

# THE ROOF

## SMÁBITAR / SNACKS

BIRKIKRYDDAÐAR ÓLÍFUR / MIXED BIRCH SPICED OLIVES 800

KRYDDAÐAR HNETUR / HOT SPRING CHILI NUTS 1500

OSTAR & CHARCUTERIE / CHEESE & CHARCUTERIE SELECTION 2800

Með padrón pipar & papriku- & hindberja chilisultu

With padrón peppers & bell pepper & raspberry-chili jam

ÚRVAL AF ÍSLENSKUM OSTUM / ICELANDIC CHEESE SELECTION 2400

Með padrón pipar & papriku- & hindberja chilisultu

With padrón peppers & bell pepper & raspberry-chili jam

HRÍSKRISP / SEAWEED DUSTED RICE CRISPS 1800

Með þaradufti, papriku- & chorizo kryddsultu

With red bell pepper & chorizo chutney

HEIMAGERÐAR MAKKARÓNUR / HOMEMADE MINI MACARONS 1400

SÚKKULAÐI LAVA KAKA / CHOCOLATE LAVA CAKE 2200

Heslihnetu-kökumulningur & dulce de leche

Hazelnut cookie crumble & dulce de leche

## BJÓR Á KRANA / DRAFT BEER

Gull 1350

Lager

EDITION Arctic Fox 1850

Hazy Pale Ale

## FLÖSKUBJÓR / BOTTLE

First Lady IPA 2600

EDITION Arctic Fox 2500

Gull Lite 1900

Brío 0% 1500

## SIGNATURE SHOTS

Seed shot 1400

*346 Secret ingredients & vodka*

Logandi tröll 1400

*Hvitserkur Spiced Rum with caramelized lime*

Dirty þúfa 1400

*Icelandic Brennivin with olive juice*

Hjónabandssæla 4000

*Himbrimi Old Tom Gin made dessert, only available as a set of 4*

Prices are inclusive of all taxes and service.

Dishes may contain allergens.

We are happy to provide alternatives to meet your dietary requirements.

## KOKTEILAR / COCKTAILS

### AURORA 3400

Since the dawn of time, ethereal lights that dance across the Icelandic night sky have inspired countless souls. Bartenders are no exception, and this cocktail captures this enchanting experience in a glass.

*Icelandic gin, butterfly tea, basil & cucumber juice*

### COTTON THYME 3400

Hues of yellow, orange, and red are dotted with soft cotton shaped clouds, illuminating our endless summer days. This refreshingly sour cocktail comes with its own cloud.

*Gin, wild bilberries, arctic thyme & blackberries*

### CARROT MARTINI 3400

The one and only potato vodka in Iceland, meets carrots. A fusion of earthy flavors 'rooted' in smooth sophistication. One for the dry martini fans.

*Icelandic vodka, homemade carrot cordial & brennivín*

### HATAÐORI 3400

A delightful companion to keep you cozy during those freezing winter nights. Let its comforting flavors envelop you like a warm hug.

*Icelandic spiced rum, almonds, dates, falernum syrup & apple juice*

### ARCTIC COFFEE 3400

Embark on a sensory journey which reinvents the classic espresso martini.

You'll find us immersed in the aroma of the Icelandic forests, where the scent of birch trees fills the air.

*Coffee liqueur, Icelandic spiced rum & birch*

## ÓÁFENGIR KOKTEILAR / FEATHERWEIGHT COCKTAILS

### SAUDADE 1890

The word 'Saudade' is the 7th most difficult to translate. It's the feeling of missing someone or something. Our homesick bartender mixed 7 special ingredients so that you may never feel saudade.

### SOUTH ATLANTICO 1790

An eclectic mix of tropical fruits such as Chinese kiwi, South American passion fruit, & pineapple juice, creating a refreshing & slightly sour mocktail.

### NO STRINGS ATTACHED 1990

Rosemary & green tea, marinated in lime juice, topped with Mediterranean tonic. This magic mix creates our tasty non-gin mocktail. All the right flavours, none of the hangover.

Prices are inclusive of all taxes and service.

Cocktails may contain allergens.

We are happy to provide alternatives to meet your dietary requirements.

## GIN

Ingredients matched specifically to each gin, elevating your tasting experience.

