

TIDES

COCKTAILS

- The Chicago Convention 3450**
Vodka, maraschino, butterfly pea tea, violet, citric acid
- Reykjavík 3550**
White rum, brennivín, fernet, sugar, bitters
- Ice & Fire 3450**
Gin, honey, ginger, lime, bitters
- Týr 3450**
Brennivín, thyme, lemon, peated Scotch
- Shrub & Tonic, Non-Alcoholic 1650**
Strawberry shrub, aromatic tonic water

WINE

- Pouilly-Fumé Pascal Jolivet, Sauvignon Blanc, France 19600**
- Castello della Sala Bramito, Chardonnay, Italy 19800**
- Peter Lehmann Portrait, Riesling, Australia 11500**
- Konyári, Kékfrankos, Hungary 11400**
- Château de Charodon Gevrey-Chambertin, Pinot Noir, France 37600**
- Antinori Pèppoli Chianti Classico, Sangiovese, Italy 14100**

BY THE GLASS

- Bolla, Pinot Grigio, Italy 2800**
- Konyári Fecske, Sauvignon Blanc, Hungary 2200**
- Simonnet-Febvre Petit Chablis, Chardonnay, France 3300**
- Castillo de Molina, Cabernet Sauvignon, Chile 2500**
- Horizon de Bichot, Pinot Noir, France 2800**
- Moulin-à-Vent Albert Bichot, Gamay, France 2800**

STARTERS

- Malossol Caviar 18200**
Add caviar to your brioche bread
- Mediterranean Tuna Crudo 3900**
Blueberries, orange purée, sunchokes, coconut-almond leche de tigre
- 1000 Day Aged Feykir Cheese Salad 3600**
Endives, pickled pears, walnut dressing, brioche croutons
- Smoked Char & Langoustine Croquettes 3900**
Dill aioli, crispy onions, rhubarb chutney
- Nordic Seed Salmon Tataki 3900**
Angelica, wasabi pickled salad, rye bread, dill
- Grilled Baby Gem Salad 3800**
Beetroot hummus, pickles, herbs, pistachio dressing
- Mussels au Vin Blanc 3900**
White wine garlic sauce, roasted smælki, pickled mirepoix

HOMEMADE PASTA

- Lobster Ravioli 6500**
Lemon-Feykir ravioli, North Atlantic lobster, bisque
- Braised Icelandic Lamb Gnocchi 6200**
Potato gnocchi, braised lamb sauce, roasted tomatoes, Feykir cheese
- Mushroom Risotto 5900**
Mixed local mushrooms, onions, hazelnuts, nutritional yeast, chives

FIRE & SMOKE

- From our Jospier Basque Grill
- Grilled Arctic Char 6200**
Creamy beetroot, pickled raspberries, Bónða Brie, endives, radicchio
- Cod From The Westfjords 6300**
Green pea purée, grilled baby carrots, clams, white wine velouté
- North Icelandic Lamb Fillet 7200**
Caramelized celeriac purée, pickled burnt shallots, red currant jus
- Uruguayan Ribeye 8200**
Feykir mashed potatoes, portobello mushrooms, bilberry chimichurri
- Tindur Crusted Grilled Chicken 6200**
Arctic thyme, roasted sweet potato, asparagus, hazelnut chimichurri, red currant BBQ
- Icelandic Galloway Tomahawk 26000**
14 day dry-aged, grass-fed
Choice of two sides & one sauce
To share

SIDES

- Sautéed Mushrooms 2200**
Garlic, pangrattato
- Roasted Smælki Potatoes 2200**
Chives, truffle cream
- Grilled Baby Broccoli 2200**
Wasabi pesto, Feykir cheese

CHEF RECOMMENDS

- FOUR COURSE TASTING MENU 14900**
Wine Pairing 12900
- 1000 Day Aged Feykir Cheese Salad**
Endives, pickled pears, walnut dressing, brioche croutons
Crudo Prosecco Organic, Italy
- Nordic Seed Salmon Tataki**
Angelica, wasabi pickled salad, rye bread, dill
Trivento Reserve Chardonnay, Argentina
- North Icelandic Lamb Fillet**
Caramelized celeriac purée, pickled burnt shallots, red currant jus
Zuccardi Q Malbec, Argentina
- Omnom Chocolate Banoffee**
Chocolate cake, caramelized banana, chocolate cream, crunchy coffee phyllo dough
Château du Levant Sauternes, France

SAUCES

- Bilberry Chimichurri 900**
- Red currant BBQ 900**
- Black Pepper 900**

DESSERTS

- Omnom Chocolate Banoffee 3200**
Chocolate cake, caramelized banana, chocolate cream, crunchy coffee phyllo dough
- Pistachio Parfait 3000**
Pear financier, rhubarb jam, white chocolate
- Lemon-Blueberry Pie 3200**
Fresh blueberries, lemon cream, meringue
- Berry Sorbet 2800**
Mixed berries, mint marinated strawberries, roasted chocolate

Prices are inclusive of all taxes and service.

