

THE ROOF

BAR BITAR / BAR BITES

LÉTTTSALTADIR SMÆLKIBITAR / LIGHTLY SALTED SMÆLKI BITES 2100
Stökkt brauð & grilluð rauðpaprikusósa
Crispy bread & grilled red pepper sauce

KRYDDAÐAR ÓLÍFUR / MIXED SPICED OLIVES 700

PARMESAN TRUFFLUFRANSKAR 2200
PARMESAN TRUFFLE FRENCH FRIES

BLÓMKÁL 65 / CAULIFLOWER 65 2600
Með kóríander & sweet & spicy sósu
With coriander & sweet & spicy sauce

OSTA & CHARCUTERIE PLATTI FYRIR TVO 2800
CHEESE & CHARCUTERIE SELECTION FOR TWO
Með papriku, hindberja-chilisultu & padrón papriku
With bell peppers, raspberry chili jam & padron peppers

SAMLOKUR / SANDWICHES

SÚRDEIGSBRAUÐ / SOURDOUGH BREAD 2500
Með grilluðum Gouda osti & hunangsgljáa með hvítlauk
With grilled aged Gouda cheese & garlic infused honey glaze

STEIKARSAMLOKA / STEAK SANDWICH 4000
Með nautalund, peperonata, pecorino osti & reyktu kremi
With beef tenderloin, peperonata, pecorino & smoked emulsion

SJÁVARRÉTTIR / SEAFOOD

STÖKK SUSHI KRABBARÚLLA / CRISPY SUSHI CRAB ROLL 4200
Með íslenskum grjótkrabba, kimchi rjómaosti, avókadó, graslauk, agúrku & vorlauk
With Icelandic rock crab, kimchi cream cheese, avocado, chives, cucumber & spring onion

AHI TUNA TARTAR / AHI TUNA TARTARE 3500
Með túnfiski, tobiko wasabi & stökku wonton deigi
With yellowfin tuna, tobiko wasabi & crispy wonton skin

FLATBRAUÐ / FLATBREADS

STRACCIATELLA 3800
Með stracciatella osti, basilíku, íslenskum tómötum & klettsalati
With stracciatella cheese, basil, Icelandic tomatoes & rucola

ATLANTSHAFSHUMAR / ATLANTIC LOBSTER 4400
Atlantshafshumar, fetaostur, spinat & confit hvítlaukur
Atlantic lobster, feta, spinach & confit garlic

KLASSÍSKIR RÉTTIR / ALL TIME CLASSICS

TRUFFLU MAKKARÓNUR & OSTUR / TRUFFLE MAC & CHEESE 3800
Með svörtum trufflum & Albufera sósu
With black truffle & Albufera sauce
Bæta við humri / Add lobster 700

BAO BOLLUR / STEAMED BAO BUNS 3200
Með klístruðum gljáðum kjúklingi, súrsuðum lauk, hvítkáli & íslenskum gulrótum
With sticky glazed chicken, pickled onion, Napa cabbage & Icelandic carrots

LAMBAKEBAB / LAMB KEBAB 4200
Hægeldað lamb, jógúrtsósa, kóríander & bjarnarlauksduft
Slow cooked lamb, yogurt sauce, coriander & ramson dust

SÆTT / SWEETS

CHURROS 1800
Með blóðbergskaramellu
With Arctic thyme caramel

FERRERO ROCHER 2000
Súkkulaði- & heslihnetu sætmeti með stökkri kexköku & mjúkri fyllingu
Chocolate & hazelnut confection with a crisp wafer shell & creamy filling

KOKTEILAR / COCKTAILS

YUZU SAKE SPRITZ 2990

Sparkling and refreshing, a perfect start to your evening. Based on Japanese rice wine (sake), with yuzu citrus, a touch of green tea topped with prosecco and aromatized by basil leaves.

DAY AFTER MARTINI 2890

Our house gin infused with rosemary and grapefruit zest, a touch of chamomile and a spoonful of spicy and salty mango chutney, all find themselves in our martini glass. Perfect for any hangover.

ONLY FRIENDS NO MARTINI 3290

Our twist of the bestselling classic, Pornstar Martini. The soul of this cocktail is Chilean Pisco, paired with sour notes of passion fruit puree and citrus fruits, all smoothed down with vanilla.

The cocktail is accompanied by a shot of Japanese sparkling sake. An international combination perfect for any time of day.

VENI, VIDI, KIWI 2990

Our proposal for an Icelandic Tiki cocktail. Exotic, based on local rum, kiwi, pineapple juice, and Icelandic basil paired with a breath of anise stars.

