

TIDES

FORRÉTTIR

Tígrisrækjutempura 3800 E, G, SF
Skyr & chili majónes, stökkar wasabi grænertur
& fersk sítróna

Íslenskur burrata 3900 D, E, G, V
Gazpacho, brioche crostini, kirsuberjatómatar
& heimagerður balsamikgljái

Caesar salat 3600 D, E, G, V
Heimagerð sósa & súrdeigsbrauðteningar

Bæta við kjúklingi 1100
Bæta við tígrisrækjum 1200 SF
Bæta við stökku tófú 1100 S

DRYKKIR

BJÓR
RVK Lager 1800
RVK Brewing, ljós lager

VÍN
Two Rivers Kontoura 2300 / 11000
Samartzis, Savatiano, Grikkland

Horizon de Bichot 3000 / 14000
Albert Bichot Pinot Noir, Frakkland

GIN & TÓNIK
Hope & Grace 2400
Pure North Pink Gin, rabarabaratónik,
sítróna & hindberjaduft

AÐALRÉTTIR

Hamborgarinn 5400 D, E, G
150 g Black Angus, súrar gúrkur, stökkið laukhringir,
tómatar, BBQ hunangssósa & umami majónes

Bæta við beikoni 450

Fiskur & franskar 4900 E, G, SF
Þorskur, grænertumauk, tartarsósa & stökkar franskar

Leturhumarrúlla 5200 D, E, G, SF
Mangósalsa, súrkál, snjókrabbi & stökkar franskar

Grilluð bleikja 6200 D, G, SF
Stökkt blaðkál orzo & dill- & piparrótarvelouté

Krydduð kjúklingaspjót 6200 D, E, G
Skessujurtarpestó, pönnusteikt grænmeti & flatbrauð

Eldgrillað eggaldin 4900 G, VG
Eggaldinsósa, blóðberg & sumac

200 gr Ribeye 8900 D
Grasfóðrað & þurr meyrnað, vinagrete,
skalottlaukspuré, kartöflubátar & rósmaryngljái

Rigatoni Carbonara 5500 D, E, G
Guanciale & Feykir

Spaghetti Aglio e Olio 4400 G
Chili, hvítlaukur & ólífúolía

Bæta við Flúðasveppum 350
Bæta við tígrisrækjum 1200 SF

SÆTT

Saltkaramellúiskúla 490 D
Klassísk vanillúiskúla 490 D

(D) Inniheldur Mjólkurvörur (E) Inniheldur Egg (G) Inniheldur Glúten (N) Inniheldur Hnetur
(S) Inniheldur Soja (SF) Inniheldur Sjávarfang (V) Grænmetis (VG) Vegan

Látið þjóninn ykkar vita ef þið eru með einhver fæðuofnæmi eða óþol.
Við tökum á móti debetkortum, kreditkortum og snertilausum greiðslum.

TIDES

STARTERS

Tiger Prawn Tempura 3800 E, G, SF
Skyr & chili mayo, green pea wasabi crunch
& fresh lemon

Icelandic Burrata 3900 D, E, G, V
Gazpacho, brioche crostini, cherry tomatoes
& homemade balsamic glaze

Caesar Salad 3600 D, E, G, V
Homemade sauce & sourdough croutons

Add chicken 1100
Add tiger prawns 1200 SF
Add crispy tofu 1100 S

BEVERAGES

BEER

RVK Lager 1800
RVK Brewing, Pale lager

WINE

Two Rivers Kontoura 2300 / 11000
Samartzis, Savatiano, Greece

Horizon de Bichot 3000 / 14000
Albert Bichot Pinot Noir, France

GIN & TONIC

Hope & Grace 2400
Pure North Pink Gin, rhubarb tonic, lemon
& raspberry powder

MAINS

Signature Burger 5400 D, E, G
150 g Black Angus, pickled cucumber, crispy onion ring,
tomato, honey BBQ sauce & umami mayo

Add bacon 450

Fish & Chips 4900 E, G, SF
Atlantic cod, mushy peas, tartar sauce & crispy fries

Atlantic Langoustine Roll 5200 D, E, G, SF
Mango salsa, fermented slaw, snow crab & crispy fries

Roasted Arctic Char 6200 D, G, SF
Crispy bok choy orzo & dill-horseradish velouté

Herb Marinated Chicken Skewers 6200 D, E, G
Lovage pesto, sautéed vegetables & flatbread

Fire Roasted Eggplant 4900 G, VG
Eggplant sauce, Arctic thyme & sumac

200 g Ribeye 8900 D
Grass-fed & dry-aged beef, vinagrete, shallot purée,
potato wedges & rosemary demi-glace

Rigatoni Carbonara 5500 D, E, G
Guanciale & Feykir

Spaghetti Aglio e Olio 4400 G
Chili, garlic & olive oil

Add Flúðir mushrooms 350
Add tiger prawns 1200 SF

SWEET

Salted Caramel Ice Cream Scoop 490 D
Classic Vanilla Ice Cream Scoop 490 D

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

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.