

# AREIA

*Menu*

# AREIA

BY VIGO

## LUNCH SUGGESTIONS

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|   |             |
|---|-------------|
| <b>Caesar salad</b><br>little gem   boiled egg   Parmesan   croutons<br><b>optional with crunchy chicken, smoked salmon or gambas + 5</b> | 14          |
| <b>Grilled octopus</b><br>patacones   salsa rojo   harissa lacquer  | 18          |
| <b>Fish trio</b><br>smoked salmon   Dutch shrimps   pulled mackerel   corn bread  | 18          |
| <b>Gambas pil pil</b><br>garlic   red pepper   corn bread   | 16          |
| <b>Singapore bao - 2 pieces</b><br>char siu   5 spice lacquer   rettich salsa   | 15          |
| <b>Bouillabaisse</b><br>French fish soup   rouille   corn bread   | 22          |
| <b>North Sea sole</b><br>pan-fried in butter   fries   salad  | daily price |

## NICE TO BEGIN WITH

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|   |    |
|---|----|
| <b>Bread</b><br>tuna dip   yogurt bell pepper aioli | 8  |
| <b>Pata Negra 100 grams</b><br>corn bread           | 20 |

## CAVIAR

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*if in stock*

|   |    |
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| <b>Baeri caviar - 30 grams</b><br>blinis   chives   smoked salmon | 75 |
|---|----|

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## OYSTERS

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*served with shallot vinaigrette*

### **Apéro - 6 pieces**

from France  
full | salty

21

### **Umami - 6 pieces**

a wild Irish oyster, grown in Zeeland  
with a Japanese taste experience  
savoury | sweet | salty | full of flavor

24

### **Mariscos Laureano nr. 4 - 6 pieces**

from Spain  
sweet tones | salty | nutty

30

### **Special oyster - 6 pieces**

Umami oyster | Bloody Mary

30

### **Oyster tasting - 6 pieces**

3 different types of oysters  
extra 2 special oysters + 10

25

*Matching bubbles*



### Minguett Cava Brut Bio Organic

Penedès, Spain  
macabeo, parellada, xarel·lo  
fresh | sparkling | apple | pear | brioche

7

41

### Caves Gales Cuvée Première Rosé Brut

Moselle, Luxembourg  
pinot noir  
pure | elegant | raspberry | strawberry | creamy mousse

8

47

### Laurent-Perrier La Cuvée Brut

Champagne, France  
chardonnay, pinot noir, pinot meunier  
citrus | white flowers | peach | white fruit

11

65

## **MiP x OYSTER WEDNESDAY**

Every Wednesday

**oysters for €1,50 per piece**

&

a bottle of **MiP classic rosé** for **€38,-** or a glass for **€8,-**

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## RAW & MARINATED

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|  |    |
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| <b>Aburi salmon</b><br>torched salmon sashimi   sweet potato   coconut lime dressing | 18 |
| <b>Aburi tuna</b><br>torched tuna sashimi   wasabi sauce   pickled onion   avocado   | 18 |
| <b>Hamachi tiradito</b><br>tangerine ponzu   tamarillo gel   avocado crème   radich  | 19 |
| <b>Tuna tacos - 3 pieces</b><br>truffle oyster sauce   noric rumble   pico de gallo  | 18 |
| <b>Octopus ceviche</b><br>cucumber   jalapeño vinaigrette   red onion                | 18 |
| <b>Sashimi</b><br>tuna   salmon   Dutch yellowfin                                    | 19 |
| <b>Beef tataki</b><br>szechuan vinaigrette   pickled kumquat   sweet potato floss    | 18 |
| <b>Vegan ceviche</b><br>sweet potato   avocado   tangerine ponzu                     | 16 |

## SUSHI

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|   |    |
|---|----|
| <b>AREIAs maki</b><br>Dutch yellowfin   yuzu kosho   sweet potato floss                       | 20 |
| <b>Surf 'n' turf maki</b><br>tempura gamba   bavette   truffle mayonnaise   XO lak            | 22 |
| <b>Spicy tuna maki</b><br>tuna sashimi   rocoto sauce   nori crumble                          | 20 |
| <b>Aburi salmon maki</b><br>torched salmon sashimi   lime mayonnaise   bell pepper crumble    | 20 |
| <b>Lobster California maki</b><br>lobster tartare   Japanese mayonnaise   Tobiko              | 22 |
| <b>Aburi beef nigiri - 4 pieces</b><br>XO lak   smoked ají amarillo mayonnaise   corn crumble | 20 |
| <b>Crispy tuna nigiri - 4 pieces</b><br>tuna tartare   ginger   huacatay wasabi               | 18 |

