

# 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  
2600

Konyári Fecske Fehér, Sauvignon Blanc, Hungary  
2200

Simonnet-Febvre Petit Chablis, Chardonnay, France  
3400

Castillo de Molina, Cabernet Sauvignon, Chile  
2500

Horizon de Bichot, Pinot Noir, France  
2800

Moulin-à-Vent Albert Bichot, Gamay, France  
3400

## STARTERS

Malossol Caviar 18200 G, SF  
Add caviar to your brioche bread

Mediterranean Tuna Crudo 3900 D, G, SF  
Blueberries, orange purée, sunchokes,  
coconut-almond leche de tigre

1000 Day Aged Feykir Cheese Salad 3600 D, E, G, N, V  
Endives, pickled pears, walnut dressing,  
brioche croutons

Lobster & Langoustine Croquettes 3900 D, E, G, SF  
Dill aioli, crispy onions, rhubarb chutney

Nordic Seed Salmon Tataki 3900 D, G, SF  
Angelica, wasabi pickled salad, rye bread, dill

Grilled Baby Gem Salad 3800 N, VG  
Beetroot hummus, pickles, herbs,  
pistachio dressing

Mussels au Vin Blanc 3900 D, G, SF  
White wine garlic sauce, roasted smælki,  
pickled mirepoix

## HOMEMADE PASTA

Lobster Ravioli 6500 D, E, G, SF  
Lemon-Feykir ravioli, North Atlantic lobster, bisque

Braised Icelandic Lamb Gnocchi 6200 D, E, G  
Potato gnocchi, braised lamb sauce,  
roasted tomatoes, Feykir cheese

Mushroom Risotto 5900 N, S, VG  
Mixed local mushrooms, onions, hazelnuts,  
nutritional yeast, chives

## FIRE & SMOKE

From our Jospier Basque Grill

Grilled Arctic Char 6200 D, SF  
Creamy beetroot, pickled raspberries,  
Bóna Brie, endives, radicchio

Cod From The Westfjords 6300 D, SF  
Green pea purée, grilled baby carrots,  
clams, white wine velouté

North Icelandic Lamb Fillet 7200 D, G  
Caramelized celeriac purée, pickled burnt shallots,  
red currant jus

Uruguayan Ribeye 8200 D  
Feykir mashed potatoes, portobello mushrooms,  
bilberry chimichurri

Tindur Crusted Grilled Chicken 6200 D, E, G, N  
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 G, V  
Garlic, pangrattato

Roasted Smælki Potatoes 2200 G, V  
Chives, truffle cream

Grilled Baby Broccoli 2200 D, N, V  
Wasabi pesto, Feykir cheese

## CHEF RECOMMENDS

FOUR COURSE TASTING MENU 14900  
Wine Pairing 12900

1000 Day Aged Feykir Cheese Salad D, E, G, N, V  
Endives, pickled pears, walnut dressing,  
brioche croutons  
*Crudo Prosecco Organic, Italy*

Nordic Seed Salmon Tataki D, G, SF  
Angelica, wasabi pickled salad, rye bread, dill  
*Trivento Reserve Chardonnay, Argentina*

North Icelandic Lamb Fillet D, G  
Caramelized celeriac purée, pickled burnt shallots,  
red currant jus  
*Zuccardi Q Malbec, Argentina*

Omnom Chocolate Banoffee D, E, G, V  
Chocolate cake, caramelized bananas, chocolate cream,  
crunchy coffee phyllo dough  
*Château du Levant Sauternes, France*

## SAUCES

Bilberry Chimichurri 900 VG  
Red Currant BBQ 900 V  
Black Pepper 900 D, S, V

## DESSERTS

Omnom Chocolate Banoffee 3200 D, E, G, V  
Chocolate cake, caramelized bananas,  
chocolate cream, crunchy coffee phyllo dough

Pistachio Parfait 3000 D, E, G, N, V  
Pear financier, rhubarb jam, white chocolate

Lemon-Blueberry Pie 3200 D, E, G, V  
Fresh blueberries, lemon cream, meringue

Berry Sorbet 2800 D, E, V  
Mixed berries, mint marinated strawberries,  
roasted chocolate

# TIDES

## KOKTEILAR

The Chicago Convention 3450  
Vodka, kirsuberjalíkjör, fiðrildabaunate, fjóla, sítrónusýra