### HENDRICK'S 3490

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

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

### STUÐLABERG 3190

Stuðlaberg Gin, bótanískt tónik, appelsína, stjörnuanís

Stuðlaberg Gin, botanical tonic, orange, star anise

### HIMBRIMI 3590

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

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

### PURE PINK 2890

Pure North Pink Gin, rabarbara tónik, hindberjaduft, sítróna

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

### ANGELICA GIN 3590

Angelica gin, ylliblóma tónik

Angelica gin, elderflower tonic

## ÚRVAL AF GINI / SELECTION OF GIN

### ÍSLENSKT / ICELANDIC

Angelica Pink Gin 2300

Himbrimi London Dry 2000

Olafsson Gin 2000

Marberg Dry Gin 1900

Marberg Aged Gin 1900

### ALPJÓÐLEGT / INTERNATIONAL

Tanqueray London Dry 1700

Tanqueray NO 10 2200

Whitley Neill Rhubarb Ginger 1600

Monkey 47 3300

X-Gin 1600

## ROMM / RUM

### ÍSLENSKT / ICELANDIC

Hvítserkur White Rum 1700

Hvítserkur Spiced Rum 1600

### ALPJÓÐLEGT / INTERNATIONAL

Bacardi Carta Blanca 1400

Plantation 3 stars 2000

Ron Zacapa Centenario 2400

## VODKA

### ÍSLENSKT / ICELANDIC

Katla, Wheat	1700
Reyka, Wheat	1600
Loki, Potato	2000

### ALPJÓDLEGT / INTERNATIONAL

Belvedere, Rye	1900
Grey Goose, Wheat	2100
Ketel one, Wheat	1600
TITO's	1800

## SINGLE MALT SCOTCH WHISKY

Aberfeldy 12y, Highlands	2000
Ardbeg 10y, Islay	2400
Glenfiddich 12y, Speyside	2000
Glenfiddich 18y, Speyside	3800
Glenmorangie 10y, Highlands	1800
Macallan 12y, Highlands	4900
Macallan Rare Cask, Highlands	9000
Lagavulin 16y, Islay	3400

## BLENDED SCOTCH WHISKY

Chivas Regal 12y	1700
Chivas Regal 18y	2100
Johnnie Walker Black Label	1700
Johnnie Walker Black Label King George	6800

## AMERICAN BOURBON

Buffalo Trace	1900
Bulleit Bourbon Frontier Whiskey	2100
Bulleit 10 Year Old Bourbon	2300
Four Roses	1500
Four Roses Single Barrel	2500

## AMERICAN RYE

Bulleit Rye Frontier Whiskey	1900
Michter's Single Barrel Straight	2800

## JAPANESE

Nikka From The Barrel	2600
The Nikka 12y	3100

## IRISH

Jameson	1600
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## ICELANDIC

Floki Sherry Cask Finish	2800
Grárbrók	2100

## TEQUILA

Corralejo Blanco	2200
Corralejo Reposado	2300
Corralejo Anejo	2400
Don Julio Blanco	2500
Don Julio Reposado	2700
Don Julio Anejo	2800
Kah Blanco	2600
Kah Anejo	3200

## MEZCAL

Topanito Espadin 8y	2200
Lost Explorer Tobala 10y	3900

## VÍN Í GLASI / WINE BY THE GLASS

### FREYÐIVÍN & KAMPAVÍN / SPARKLING & CHAMPAGNE

Crudo Prosecco Organic 1900 9700

*Italy*

Laurent-Perrier Brut La Cuvée, 4400 25000

*France*

### HVÍTVÍN / WHITE

Konyári Fecske Feher 2200 9600

*Hungary - Sauvignon Blanc, Chardonnay, Olaszrizling, Zenit*

Bolla Pinot Grigio Delle Venezie 2500 12500

*Italy - Pinot Grigio*

Peter Lehmann Portrait 2600 11500

*Australia - Riesling*

Petit Chablis „Pas Si Petit“ La Chablisienne 3200 14500

*France - Chardonnay*

### RÓSAVÍN / ROSÉ

Konyári Rosé 1900 8400

*Hungary - Cabernet Franc, Cabernet Sauvignon*

Scalunera Etna Rosato Torre Mora 2900 13400

*Italy - Nerello*

### RAUÐVÍN / RED

Aresti Trisquel 2800 12900

*Chile - Merlot*

Albert Bichot Horizon 2800 12900

*France - Pinot Noir*

Konyári Fecske Vörös 2200 9600

*Hungary - Kekfrankos, Malbec*

Château Haut-Chaigneau 3200 15900

*France - Cabernet Franc, Merlot Noir*

## VÍNFLÖSKUR / WINE BY THE BOTTLE

### FREYÐIVÍN & KAMPAVÍN / SPARKLING & CHAMPAGNE

Le Colture Brut Rosé 9700

*Italy*

Dom Perignon 80000

*France*

Moët & Chandon Brut Imperial 27900

*France*

### HVÍTVÍN / WHITE

Dr Loosen 11100

*Germany - Riesling*

Vietti Roero Arneis 16400

*Italy - Arneis*

### RÓSAVÍN / ROSÉ

Miraval Cotes de Provence Rosé 24000

*France - Grenache*

### RAUÐVÍN / RED

Robert Mondavi Napa Valley 36200

*USA - Cabernet Sauvignon*