

THE ROOF

BAR BITES

EDAMAME (S, VG)	2200
Sjávarsalt, rauður eldþipar, kóríander, sesamolía	
Sea salt, red chili, coriander, sesame oil	
SWEET & SPICY KJÚKLINGUR (G,S)	3100
SWEET & SPICY CHICKEN	
Gochujangsósa, hrísgrjón, vorlaukur, sesamfræ	
Gochujang sauce, rice, spring onion, sesame	
NAUTATATAKI / BEEF TATAKI (D,S)	3400
Truffluponzu, súrsað sinnep, 24 mánaða Feykir,	
skalottulaukur, graslaukur	
Truffle ponzu, pickled mustard, 24 month Feykir,	
red shallot, chives	
HÖRPUSKELJAR & RÆKJUCEVICHE (SF)	3400
SCALLOP & PRAWN CEVICHE	
Hafþyrnir, sjávarþang, súrsuð hreðka, habanero, blaðkál	
Sea buckthorn, seaweed, pickled daikon, local habanero,	
baby bok choy	
TÍGRISRÆKJUTEMPURA (D,E,G,SF)	3800
TIGER PRAWN TEMPURA	
Skyr chilimajónes, wasabi grænertur, sítróna	
Skyr chili mayo, wasabi green peas, lemon	
BLEIKJU MAKI / SILVER SKIN CHAR MAKI (E,G,SF)	4900
Birkireykt bleikja, aspás, hrognkelsiskaviar,	
súrsað habaneromajónes	
Birch smoked Arctic Char, asparagus, lumpfish caviar,	
fermented habanero mayo	
STERKT TÚNFISKS HOSOMAKI (E,G,SF)	4900
SPICY TUNA HOSOMAKI	
Tempura, guli túnfiskur, hvítur aspás, engifersmajónes	
Tempura, yellowfin tuna, white asparagus, ginger mayo	
STÖKKT VEGAN KIMCHI HOSOMAKI (G,S,VG)	4500
CRISPY VEGAN KIMCHI HOSOMAKI	
Kimchi hvítkál, lárpera, vegan súrdeigsmajónes	
Kimchi cabbage, avocado, vegan sourdough mayo	
KOKKAPLATTI / CHEF'S PLATTER (D,E,G,SF)	12900
Fyrir tvo / For two	
Tvær gerði af maki, nautatataki, rækjutempura	
Two types of maki, beef tataki, prawn tempura	
MATCHA CRÈME BRÛLÉE (D,E,V)	2800
Saltkaramelluís	
Salted caramel ice cream	
ICE FEAST MOCHI (G,VG)	2900
Ástaraldin, mangó, hindber	
Passion fruit, mango, raspberry	

(D) Contains Dairy (E) Contains Eggs (G) Contains Gluten (N) Contains Nuts
(S) Contains Soya (SF) Contains Seafood (V) Vegetarian (VG) Vegan

Dishes may contain allergens.
We are happy to provide alternatives to meet your dietary requirements.
Prices are inclusive of all taxes and service.
We accept credit cards, debit cards, and contactless payments.

COCKTAILS

AURORA	3500
Blátt gin, agúrka, basilíka, sítrus	
Blue gin, cucumber, basil, citrus	
GLACIER	3500
Romm, appelsínulíkjör, mjólkursíað kókos & ananas	
Rum, orange liqueur, milk clarified coconut & pineapple	
CLOUD	3500
Vodka, brómber, trönuber, blóðberg	
Vodka, blackberry, cranberry, Arctic thyme	
HIGHLANDS	3500
Brennivín, epli, dill, ylliblóm, sítróna, froða	
Brennivín, apple, dill, elderflower, lemon, foamer	
BASALT	3500
Vodka, hindber, síað vanilluskur	
Vodka, raspberry, clarified vanilla skyr	
ISLAND	3500
Gin, banana & mangóvatn, sítrus, basilíkuolía	
Gin, banana & mango water, citrus, basil oil	

FEATHERWEIGHT COCKTAILS

JERA	1850
Trönuberjasafi, hindber, vanillusíróp, sítrónusýra	
Cranberry juice, raspberries, vanilla syrup, citric acid	
RUBY SECRET	1900
Blóðberg, brómber, trönuberjasafi, límónusafi, sykur,	
ylliblómatónik	
Arctic thyme, blackberries, cranberry juice, lime juice,	
sugar, elderflower tonic	
GEYSIR GREENS LEMONADE	1800
Sítrónusafi, grænt tesíróp, íslensk basilíka, sódavatn	
Lemon juice, green tea syrup, Icelandic basil, soda water	

