

THE ROOF

MENU

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, hrognkelsiskavíar,	
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 gerðir 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

A collection of modern, composed cocktails inspired by clarity, balance and quiet complexity. Drawing on the natural elements of Iceland - pure waters, crisp air and subtle botanicals - each drink is designed to feel refined, effortless and distinctly elevated. All our cocktails are hand-crafted using freshly squeezed juices.

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	

LOW ALCOHOL COCKTAILS

0.5% TO 1.2% ABV

GLACIER TONIC	2100
Ísvín, tónikvatn	
Ice wine, tonic water	
GRAPEFRUIT ZEN	2100
Yuzu sake, greipaldintónik	
Yuzu sake, grapefruit tonic	

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, sódavatr	
Lemon juice, green tea syrup, Icelandic basil, soda water	

Cocktails 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.

BEERS

DRAFT BEERS

Bingó, lager (Lager)	1900
After Hours (Amber Ale)	2400
Slippur (Session IPA)	2100

BOTTLED BEERS

Hrím Lite (Light lager, gluten free)	2200
Brío 0% (Wheat ale, alcohol free)	1500

WINE BY THE GLASS

SPARKLING & CHAMPAGNE 125 ML

Le Colture Sylvoz, Italy	2300
Laurent-Perrier Brut La Cuvée, France	5600
Sparkling Tea, 0%	1500

WHITE WINE 150 ML

Samartzis Two Rivers, Greece (Kontoura)	2400
Inycon, Italy (Pinot Grigio)	2700
Petit Chablis Pas Si Petit La Chablisienne, France (Chardonnay)	3450
Torre Mora Etna Bianco, Italy (Scalunera)	3150
Aresti Trisquel Gran Reserva, Chile (Sauvignon Blanc)	3150

RED WINE 150 ML

Samartzis M, Greece (Merlot, Mouhtaro)	2400
Albert Bichot Horizon de Bichot, France (Pinot Noir)	3150
Château Haut-Chaigneau, France (Merlot, Cabernet Franc)	3900
Torre Mora Etna Rosso, Italy (Nerello Mascalese)	3150
Aresti Trisquel Gran Reserva, Chile (Merlot)	3450

ROSÉ WINE 150 ML

Torre Mora Scalunera Etna Rosato, Italy (Nerello)	3050
--	------

WINE BY THE BOTTLE

SPARKLING & CHAMPAGNE

Le Colture Sylvoz, Italy	11550
Laurent-Perrier Brut La Cuvée, France	26500
Sparkling Tea, 0%	6500

WHITE WINE

Samartzis Two Rivers, Greece (Kontoura)	11550
Inycon, Italy (Pinot Grigio)	12000
Petit Chablis Pas Si Petit La Chablisienne, France (Chardonnay)	15200
Torre Mora Etna Bianco, Italy (Scalunera)	15000
Aresti Trisquel Gran Reserva, Chile (Sauvignon Blanc)	14700

RED WINE

Samartzis M, Greece (Merlot, Mouhtaro)	11550
Albert Bichot Horizon de Bichot, France (Pinot Noir)	14700
Château Haut-Chaigneau, France (Merlot, Cabernet Franc)	18100
Torre Mora Etna Rosso, Italy (Nerello Mascalese)	14700
Aresti Trisquel Gran Reserva, Chile (Merlot)	15500

ROSÉ WINE

Torre Mora Scalunera Etna Rosato, Italy (Nerello)	14000
--	-------

WHISKY

SINGLE MALT SCOTCH WHISKY

Ardbeg 10yrs, Islay	3000
Glenfiddich 12yrs, Speyside	2550
Glenfiddich 18yrs, Speyside	4400
Glenmorangie 10yrs, Highlands	2300
Macallan Triple Cask 12yrs, Highlands	5150
Macallan Rare Cask, Highlands	11550
Lagavulin 16yrs, Islay	3700

BLENDED SCOTCH WHISKY

Monkey Shoulder	2550
Grábrók	2300
Chivas Regal, 12yrs	2100
Chivas Regal, 18yrs	2600
Johnnie Walker Black Label	2000
Johnnie Walker Blue Label King George	7900

AMERICAN BOURBON

Buffalo Trace	2250
Bulleit Bourbon	2400
Four Roses Bourbon	1900
Woodford Reserve	2250

AMERICAN RYE

Bulleit Rye	2400
Michter's Single Barrel Straight	3400

TENNESSEE WHISKEY

Jack Daniel's	2000
Jack Daniel's Gentleman's Jack	2300

JAPANESE

Nikka Coffey Grain	2600
Nikka From The Barrel	3000

IRISH

Jameson	1900
---------	------

ICELANDIC

Flóki Single Malt	2850
Flóki Sherry Cask Finish	3000
Flóki Smoked Sheep Dung	2950

COGNAC

INTERNATIONAL

Hennessy V.S.	2300
Hennessy V.S.O.P.	2550
Hennessy X.O.	5500

VODKA

ICELANDIC

Katla, Wheat	2000
Reyka, Wheat	1900
Loki, Potato	2100

INTERNATIONAL

Belvedere, Rye	2200
Grey Goose, Wheat	2300
Ketel One, Wheat	2000
TITO's, Corn	1900

GIN

ICELANDIC

64° Angelica Gin	2850
Angelica Pink Gin	2850
Himbrimi London Dry	2100
Himbrimi Old Tom	2550
Stuðlaberg Gin	2000
Stuðlaberg Pink	1950
Stuðlaberg Blue	2000
Marberg Dry Gin	2000
Marberg Barrel Aged Gin	2000

INTERNATIONAL

The Reykjavik EDITION Skin Gin	2550
Bombay Sapphire	1900
Tanqueray	2000
Tanqueray No. Ten	2550
Whitley Neill Rhubarb Ginger	2000
Monkey 47	3650
Hendrick's	2550
Gin Mare Capri	2500

RUM

ICELANDIC

Hvítserkur White Rum	2000
Hvítserkur Spiced Rum	1900

INTERNATIONAL

Diplomatico Mantuano	2200
Bacardi Carta Blanca	1500
Ron Zacapa, Centenario 23	3000

TEQUILA

Ocho Plata	2150
Ocho Reposado	2350
Don Julio Blanco	2950
Don Julio Reposado	3150
Don Julio Añejo	3450
Clase Azul Plata	4800
Clase Azul Reposado	7000

MEZCAL

Topanito Espadín	2550
Lost Explorer Tobalá	4100

SOCIAL HOUR

FROM 6:00 PM TO 8:00 PM
HOUSE BEER, WINE & COCKTAIL

Draft Beer	1500
Sparkling Wine	1500
Red Wine	1500
White Wine	1500
Cocktail of the month	2100