

TIDES

FORRÉTTIR

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

Tómatar á þrjá vegu 4100 G, VG
Tómatasorbet, rúgbrauð, balsamik kaviar

Snjókrabbasalat 4750 SF
Vanilla, fenníka, lárpera, ákavíti

Humarkrókettur 4500 D, E, G, SF
Leturhumar, svart hvítlauksaioli, íslenskt wasabi

Black Angus nautatartar 4750 D, E, G
Mergur, sinnepsfræ, súrsuð agúrka, súrdeigsbrauð

Rótargrænmetissalat 4100 VG
Grilluð hafursrót, rófa, hnúðkál, hummus,
lofnarblóms agave

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

KOKTEILAR

Northern Bloom 3600
Íslenskt gin, hafþynnisber, salvía, límóna, basilíka,
agúrka, hlynsíróp

Frost & Fire 3600
Johnnie Walker Black Label, sjávarþangs Campari,
amaretto, appelsínubeiskja

Icelandic Paloma 3600
Brennivín, límóna, mynta, greipaldingos

Midnight Sun 3600
Vodka, bláber, ferskt kaffi, vanilla, kókos

ELDUR & REYKUR

Af Josper Basque grillinu

Vestfirskur þorskhnakki 7950 D, S, SF
Miso, grilluð paprika, áfir, límónusósa, daikon gulrætur

Lambafillet 8750 D
Brasseruð lambaslög, súrkál, rabarbari, Viðeyjarkúmen, kakó

BBQ gljáður kjúklingur 7550 D
Grillaðir kjúklingaleggir, Tides BBQ, súrmjólkurkartöflur, pera

Kolagrilluð nautalund 11250 D, G
220 gr nautalund, hasselback kartafla, skyr, padrón pipar,
IPA björgljái

Fiskur dagsins 22000 D
Kaper- & hvítlaukssmjörsósa, grillað grænmeti
Til að deila

Ribeye frá Úrúgvæ 25000 D, E
550 gr grasfóðrað ribeye, þurrmeyrnað í 28 daga
Béarnaise, grillað grænmeti
Til að deila

HANDGERT PASTA

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

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

Svepparisotto 6600 N, S, VG
Trufflur, laukur, heslihnetur, næringarger, graslaukur

KOKKURINN MÆLIR MEÐ

Fjögurra rétta smakkseðill 15900
Vínþörun 12900

Tómatar á þrjá vegu G, VG
Tómatasorbet, rúgbrauð, balsamik kaviar
Le Colture Sylvoz Prosecco, Glera, Ítalía

Snjókrabbasalat SF
Vanilla, fenníka, lárpera, ákavíti
Simonnet-Febvre Petit Chablis, Chardonnay, Frakkland

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

Basknesk skyrostakaka D, E, G, V
Confit appelsína, mangósorbet
Dr. Loosen Ice Wine, Riesling, Bandaríkin

MEÐLÆTI

Kremað brokkólí 3050 D, N, V
Basilíka, heslihnetur, Feykir

Pancetta blaðkál 3050 D, G
Geitaostur, reykt pancetta

Stökkt smælki 3050 VG
Eldpiparsósa, límónusósa

Sjávarsalat 2500 VG
Sjávarþang, grænt epli, mangó, agúrka

SÓSUR

Tides BBQ 990 D, V

Béarnaise 990 D, E, V

TIDES

STARTERS

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

Locally Farmed Tomato 4100 G, VG
Icelandic tomato sorbet, rye bread, balsamic caviar

North Atlantic Snow Crab Salad 4750 SF
Vanilla, fennel, avocado, aquavite

Lobster & Langoustine Croquettes 4500 D, E, G, SF
Black garlic aioli, Icelandic wasabi

Black Angus Tartare 4750 D, E, G
Marrow, mustard seeds, fermented cucumber, sourdough

Root Salad 4100 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

COCKTAILS

Northern Bloom 3600
Icelandic gin, sea buckthorn, sage, lime, basil,
cucumber, maple syrup

Frost & Fire 3600
Johnnie Walker Black Label, Amaretto, seaweed Campari,
orange bitters

Icelandic Paloma 3600
Brennivín, lime, mint, pink grapefruit soda

Midnight Sun 3600
Vodka, blueberry, fresh coffee, vanilla, coconut

FIRE & SMOKE

From our Josper Basque Grill

Cod From the Westfjords 7950 D, S, SF
Miso, roasted paprika, buttermilk & lime sauce, daikon carrot

Grass-Fed Icelandic Lamb Fillet 8750 D
Terrine, sauerkraut, rhubarb, Viðey cumin, cocoa

BBQ Glazed Chicken 7550 D
Grilled chicken leg, Tides BBQ, sour milk potato, charred pear

Charcoal-Grilled Tenderloin 11250 D, G
220 g tenderloin, hasselback potato, skyr, padrón peppers, IPA jus

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

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

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

Wild Mushroom & Truffle Risotto 6600 N, S, VG
Onions, hazelnuts, nutritional yeast, chives

THE ELEMENTS

Four Course Tasting Menu 15900
Wine Pairing 12900

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

North Atlantic Snow Crab Salad SF
Vanilla, fennel, avocado, aquavite
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
Confit orange, mango sorbet
Dr. Loosen Ice Wine, Riesling, USA

SIDES

Creamy Basil Broccoli 3050 D, N, V
Hazelnuts, Feykir

Pancetta Bok Choy 3050 D, G
Goat cheese, smoked pancetta

Crispy Smælki 3050 VG
Spicy paprika tomato sauce, lime emulsion

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

SAUCES

Tides BBQ 990 D, V

Béarnaise 990 D, E, V