

TIDES

COCKTAILS

Reykjavík 3450
Brennivín, thyme, lemon, peated scotch

Clear Tiki 3450
Icelandic rum, apple, banana liqueur, lemon,
rosemary, ginger, milk

Tides Gimlet 3250
Gin, cucumber, lime cordial

Mex Old Fashioned 3550
Tequila, mezcal, orange, jalapeño

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, 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 Josper 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, S, 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 Tarts 3200 D, E, G, V
Fresh blueberries, lemon cream, meringue

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

TIDES

KOKTEILAR

Reykjavík 3450
Brennivín, timjan, sítróna, móreykt skoskt viski

Clear Tiki 3450
Íslenskt romm, epli, bananalíkjör, sítróna, rósmarín, engifer, mjólk

Tides Gimlet 3250
Gin, agúrka, límónu-cordial

Mex Old Fashioned 3550
Tequila, mezcal, appelsína, jalapeño

Shrub & Tonic, Non-Alcoholic 1650
Jarðarberja-shrub, arómatískt tónik vatn

VÍN

Pouilly-Fumé Pascal Jolivet, Sauvignon Blanc, Frakkland 19600

Castello della Sala Bramìto, 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, 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 Josper Basque grillinu

Grilluð bleikja 6200 D, SF
Kremuð rauðrófa, pikkluð 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, rífsberjasósa

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

Grillaður kjúklingur með Tindi 6200 D, E, G, N
Blóðberg, ristuð sæt kartafla, aspas, heslihnetu-chimichurri, rífsberja-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, S, 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, rífsberjasósa
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
Rífsberja-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- & sítrónusmábökur 3200 D, E, G, V
Fersk bláber, sítrónukrem, marengs

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