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## COLD STARTERS

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|  |    |
|--|----|
| <b>Fish trio</b><br>smoked salmon   Dutch shrimps   pulled mackerel   corn bread   | 18 |
| <b>Lobster tartare</b><br>chicory   mustard dressing   orange gel                  | 22 |
| <b>Green curry panna cotta</b><br>roasted cauliflower   jalapeño vinaigrette       | 17 |
| <b>Smoked ribeye carpaccio</b><br>tuna mayonnaise   nikkei lacquer   pico de gallo | 19 |

## HOT STARTERS

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|   |    |
|---|----|
| <b>Gambas pil pil</b><br>garlic   red pepper   corn bread                     | 16 |
| <b>Scallops - 3 pieces</b><br>chorizo beurre blanc   tomato   puffed corn     | 18 |
| <b>Grilled octopus</b><br>patacones   salsa rojo   harissa lacquer            | 18 |
| <b>Stir-fried vongole</b><br>bulgogi   lime leaf   garlic                     | 20 |
| <b>Stir-fried bimi</b><br>leek crumble   chimichurri                          | 14 |
| <b>Singapore bao - 2 pieces</b><br>char siu   5 spice lacquer   rettich salsa | 15 |

## SOUP

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|   |    |
|---|----|
| <b>Bouillabaisse</b><br>French fish soup   rouille   corn bread | 22 |
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## MAIN COURSES

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### LOBSTER

**cooked or grilled - 400 grams** 39  
salad | salsa rojo | fries

### FISH

**Catch of the day** daily price

**Codloin** 29  
sweet potato crème | shiitake | sea lavender | truffle beurre blanc

**Nort sea tarbot** 29  
lemon puree | roasted cauliflower | vadouvan beurre blanc

**Nort sea sole** daily price  
pan-fried in butter | fries | salad

**Tuna** 30  
soba noodles | rettich salsa | XO jus

**Seabass fillet** 30  
couscous | tomato | bouillabaisse sauce

### MEAT

**Hiphang steak - 200 grams** 29  
*fed grain*  
sweet potato crème | chimichurri lacquer | padron peppers

**Bavette - 200 grams** 32  
*fed grain*  
sweet potato crème | chimichurri lacquer | padron peppers

**Dry-aged ribeye Sashi Beef - 300 grams** 40  
from Finland  
*Sashi is the Japanese word for marbling, the meat only gets the Sashi Beef classification when the fat marbling is high enough. This is determined after slaughter. The cows are grass fed.*

bimi | red wine jus | onion compote

### VEGA

**Couscous** 24  
tomato | cauliflower | salsa rojo

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## SIDES

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|   |   |
|---|---|
| <b>Fries</b>  | 5 |
| <b>AREIAs loaded fries</b><br>salsa verde   aioli   Parmesan    | 8 |
| <b>Flamin' fries</b><br>rocoto   Japanese mayonnaise   jalapeño | 8 |
| <b>Green salad</b><br>citrus dressing   pico de gallo           | 4 |
| <b>Stir-fried vegetables</b>                                    | 6 |
| <b>Padron peppers</b><br>chimichurri lacquer   tortilla crumble | 6 |

## KIDS

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|  |    |
|--|----|
| <b>Crunchy chicken or fish fillet</b><br>fries   salad | 14 |
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## DESSERTS

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|---|----|
| <b>AREIA Romanoff</b><br>Romanoff mousse   fresh strawberries   yogurt ice-cream        | 12 |
| <b>Banoffee cheesecake</b><br>banana crème   chestnut ice-cream   chocolate             | 10 |
| <b>Crème brûlée</b><br>tonka bean   caramel   | 10 |
| <b>Pandan sundae</b><br>pandan   layered cake   coconut ice-cream                       | 10 |
| <b>Cheese platter</b><br>5 types of cheese   quince compote   fig cake                  | 16 |
| <b>AREIAs friandise</b><br>selection of small sweets to combine with your coffee or tea | 10 |

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