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

TIDES

KOKTEILAR

- The Chicago Convention 3450
Vodka, kirsuberjalíkjör, fiðrildabaunate, fjóla, sítrónusýra
- Reykjavík 3550
Hvítt romm, brennivín, fernet, sykur, bitters
- Ice & Fire 3450
Gin, hunang, engifer, límóna, bitters
- Týr 3450
Brennivín, timían, sítróna, reykt skoskt viskí
- Shrub & Tonic, óáfengur 1650
Jarðarberja-shrub, arómatískt tónik vatn

VÍN

- Pouilly-Fumé Pascal Jolivet, Sauvignon Blanc, Frakkland 19600
- Castello della Sala Bramito, Chardonnay, Ítalía 19800
- Peter Lehmann Portrait, Riesling, Ástralía 11500
- Konyári, Kékfrankos, Ungverjaland 11400
- Château de Charodon Gevrey-Chambertin, Pinot Noir, Frakkland 37600
- Antinori Pèppoli Chianti Classico, Sangiovese, Ítalía 14100

VÍN Í GLASI

- Bolla, Pinot Grigio, Ítalía 2800
- Konyári Fecske, Sauvignon Blanc, Ungverjaland 2200
- Simonnet-Febvre Petit Chablis, Chardonnay, Frakkland 3300
- Castillo de Molina, Cabernet Sauvignon, Chile 2500
- Horizon de Bichot, Pinot Noir, Frakkland 2800
- Moulin-à-Vent Albert Bichot, Gamay, Frakkland 2800

FORRÉTTIR

- Malossol kavíar 18200
Bættu við kavíar með brioche brauðinu
- Miðjarðarhafs túnfisks-crudo 3900
Bláber, appelsínu-purée, jarðskokkar, kókos- & möndlu tígrísmjól
- 1000 daga Feykissalat 3600
Endívur, pikklaðar perur, valhnetudressing, brioche brauðteningar
- Bleikju- & leturhumarkrókettur 3900
Dill aioli, stökkur laukur, rabarbarasulta
- Norður-Atlantshafs laxatataki 3900
Fræblanda, hvönn, wasabi pikklað salat, rúgbrauð, dill
- Grillað hjartasalat 3800
Rauðrófuhummus, súrar gúrkur, kryddjurtir, pistasíudressing
- Bláskel í hvítvínssósu 3900
Hvítlauks- & hvítvínssósa, smælki, pikklað mirepoix grænmeti

HEIMAGERT PASTA

- Humarravioli 6500
Sítrónu- & Feykis ravioli, Norður-Atlantshafshumar, humarsósa
- Gnocchi með brasseruðu lambi 6200
Kartöflu gnocchi, brasseruð lambasósa, ofnbakaðir tómatar, Feykir
- Svepparisotto 5900
Blandaðir sveppir, laukur, heslihnetur, næringarger, graslaukur

ELDUR & REYKUR

- Af Jospé Basque grillinu
- Grillað bleikja 6200
Kremuð rauðrófa, piklluð hindber, Bónða Brie, endívur, rauðlaufssalat
- Vestfirskur þorskur 6300
Grænertu-purée, grillaðar smágulrætur, Freyjuskel, hvítvínsvelouté
- Lambafillet 7200
Karamelliserað seljurótar-purée, pikklaður skalottlaukur, rifsberjasósa
- Ribeye frá Úrúgvæ 8200
Kartöflumús með Feyki, portobello sveppir, aðalbláberja-chimichurri
- Grillaður kjúklingur með Tindi 6200
Blóðberg, ristud sæt kartafla, aspas, heslihnetu-chimichurri, rifsberja-BBQ
- Íslensk Galloway Tomahawk 26000
Grasfóðruð, þurr meymuð í 14 daga
Val um tvö meðlæti & eina sósu
Til að deila

MEDLÆTI

- Pönnusteiktir sveppir 2200
Hvítlaukur, pangrattato
- Ristað smælki 2200
Graslaukur, trufflukrem
- Grillað brokkólíní 2200
Wasabi pestó, Feykir

KOKKURINN MÆLIR MEÐ

FJÖGURRA RÉTTA SEÐILL 14900
Vínþörun 12900

1000 daga Feykissalat
Endívur, pikklaðar perur, valhnetudressing, brioche brauðteningar
Crudo Prosecco Organic, Ítalía

Norður-Atlantshafs laxatataki
Fræblanda, hvönn, wasabi pikklað salat, rúgbrauð, dill
Trivento Reserve Chardonnay, Argentína

Lambafillet
Karamelliserað seljurótar-purée, pikklaður skalottlaukur, rifsberjasósa
Zuccardi Q Malbec, Argentína

Omnom súkkulaði banoffee
Súkkulaðikaka, karamelliseraðir bananar, súkkulaðikrem, stökkt kaffi-filódeig
Château du Levant Sauternes, Frakkland

SÓSUR

Aðalbláberja-chimichurri 900
Rifsberja-BBQ 900
Piparsósa 900

EFTIRRÉTTIR

Omnom súkkulaði banoffee 3200
Súkkulaðikaka, karamelliseraðir bananar, súkkulaðikrem, stökkt kaffi-filódeig

Pistasíu parfait 3000
Peru financier, rabarbarasulta, hvítt súkkulaði

Bláberja- & sítrónubaka 3200
Fersk bláber, sítrónukrem, marengs

Berjasorbet 2800
Blönduð ber, mintulegin jarðarber, ristað súkkulaði

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.