Reykjavík 3550  
Hvít 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 2600

Konyári Fecske Fehér, Sauvignon Blanc, Ungverjaland 2200

Simonnet-Febvre Petit Chablis, Chardonnay, Frakkland 3400

Castillo de Molina, Cabernet Sauvignon, Chile 2500

Horizon de Bichot, Pinot Noir, Frakkland 2800

Moulin-à-Vent Albert Bichot, Gamay, Frakkland 3400

## FORRÉTTIR

Malossol kaviar 18200 G, SF  
Bættu við kaviar með brioche brauðinu

Miðjarðarhafs túnfisks-crudo 3900 D, G, SF  
Bláber, appelsínu-purée, jarðskokkar, kókos- & möndlu tígrísmjólk

1000 daga Feykissalat 3600 D, E, G, N, V  
Endívur, pikklaðar perur, valhnetudressing, brioche brauðteningar

Humarkrókettur 3900 D, E, G, SF  
Leturhumar, dill aioli, stökkur laukur, rabarbarasulta

Norður-Atlantshafs laxatataki 3900 D, G, SF  
Fræblanda, hvönn, wasabi pikklað salat, rúgbrauð, dill

Grillað hjartasalat 3800 N, VG  
Rauðrófuhummus, súrar gúrkur, kryddjurtir, pistasíudressing

Bláskel í hvítvínssósu 3900 D, G, SF  
Hvítlauks- & hvítvínssósa, smælki, pikklað mirepoix grænmeti

## HEIMAGERT PASTA

Humarravioli 6500 D, E, G, SF  
Sítrónu- & Feykis ravioli, Norður-Atlantshafshumar, humarsósa

Gnocchi með brasseruðu lambi 6200 D, E, G  
Kartöflu gnocchi, brasseruð lambasósa, ofnbakaðir tómatar, Feykir

Svepparisotto 5900 N, S, VG  
Blandaðir sveppir, laukur, heslihnetur, næringarger, graslaukur

## ELDUR & REYKUR

Af Jospé Basque grillinu  
Grillað bleikja 6200 D, SF  
Kremuð rauðrófa, pikklauð hindber, Bónða Brie, endívur, rauðlaufssalat

Vestfirskur þorskur 6300 D, SF  
Grænertu-purée, grillaðar smágulrætur, Freyjuskel, hvítvíns-velouté

Lambafillet 7200 D, G  
Karamelliserað seljurótar-purée, pikklaður skalottlaukur, rifsberjasósa

Ribeye frá Úrúgvæ 8200 D  
Kartöflumús með Feyki, portobello sveppir, aðalbláberja-chimichurri

Grillaður kjúklingur með Tindi 6200 D, E, G, N  
Blóðberg, ristauð sæt kartafla, aspás, heslihnetu-chimichurri, rifsberja-BBQ

Íslensk Galloway Tomahawk 26000  
Grasfóðruð, þurr meyrmuð í 14 daga  
Val um tvö meðlæti & eina sósu  
Til að deila

## MEDLÆTI

Pönnusteiktir sveppir 2200 G, V  
Hvítlaukur, pangrattato

Ristað smælki 2200 G, V  
Graslaukur, trufflukrem

Grillað brokkólíní 2200 D, N, V  
Wasabi pestó, Feykir

## KOKKURINN MÆLIR MEÐ

FJÖGURRA RÉTTA SEDILL 14900  
Vínþörun 12900

1000 daga Feykissalat D, E, G, N, V  
Endívur, pikklaðar perur, valhnetudressing, brioche brauðteningar  
*Crudo Prosecco Organic, Ítalía*

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

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

Omnom súkkulaði banoffee D, E, G, V  
Súkkulaðikaka, karamelliseraðir bananar, súkkulaðikrem, stökkt kaffi-fílódeig  
*Château du Levant Sauternes, Frakkland*

## SÓSUR

Aðalbláberja-chimichurri 900 VG  
Rifsberja-BBQ 900 V  
Piparsósa 900 D, S, V

## EFTIRRÉTTIR

Omnom súkkulaði banoffee 3200 D, E, G, V  
Súkkulaðikaka, karamelliseraðir bananar, súkkulaðikrem, stökkt kaffi-fílódeig

Pistasíu parfait 3000 D, E, G, N, V  
Peru-financier, rabarbarasulta, hvítt súkkulaði

Bláberja- & sítrónubaka 3200 D, E, G, V  
Fersk bláber, sítrónukrem, marengs

Berjasorbet 2800 D, E, V  
Blönduð ber, mintulegin jarðarber, ristað súkkulaði