LAVA LAVA LAVA 3390

Inspired by our staff trip to the newest eruption, Litla-Hrút. 'Lava Lava Lava' is a Vodka based cocktail that will take you for another adventure. One with french sour cherries, egg white and a bit of famous Icelandic licorice.

PRINCIPE DE AMARGO 2900

Prince of bitterness, our Mexican cousin of Count Negroni. We took craft Mezcal and paired it with sweet vermouth and bitter orange liqueur. We softened this combination with strawberries macerated with brown sugar caramel.

BUTTERSCOTCH ESPRESSO 2990

With Espresso Martini, you cannot go wrong. We added Butterscotch liqueur and caramel to create the best dessert experience, just for you.

GIN

Ingredients chosen specifically to the gin, in order to elevate your tasting experience

HENDRIX 3490

Hendrick's Gin, Miðjarðarhafs tónik, gúrka, hvítur pipar

Hendrick's Gin, Mediterranean tonic, cucumber, white pepper

STUÐLABERG 3190

Stuðlaberg Gin, bótanískur tónik, appelsína, stjörnuanís

Stuðlaberg Gin, botanical tonic, orange, anise star

HIMBRIMI 3590

Himbrimi Old Tom Gin, sódavatn, anís, límónusafi, hunang, kanill, engifer

Himbrimi Old Tom Gin, soda water, anise, lime juice, honey, cinnamon, ginger

NO. TEN 3490

Tanqueray No. Ten, greipaldin gos, fersk appelsína, greipaldin

Tanqueray No. Ten, pink grapefruit soda, fresh orange, grapefruit

X-GIN 3390

X-Gin, tonic, þurrkuð sítróna, þurrkuð appelsína, rósmarín

X-Gin, tonic, dried lemon, dried orange, rosemary

PURE PINK 2890

Pure North Pink Gin, rabarbara tónik, hindberja duft, sítróna

Pure North Pink Gin, rhubarb tonic, raspberry powder, lemon

SAPPHIRE 2990

Bombay Sapphire, tónik, límóna, sítróna

Bombay Sapphire, tonic, lime, lemon

MONKEY 47 4780

Monkey 47, appelsína, minta, tónik

Monkey 47, orange zest, mint, tonic

ANGELICA GIN 3590

Angelica gin, ylliblóma tónik

Angelica gin, elderflower tonic

BJÓR Á KRANA / DRAFT BEER

Gull	1350
EDITION Arctic Fox	1850
Limone Gose	1800

FLÖSKUBJÓR / BOTTLE

First Lady IPA	2600
Corona Extra	1650
Gull Lite	1900
Pilsner Urquell	1800
Brío 0%	1000

VÍN Í GLASI / WINE BY THE GLASS

FREYÐIVÍN & KAMPAVÍN / SPARKLING & CHAMPAGNE

Le Colture Prosecco, Italy	1900	9700
Laurent-Perrier Brut La Cuvée, France, Champagne	4400	25000

HVÍTVÍN / WHITE

Konyári Fecske Feher Hungary, Sauvignon Blanc	2200	9600
Bolla Pinot Grigio Delle Venezie, Italy	2500	12500
Peter Lehman Portrait, Australia, Riesling	2600	11500
Petit Chablis „Pas Si Petit“ La Chablisienne France, Chardonnay	3200	14500

RÓSAVÍN / ROSÉ

Konyári Rosé, Hungary, Kekfrankos Blend	1900	8400
Scalunera Etna Rosato Torre Mora, Italy, Nerello	2900	13400

RAUÐVÍN / RED

Aresti Trisquel, Chile, Merlot	2800	12900
Albert Bichot Horizon, France, Pinot Noir	2800	12900
Konyári Fecske Vörös, Hungary, Blaufrankisch	2200	9600
Château Haut-Chaigneau, France, Merlot	3200	15900

VÍNFLÖSKUR / WINE BY THE BOTTLE

FREYÐIVÍN & KAMPAVÍN / SPARKLING & CHAMPAGNE	
Le Colture Brut Rosé, Italy	8500
Dom Perignon, France	80000
Moët & Chandon Brut Imperial, France	27900

HVÍTVÍN / WHITE	
Dr Loosen, Germany, Riesling	11100
Vietti Roero Arneis, Italy, Arneis	16400

RÓSAVÍN / ROSÉ	
Miraval Cotes de Provence Rosé, France, Grenache	24000

RAUÐVÍN / RED	
Vinyes Ocults Gran Malbec, Argentina, Malbec	25000
Robert Mondavi Napa Valley USA, Cabernet Sauvignon	36200
Château de Charodon Gevrey Chambertin, France, Pinot Noir	37600