

TIDES

FORRÉTTIR

Oscietra kaviar 19200 D, E, G, SF
Blini, grafin eggjarauða, skalottlaukur

Tómatar á þrjá vegu 3900 G, VG
Íslenskir tómatar, rúgbrauð, sorbet

Steinbíts crudo 4200 SF
Hafþyrnisber, wasabi, kantulópa

Norður-Atlantshafs snjókrabbasalat 4500 SF
Vanilla, fenníka, lárpera, ákavíti

Humarkrókettur 4300 D, E, G, SF
Leturhumar, svart hvítlauksaioli, íslenskt wasabi

Black Angus nautatartar 4500 D, E, G
Mergur, sinnepsfræ, súrsuð agúrka, súrdeigsbrauð

Rótargrænmetisalat 3900 VG
Grilluð hafursrót, rófa, hnúðkál, hummus,
lofnarblóms agave

Uppskera úr hafinu 22000 D, G, S, SF
Atlantshafsærkjur, hörpuskel, bláskel, sashimi,
Flóka kokteilsósa, mignonette, brioche
Til að deila fyrir tvo

HANDGERT PASTA

Humarravioli 7200 D, G, SF
Feykis- & sítrónuravioli, Norður-Atlantshafshumar, humarsósa

40 laga lasagna 7400 D, E, G
Íslenskt lamb, trufflur, Reykir

Rauðlaufrisotto 6600 VG
Möndlur, blaðlaukur, kerfill

ELDUR & REYKUR

Af Josper Basque grillinu
Sólflúra 7400 D, SF
Confit seljurót, bláskel, romanesco, súrsaðar plómur

Vestfirskur þorskur 7400 D, S, SF
Miso, grilluð paprika, áfir, límónusósa, daikon gulrætur

Grilluð rauðrófa 6100 G, S, VG
Brómber, sveppir, sesamolía

Grasfóðrað lambafillet 8200 D
Brasseruð lambaslög, súrkál, rabarbari, Viðeyjarkúmen, kakó

BBQ gljáður kjúklingur 7200 D
Grillaðir kjúklingaleggir, Tides BBQ, súrmjólkurkartöflur, perur

Kolagrilluð nautalund 10500 D, G
220 gr nautalund, hasselback vitelotte, skyr, padrón pipar, IPA björgljái

Fiskur dagsins 22000 D
Kaper- & hvítlaukssmjörsósa, grillað sumargrænmeti

Ribeye frá Úrúgvæ 25000 D, E
550 gr grasfóðrað ribeye, þurr meyrnað í 28 daga
Béarnaise, grillað sumargrænmeti

Galloway T-Bone 29000 D, S
800 g T-bone, piparsósa, grillað sumargrænmeti

SÓSUR

Tides BBQ 990 D, V

Béarnaise 990 D, E, V

KOKKURINN MÆLIR MEÐ

Fjögurra rétta smakkseðill 15900
Vínþörun 12900

Tómatar á þrjá vegu G, VG
Íslenskir tómatar, rúgbrauð, sorbet
Le Colture Sylvoz Prosecco, Glera, Ítalía

Steinbíts crudo SF
Hafþyrnisber, wasabi, kantulópa
Simonnet-Febvre Petit Chablis, Chardonnay, Frakkland

Grasfóðrað lambafillet D
Brasseruð lambaslög, súrkál, rabarbari, Viðeyjarkúmen, kakó
Zuccardi Q, Malbec, Argentína

Basknesk skyrostakaka D, E, G, V
Sítrussorbet, sultuð appelsína
Dr. Loosen Ice Wine, Riesling, Bandaríkin

MEÐLÆTI

Grillað sumargrænmeti 2900 D, N, V
Skyr, graslaukur, furuhnetur

Pancetta blaðkál 2900 D, G
Geitaostur, reykt pancetta, stökkur laukur, límónusósa

Stökkt smælki 2900 VG
Sterk papriku tómatsósa, límónusósa

Sjávarsalat 2500 VG
Sjávarþang, græn epli, mangó, agúrka, dill

TIDES

STARTERS

Oscietra Caviar 19200 D, E, G, SF
Blini, cured yolk, shallot

Locally Farmed Tomato 3900 G, VG
Icelandic tomato, rye bread, sorbet

Wild Wolffish Crudo 4200 SF
Sea buckthorn, wasabi, cantaloupe

North Atlantic Snow Crab Salad 4500 SF
Vanilla, fennel, avocado, aquavite

Lobster & Langoustine Croquettes 4300 D, E, G, SF
Black garlic aioli, Icelandic wasabi

Black Angus Tartare 4500 D, E, G
Marrow, mustard seeds, fermented cucumber, sourdough

Root Salad 3900 VG
Charred salsify, rutabaga, kohlrabi, root hummus,
lavender agave

Tides Harvest 22000 D, G, S, SF
Atlantic prawns, diver scallops, blue mussels, sashimi,
Flóki cocktail sauce, mignonette, brioche
To share for two

HANDMADE PASTA

Lobster Ravioli 7200 D, G, SF
Lemon & Feykir ravioli, North Atlantic lobster, bisque

40-Layer Lasagna 7400 D, E, G
Icelandic lamb, truffle, Reykir

Radicchio Risotto 6600 VG
Almonds, baby leek, chervil

FIRE & SMOKE

From our Jospier Basque Grill

Grilled Dover Sole 7400 D, SF
Confit celeriac, mussels, romanesco, pickled plum

Cod From the Westfjords 7400 D, S, SF
Miso, roasted paprika, buttermilk & lime sauce, daikon carrot

Charred Beetroot 6100 G, S, VG
Blackberries, mushroom, sesame

Grass-Fed Icelandic Lamb Fillet 8200 D
Terrine, sauerkraut, rhubarb, Viðey cumin, cocoa

BBQ Glazed Chicken 7200 D
Grilled chicken leg, Tides BBQ, sour milk potato, charred pear

Charcoal-Grilled Tenderloin 10500 D, G
220 g tenderloin, hasselback vitelotte, skyr, padrón peppers, IPA jus

Catch of the Day 22000 D
Garlic & caper butter sauce, grilled summer vegetables

Uruguayan Ribeye 25000 D, E
550 g grass-fed ribeye, dry-aged for 28 days
Béarnaise, grilled summer vegetables

Galloway T-Bone 29000 D, S
800 g T-bone, black pepper sauce, grilled summer vegetables

SAUCES

Tides BBQ 990 D, V

Béarnaise 990 D, E, V

THE ELEMENTS

Four Course Tasting Menu 15900
Wine Pairing 12900

Locally Farmed Tomato G, VG
Icelandic tomato, rye bread, sorbet
Le Colture Sylvoz Prosecco, Glera, Italy

Wild Wolffish Crudo SF
Sea buckthorn, wasabi, cantaloupe
Simonnet-Febvre Petit Chablis, Chardonnay, France

Grass-Fed Icelandic Lamb Fillet D
Terrine, sauerkraut, rhubarb, Viðey cumin, cocoa
Zuccardi Q, Malbec, Argentina

Basque Skyr Cheesecake D, E, G, V
Citrus sorbet, orange confit
Dr. Loosen Ice Wine, Riesling, USA

SIDES

Grilled Summer Vegetables 2900 D, N, V
Skyr, chives, pine nuts

Pancetta Bok Choy 2900 D, G
Goat cheese, smoked pancetta, crispy onion, lime dressing

Crispy Smælki 2900 VG
Spicy paprika tomato sauce, lime emulsion

Sea Slaw 2500 VG
Wakame, green apple, mango, cucumber, dill