

TIDES

FORRÉTTIR

Papriku tómatsúpa 2100 VG
Reykt paprika, ólífuoía & basilíka

Nautatataki 3700 D, S
Ponzu, gerjaður skalottlaukur, sinnepsfræ & Feykir

Stökkt sjávarfangs fritto misto 3900 E, G, SF
Smokkfiskur, rækjur, sítróna, eldipípar, steinselja & reykt aioli

Íslenskur burrata 3900 D, G, V
Focaccia, glóðaðir kirsuberjatómatar, pípar,
balsamik kavía & jómfrúarolí

Grillað brokkólísalat 3400 S, VG
Brokkólí, kóralkál, sítróna & sesamsósa

Caesar salat 3600 D, E, G, V
Heimagerð sósa, grana padano & brauðteningar

Bæta við kjúklingi 1100
Bæta við tigrisrækjum 1200 SF

MEÐLÆTI

Stökkar franskar 1400 VG
Stökkar trufflufranskar með parmesan 1700 D, V
Gufusoðið grænmeti 1500 VG

DRYKKIR

BJÓR
Tuborg 1600
Vetraröl

VÍN
Aresti, Trisquel Gran Reserva 2900 / 14500
Sauvignon Blanc, Chile
Albert Bichot, Horizon de Bichot 3150 / 14700
Pinot Noir, Frakkland

AÐALRÉTTIR

Brasseruð nautaríf 8700 D
Kremuð pólenta, gremolata, gerjaður perlulaukur & rauðvínssósa

Misogljáður þorskur 6200 D, G, S, SF
Enoki sveppir, agúrka, engifer & yuzu smjörsósa

Pönnusteikt kjúklingabringa 6200 D
Hvítvínssósa, trufflu kartöflumús & glóðaður blaðlaukur

Blómkálssteik 4200 VG
Kínóa, tahini & rauðrófusósa

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

Bæta við beikoni 450

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

Kremað rigatoni carbonara 5600 D, E, G
Guanciale & Feykir

Napoletana gnocchi 4600 VG
Sólþurrkaðir kirsuberjatómatar, basilíka & ólífuoía

Bæta við burrata 650 D
Bæta við kjúklingi 1100
Bæta við tigrisrækjum 1200 SF

EFTIRRÉTTIR

Óperukaka 2800 D, E, G, N, S, V
Kaffikrem

Ástaraldin súkkulaðimús 2800 N, S, VG
Mangósósa, súkkulaðikaka & mangó- & sítrussalat

Kirsuberja súkkulaðiterta 2900 D, E, G, N, S, V
Íslensk ber

Ískúla 490 D
Saltkaramella eða vanilla

(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.

TIDES

STARTERS

Tomato & Roasted Red Pepper Soup 2100 VG
Smoked paprika, olive oil & basil

Beef Tataki 3700 D, S
Ponzu, pickled shallot, mustard seeds & Feykir

Crispy Seafood Fritto Misto 3900 E, G, SF
Calamari, prawns, lemon, chili, parsley & smoked aioli

Icelandic Burrata 3900 D, G, V
Warm focaccia, roasted cherry tomatoes, cracked pepper,
balsamic caviar & extra virgin olive oil

Charred Broccoli Salad 3400 S, VG
Broccoli, romanesco, lemon & sesame dressing

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

Add chicken 1100
Add tiger prawns 1200 SF

SIDES

Crispy Fries 1400 VG
Crispy Parmesan Truffle Fries 1700 D, V
Steamed Vegetables 1500 VG

BEVERAGES

BEER

Tuborg 1600
Winter ale

WINE

Aresti, Trisquel Gran Reserva 2900 / 14500
Sauvignon Blanc, Chile

Albert Bichot, Horizon de Bichot 3150 / 14700
Pinot Noir, France

MAINS

Braised Short Ribs 8700 D
Creamy polenta, gremolata, pickled pearl onion & red wine jus

Miso Glazed Cod 6200 D, G, S, SF
Enoki mushrooms, cucumber, ginger & yuzu beurre blanc

Pan-Roasted Chicken Supreme 6200 D
White wine jus, truffle mashed potatoes & charred leek

Cauliflower Steak 4200 VG
Quinoa, tahini & beetroot jus

Signature Burger 5400 D, E, G
150 g Black Angus, brioche bun, pickled cucumber, onion jam,
Icelandic tomato, honey BBQ sauce & umami mayo

Add bacon 450

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

Creamy Rigatoni Carbonara 5600 D, E, G
Guanciale & Feykir

Cherry Tomato Napoletana Gnocchi 4600 VG
Basil, sundried cherry tomatoes & olive oil

Add burrata 650 D
Add chicken 1100
Add tiger prawns 1200 SF

DESSERTS

Opera Cake 2800 D, E, G, N, S, V
Coffee ganache

Chocolate Passion Fruit Mousse 2800 N, S, VG
Mango coulis, mango-citrus salad & chocolate sponge

Black Forest Cake 2900 D, E, G, N, S, V
Cherries & local berries

Ice Cream Scoop 490 D
Salted caramel or vanilla

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