honey | fig bread

CHECK OUR DRINK AND DESSERT MENU
FOR OUR BEAUTIFUL PORT AND DESSERT WINES

LOBSTER TUESDAY

EVERY TUESDAY YOU CAN ENJOY OUR DELICIOUS 4 COURSE
LOBSTER MENU FOR ONLY 65,- PER PERSON.

BE THE FIRST TO RECEIVE OUR LOBSTER MENU
EVERY WEEK VIA OUR NEWSLETTER.



DO YOU HAVE A SPECIAL REQUEST?

IN ADDITION TO OUR WEEKLY CATCH, YOU CAN ALSO RESERVE A SPECIFIC TYPE OF FISH OR LOBSTER. ASK OUR STAFF ABOUT THE POSSIBILITIES.

WE ONLY WORK WITH FRESHLY CAUGHT FISH.

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

WINES FOR HOME?

IN OUR SEAFOOD SHOP AT AERT VAN DE GOESSTRAAT 34, WE ALSO SELL AN EXTENSIVE SELECTION OF WINES FROM OUR RESTAURANTS. COME BY AND GET ADVICE FROM OUR SOMMELIER, SENNE JANSEN.

CATERING AT HOME OR AT YOUR BUSINESS

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— WINE & SEAFOODBAR —

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