

TIDES

STARTERS

MALOSSOL CAVIAR 18200
Add caviar to your brioche bread

ARTISANAL SMOKED NORTH ATLANTIC SALMON 3800
Cured & lightly cooked salmon, roasted fennel salad, oranges,
dill & green pea emulsion

BEEF TARTARE 4100
Wasabi mustard, smoked egg yolk, sourdough mayonnaise
& charred flatbread

1000 DAY AGED FEYKIR CHEESE SALAD 3200
Endives, pickled pears, caramelized walnut dressing
& volcanic bread crumble

BRAISED LAMB CROQUETAS 3800
Roasted garlic aioli & blackcurrant jam

YELLOWFIN TUNA CEVICHE 3800
Green apples, fresh Icelandic wasabi, coriander & sea buckthorn leche de tigre

GREEN FIRE SALAD 3800
Grilled baby gem, roasted pumpkin hummus,
pickled beetroots & pistachio dressing

FAMILY STYLE DISHES

With your choice of two sides & one sauce

CATCH OF THE DAY 20000
Directly from the Icelandic sea to the grill

GRAIN FED BLACK ANGUS TOMAHAWK 22000
From Creekstone Farms, Kansas, USA

SIGNATURE COCKTAILS

Cask of Fire 3150
Hallgrímskirkja 2950
Safran on a Rose 2950
Meadow of Esjan 2950

FIRE & SMOKE

From our Jospier Basque grill

ARCTIC CHAR 5400
Honey roasted beetroot purée, pickled berry salad
& chervil aioli

ATLANTIC PERCH 5500
Glazed carrot purée, oyster mushrooms
& coriander-toasted almond salsa

LAMB LOIN 6600
Creamy caramelized celeriac, charred shallots,
red cabbage & bilberry jus

21 DAY DRY-AGED, GRASS FED RIBEYE 7000
Ramsons mashed potatoes, red onion jam & crowberry chimichurri

ARCTIC THYME & LEMON CHICKEN (HALF) 5500
Roasted creamy sweet potato, crowberry chimichurri
& rhubarb BBQ sauce

TIDES HANDCRAFTED

HOMEMADE FEYKIR & ASPARAGUS RAVIOLI 5800
Lobster sauce, lemon & Icelandic chervil

VEGAN MUSHROOM RISOTTO 5200
Mixed mushrooms, onions, cashew nuts, nutritional yeast & chives

SAUCES

Argentinian crowberry chimichurri 750
Rhubarb BBQ 750
Asian style black pepper 750

HIGHLY RECOMMENDED GRAPES

Château La Chapelle Aux Moines Grand Cru 16600
Pouilly Fumé Pascal Jolivet 19600
Matthiasson Linda Vista, Chardonnay 26600
Châteauneuf du Pape, Domaine Guigal 29800

CHEF RECOMMENDS FOUR COURSE TASTING MENU 12500

1000 DAY AGED FEYKIR CHEESE SALAD
Endives, pickled pears, caramelized walnut dressing
& volcanic bread crumble

ARTISANAL SMOKED NORTH ATLANTIC SALMON
Cured & lightly cooked salmon, roasted fennel salad, oranges,
dill & green pea emulsion

LAMB LOIN
Creamy caramelized celeriac, charred shallots,
red cabbage & bilberry jus

OMNOM CHOCOLATE MOUSSE
Coffee & lemon

DESSERTS

OMNOM CHOCOLATE MOUSSE 2600
Coffee & lemon

PISTACHIO PARFAIT 2800
Chocolate crumble, strawberries & financier

VEGAN HAZELNUT ICE CREAM 2600
Almond-praline white chocolate & blueberries

SIDES

Roasted carrots 1800
Hazelnut-skyr, dukkah & herbs

Crispy smælki potatoes 1800
Chives & smoked emulsion

Baked sweet potato 1800
Burrata, honey & rucola

Grilled baby broccoli 1800
Wasabi pesto & Tindur cheese

SOMMELIER SELECTION BY THE GLASS

Mischief & Mayhem Blanc Chardonnay 4200
Bolla Pinot Grigio 2800
Zuccardi Q Malbec 3100
Horizon Pinot Noir 2800

Dishes may contain allergens
We are happy to provide alternatives to meet your dietary requirements

TIDES

FORRÉTTIR

MALOSSOL KAVÍAR 18200
Bættu við kaviar með brioche brauðinu

REYKTUR NORÐUR-ATLANTSHAFS LAX 3800
Létteldaður grafinn lax, ristað fennikusalat, appelsínur,
dill & grænbaunakrem

