

TIDES

FORRÉTTIR

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

Írskar ostrur N°3 10800 SF
Ástaraldin, mignonette, gerjuð eldpiparsósa, sítróna
6 stykki

Kremuð sjávarréttasúpa 3950 D, G, SF
Leturhumar, hörpuskel, hvítur fiskur, greniolía

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

KOKTEILAR

Underwood 3600
Himbrimi London Dry Gin, sveppir, mangó,
kaffi, vanilla, sítróna

Northern Clarity 3600
Síaður tómatsafi, tekíla, mezcal, sítróna, basilíkuolía,
Worcestershire sósa

Fire & Wool 3600
Eikarþroskað brennivín, lambafita, vermút,
angostura beiskja

Steam & Sage 3600
Himbrimi London Dry Gin, salvía,
sítróna, prosecco

ELDUR & REYKUR

Af Josper Basque grillinu

Vestfirskur þorskhnakki 7950 D, S, SF
Grænertupurée, Freyjuskelja- & hvítvínsvelouté,
grillaðar gulrætur

Grilluð bleikja 7950 D, S, SF
Nípu- & ilmappelsínupurée, blaðkál,
mangó- & dill chimichurri

Lambafillet 8750 D
Brasseruð lambaslög, súrkál, erylíi sveppur, kakó

Gratíneruð kjúklingabringa 7550 D, G, N
Tindur, jarðskokka- & blómkálspurée, mandarínusósa,
blaðlaukur, pekanhnetur

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

KOKKURINN MÆLIR MEÐ

Fjögurra rétta smakkseðill 15900
Vínþörun 12900

Sjávarréttasúpa D, G, SF
Leturhumar, hörpuskel, hvítur fiskur, greniolía
Castello della Sala, Bramìto, Chardonnay, Ítalía

Rótargrænmetissalat 4100 VG
Grilluð hafursrót, rófa, hnúðkál, hummus
Simonnet-Febvre Petit Chablis, Chardonnay, Frakkland

Lambafillet D
Brasseruð lambaslög, súrkál, erylíi sveppur, 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
Basílíka, heslihnetur, Feykir

Pancetta blaðkál 3050 D, G
Geitaostur, reyktt 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

Irish Oysters N°3 10800 SF
Passion fruit, mignonette, fermented chili sauce, lemon
6 pieces

Creamy Fisherman's Soup 3950 D, G, SF
Icelandic langoustine, scallops, white fish, pine oil

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

COCKTAILS

Underwood 3600
Himbrimi London Dry Gin, mushrooms, mango,
coffee, vanilla, lemon

Northern Clarity 3600
Clarified tomato, tequila, mezcal, lemon, basil oil,
Worcestershire sauce

Fire & Wool 3600
Oaked brennivín, lamb fat, vermouth,
angostura bitters

Steam & Sage 3600
Himbrimi London Dry Gin, sage,
lemon, prosecco

FIRE & SMOKE

From our Josper Basque Grill

Cod From the Westfjords 7950 D, S, SF
Green pea purée, clam & white wine velouté,
grilled baby carrots

Arctic Char 7950 D, S, SF
Roasted parsnip & bergamot purée, bok choy,
mango & dill chimichurri

Grass-Fed Icelandic Lamb Fillet 8750 D
Terrine, sauerkraut, eryngii mushroom, cocoa

Chicken Royale 7550 D, G, N
Tindur, sunchoke & cauliflower purée, mandarin orange jus,
leek ribbons, pecans

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

THE ELEMENTS

Four Course Tasting Menu 15900
Wine Pairing 12900

Creamy Fisherman's Soup D, G, SF
Icelandic langoustine, scallops, white fish, pine oil
Castello della Sala, Bramito, Chardonnay, Italy

Root Salad VG
Charred salsify, rutabaga, kohlrabi, root hummus
Simonnet-Febvre Petit Chablis, Chardonnay, France

Grass-Fed Icelandic Lamb Fillet D
Terrine, sauerkraut, eryngii mushroom, 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