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BEERS

DRAFT BEERS

BINGÓ (Lager)	1800
AFTER HOURS (Amber Ale)	2300
SLIPPUR (Session IPA)	2000

BOTTLED BEERS

HRÍM LITE Light American lager, gluten free. Easy drinking and flavourful.	2100
BRÍÓ 0% A fun alcohol-free alternative that is full of surprises.	1500

WINE

SPARKLING WINE & CHAMPAGNE	
Le Colture Sylvoz, Italy	2200 / 11000
Laurent-Perrier Brut La Cuvée, France	5600 / 25000
WHITE WINE	
Two Rivers, Greece (Kontoura)	2300 / 11000
Inycon, Italy (Pinot Grigio)	2500 / 11500
Petit Chablis Pas Si Petit La Chablisienne, France (Chardonnay)	3300 / 14500
Torre Mora Etna Bianco, Italy (Scalunera)	3000 / 14300
RED WINE	
M Samartzis, Greece (Merlot, Mouhtaro)	2300 / 10300
Albert Bichot, France (Pinot Noir)	3000 / 14000
Aresti Trisquel, Chile (Merlot)	3300 / 14000
ROSÉ WINE	
Two Rivers, Greece (Grenache)	2500 / 12000
Torre Mora Scalunera Etna Rosato, Italy (Nerello)	2900 / 13400

WHISKY

SINGLE MALT SCOTCH WHISKY

Ardbeg 10yrs, Islay	2900
Glenfiddich 12yrs, Speyside	2400
Glenfiddich 18yrs, Speyside	4200
Glenmorangie 10yrs, Highlands	2200
Macallan 12yrs, Highlands	4900
Macallan Rare Cask, Highlands	11000
Lagavulin 16yrs, Islay	3500

BLENDED SCOTCH WHISKY

Monkey Shoulder	2400
Chivas Regal, 12yrs	2000
Chivas Regal, 18yrs	2500
Johnnie Walker Black Label	1900
Johnnie Walker Blue Label King George	7500

AMERICAN BOURBON

Buffalo Trace	2100
Bulleit Bourbon	2300
Four Roses	1800
Woodford Reserve	2100

AMERICAN RYE

Bulleit Rye	2300
Michter's Single Barrel Straight	3200

TENNESSEE WHISKEY

Jack Daniel's	1900
Jack Daniel's Gentleman Jack	2200

JAPANESE

Nikka From The Barrel	2800
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IRISH

Jameson	1800
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ICELANDIC

Flóki Single Malt	2700
Flóki Sherry Cask Finish	2900
Flóki Smoked Sheep Dung	2800
Grábrók	2200

VODKA

ICELANDIC

Katla, Wheat	1900
Reyka, Wheat	1800
Loki, Potato	2000

INTERNATIONAL

Belvedere, Rye	2100
Grey Goose, Wheat	2200
Ketel One, Wheat	1900
TITO's, Corn	1800

GIN

ICELANDIC

Angelica Gin	2700
Angelica Pink Gin	2700
Himbrimi London Dry	2000
Himbrimi Old Tom	2400
Stuðlaberg	1900
Stuðlaberg Pink	1850
Stuðlaberg Blue	1900
Olafsson Gin	2000
Marberg Dry Gin	1900
Marberg Aged Gin	1900

INTERNATIONAL

The Reykjavik EDITION Skin Gin	2400
Bombay	1800
Tanqueray London Dry	1900
Tanqueray No. Ten	2400
Whitley Neill Rhubarb Ginger	1900
Monkey 47	3500
Hendrick's	2400
The Botanist	2500

RUM

ICELANDIC

Hvítserkur White Rum	1900
Hvítserkur Spiced Rum	1800

INTERNATIONAL

Diplomatico Mantuano	2100
Bacardi Carta Blanca	1400
Ron Zacapa Centenario	2900

TEQUILA

Corralejo Blanco	2200
Corralejo Reposado	2400
Corralejo Añejo	2600
Don Julio Blanco	2800
Don Julio Reposado	3000
Don Julio Añejo	3300

MEZCAL

Topanito Espadín, 8yrs	2400
Lost Explorer Tobala, 10yrs	3900

SOCIAL HOUR

Every day from 6:00 PM to 8:00 PM

DRAFT BEER	1500
SPARKLING WINE	1500
RED WINE	1500
WHITE WINE	1500
COCKTAIL OF THE MONTH	2100