NAUTATARTAR 4100
Wasabi sinnep, reykt eggjarauða, súrdeigsmajónes
& grillað flatbrauð

1000 DAGA FEYKIS SALAT 3200
Endívur, sýrðar perur, karamelliserað valhnetudressing
& stökk rúgbrauðsmylsna

LAMBAKRÓKETTUR 3800
Ristað hvítlauks aioli & sólberjasulta

TÚNFISKS CEVICHE 3800
Græn epli, ferskt íslenskt wasabi, kóriander
& hafþyrnis-tígrismjólk

GRÆNT FIRE SALAT 3800
Grillað hjartasalat, ristaður graskershummus,
sýrðar rauðrófur & pistasíudressing

RÉTTIR TIL AÐ DEILA

Val um tvenns konar meðlæti & eina sósu

FISKUR DAGSINS 20000
Beint frá Íslandsströndum á grillið

KORNFÓÐRAÐ BLACK ANGUS TOMAHAWK 22000
Frá Creekstone Farms, Kansas, BNA

TIDES KOKTEILAR

Cask of Fire 3150
Hallgrímskirkja 2950
Safran on a Rose 2950
Meadow of Esjan 2950

ELDUR & REYKUR

Af Jospé Basque grillinu

BLEIKJA 5400
Hunangsristað rauðrófu purée, sýrt berjasalat & kerfils aioli

GULLKARFI 5500
Gulrótar purée, ostrusveppir & kórianderristað möndlusalsa

LAMBAFILLET 6600
Kremuð karamelliserað seljurót, steiktur skalottlaukur,
rauðkál & aðalbláberjagljai

GRASFÓÐRAÐ RIBEYE, ÞURR MEYRNAÐ Í 21 DAG 7000
Bjarnarlauks kartöflumús, rauðlaukssulta & krækilyngs-chimichurri

BLÓÐBERGS- & SÍTRÓNUKJÚKLINGUR (HÁLFUR) 5500
Kremuð sætkartafla, krækilyngs-chimichurri
& rabarbara BBQ sósa

TIDES HANDUNNIÐ

HEIMAGERT FEYKIS- & ASPAS RAVIOLI 5800
Humarsósa, sítróna & íslenskur kerfill

VEGAN SVEPPARISOTTO 5200
Blandaðir sveppir, laukur, kasjúhnetur, næringarger & graslaukur

SÓSUR

Argentískt krækilyngs-chimichurri 750
Rabarbara BBQ 750
Asian style svartpiparsósa 750

OKKAR EFTIRLÆTIS ÞRÚGUR

Château La Chapelle Aux Moines Grand Cru 16600
Pouilly Fumé Pascal Jolivet 19600
Matthiasson Linda Vista, Chardonnay 26600
Châteauneuf du Pape, Domaine Guigal 29800

KOKKURINN MÆLIR MEÐ FJÖGURRA RÉTTA SÆDILL 12500

1000 DAGA FEYKIS SALAT
Endívur, sýrðar perur, karamelliserað valhnetudressing
& stökk rúgbrauðsmylsna

REYKTUR NORÐUR-ATLANTSHAFS LAX
Létteldaður grafinn lax, ristað fennikusalat, appelsínur,
dill & grænbaunakrem

LAMBAFILLET
Kremuð karamelliserað seljurót, steiktur skalottlaukur,
rauðkál & aðalbláberjagljai

OMNOM SÚKKULAÐIMÚS
Kaffi & sítróna

EFTIRRÉTTIR

OMNOM SÚKKULAÐIMÚS 2600
Kaffi & sítróna

PISTASÍU PARFAIT 2800
Súkkulaðimulningur, jarðarber & financier kaka

VEGAN HESLIHNETUÍS 2600
Möndlu-pralín hvítt súkkulaði & bláber

MEÐLÆTI

Ristaðar gulrætur 1800 Stökkt smælki 1800
Heslihnetuskur, dukkah & kryddjurtir Graslaukur & reykt krem

Bökuð sæt kartafla 1800 Grillað brokkólíní 1800
Burrata, hunang & klettasalat Wasabi pestó & Tindur

SÉRVALIN GLÖS AF SOMMELIER TIDES

Mischief & Mayhem Blanc Chardonnay 4200
Bolla Pinot Grigio 2800
Zuccardi Q Malbec 3100
Horizon Pinot Noir 2800

Réttir geta innihaldið ofnæmisvalda

Láttu okkur vita sértu með ofnæmi eða óþol og við reynum okkar besta að verða við og bjóða upp á aðra valmöguleika