

THE ROOF

MENU

EDAMAME (S, VG) Sjávársalt, rauður eldþipar, kóríander, sesamolía Sea salt, red chili, coriander, sesame oil	2200
SWEET & SPICY KJÚKLINGUR (G,S) SWEET & SPICY CHICKEN Gochujangsósa, hrísgrjón, vorlaukur, sesamfræ Gochujang sauce, rice, spring onion, sesame	3100
NAUTATATAKI / BEEF TATAKI (D,S) Truffluþonzu, súrsað sinnep, 24 mánaða Feykir, skalottulaukur, graslaukur Truffle ponzu, pickled mustard, 24 month Feykir, red shallot, chives	3400
HÖRPUSKELJAR & RÆKJU CEVICHE (SF) SCALLOP & PRAWN CEVICHE Hafþyrnir, sjávarþang, súrsuð hreðka, habanero, blaðkál Sea buckthorn, seaweed, pickled daikon, local habanero, baby bok choy	3400
TÍGRISRÆKJU TEMPURA (D,E,G,SF) TIGER PRAWN TEMPURA Skyr chilimajónes, wasabi grænertur, sítróna Skyr chili mayo, wasabi green peas, lemon	3800
BLEIKJU MAKI / SILVER SKIN CHAR MAKI (E,G,SF) Birkireykt bleikja, aspás, hrognkelsiskavíar, súrsað habaneromajónes Birch smoked Arctic Char, asparagus, lumpfish caviar, fermented habanero mayo	4900
STERKT TÚNFISKS HOSOMAKI (E,G,SF) SPICY TUNA HOSOMAKI Tempura, guli túnfiskur, hvítur aspás, engifersmajónes Tempura, yellowfin tuna, white asparagus, ginger mayo	4900
STÖKKT VEGAN KIMCHI HOSOMAKI (G,S,VG) CRISPY VEGAN KIMCHI HOSOMAKI Kimchi hvítkál, lárpera, vegan súrdeigsmajónes Kimchi cabbage, avocado, vegan sourdough mayo	4500
KOKKAPLATTI / CHEF'S PLATTER (D,E,G,SF) <i>Fyrir tvo / For two</i> Tvær gerðir af maki, nautatataki, rækjutempura Two types of maki, beef tataki, prawn tempura	12900
MATCHA CRÈME BRÛLÉE (D,E,V) Saltkaramelluís Salted caramel ice cream	2800
ICE FEAST MOCHI (G,VG) Ástaraldin, mangó, hindber Passion fruit, mango, raspberry	2900

(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 3690

Blátt gin, agúrka, basilíka, sítrus
Blue gin, cucumber, basil, citrus

GLACIER 3690

Romm, appelsínulíkjör, mjólkursíað kókos & ananas
Rum, orange liqueur, milk clarified coconut & pineapple

CLOUD 3690

Vodka, brómber, trönuber, blóðberg
Vodka, blackberry, cranberry, Arctic thyme

HIGHLANDS 3690

Brennivín, epli, dill, ylliblóm, sítróna, froða
Brennivín, apple, dill, elderflower, lemon, foamer

BASALT 3690

Vodka, hindber, síað vanilluskyr
Vodka, raspberry, clarified vanilla skyr

ISLAND 3690

Himbrimi London Dry Gin, banana & mangóvatn, sítrus, basilíkuolía
Himbrimi London Dry 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, sódavatn
Lemon juice, green tea syrup, Icelandic basil, soda water

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BEER

DRAFT

Bingó, lager (Lager)	1990
Slippur (Session IPA)	2200
After Hours (Amber Ale)	2400

BOTTLED

Hrím Lite (Light Lager, Gluten-Free)	2200
Brío 0% (Wheat Ale, Alcohol-Free)	1500

WINE BY THE GLASS

SPARKLING & CHAMPAGNE 125 ML

Le Colture Sylvos Prosecco Brut (Glera, Italy)	2450
Laurent-Perrier Brut La Cuvée (Pinot Meunier, Chardonnay, Pinot Noir, France)	5790
Sparkling Tea, 0% (Denmark)	1500

WHITE WINE 150 ML

Samartzis Two Rivers (Kontoura, Greece)	2400
Inycon (Pinot Grigio, Italy)	2790
Aresti Trisquel Gran Reserva (Sauvignon Blanc, Chile)	3150
Torre Mora Etna Bianco (Scalunera, Italy)	3250
Petit Chablis Pas Si Petit La Chablisienne (Chardonnay, France)	3600

RED WINE 150 ML

Samartzis M (Merlot, Mouhtaro, Greece)	2490
Albert Bichot Horizon de Bichot (Pinot Noir, France)	3290
Torre Mora Etna Rosso (Nerello Mascalese, Italy)	3290
Aresti Trisquel Gran Reserva (Merlot, Chile)	3600
Château Haut-Chaigneau (Merlot, Cabernet Franc, France)	4050

ROSÉ WINE 150 ML

Torre Mora Scalunera Etna Rosato (Nerello Mascalese, Italy)	3190
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WINE BY THE BOTTLE

SPARKLING & CHAMPAGNE

Le Colture Sylvos (Glera, Italy)	12090
Laurent-Perrier Brut La Cuvée (Pinot Meunier, Chardonnay, Pinot Noir, France)	27900
Sparkling Tea, 0% (Denmark)	6500

WHITE WINE

Samartzis Two Rivers (Kontoura, Greece)	11900
Inycon (Pinot Grigio, Italy)	12000
Aresti Trisquel Gran Reserva (Sauvignon Blanc, Chile)	14700
Torre Mora Etna Bianco (Scalunera, Italy)	15000
Petit Chablis Pas Si Petit La Chablisienne (Chardonnay, France)	15200

RED WINE

Samartzis M (Merlot, Mouhtaro, Greece)	11900
Albert Bichot Horizon de Bichot (Pinot Noir, France)	14700
Torre Mora Etna Rosso (Nerello Mascalese, Italy)	14700
Aresti Trisquel Gran Reserva (Merlot, Chile)	16000
Château Haut-Chaigneau (Merlot, Cabernet Franc, France)	19000

ROSÉ WINE

Torre Mora Scalunera Etna Rosato (Nerello Mascalese, Italy)	14490
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WHISK(E)Y

SINGLE MALT SCOTCH WHISKY, SPEYSIDE

Glenfiddich, 12yrs	2550
Glenfiddich, 18yrs	4600

SINGLE MALT SCOTCH WHISKY, HIGHLANDS

Glenmorangie, 10yrs	2300
Macallan Triple Cask, 12yrs	5150
Macallan Rare Cask	11900

SINGLE MALT SCOTCH WHISKY, ISLAY

Ardbeg, 10yrs	3000
Lagavulin, 16yrs	3890

BLENDED SCOTCH WHISKY

Johnnie Walker Black Label	2000
Johnnie Walker Blue Label King George	8200
Chivas Regal, 12yrs	2100
Chivas Regal, 18yrs	2600
Grábrók	2300
Monkey Shoulder	2550

AMERICAN BOURBON

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

AMERICAN RYE

Bulleit Rye	2500
Michter's Single Barrel Straight	3600

TENNESSEE WHISKEY

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

JAPANESE

Nikka Coffey Grain	2700
Nikka From The Barrel	3100

IRISH

Jameson	1900
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ICELANDIC

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

COGNAC

INTERNATIONAL

Hennessy V.S.	2300
Hennessy V.S.O.P.	2550
Hennessy X.O.	5600

GIN

ICELANDIC

Stuðlaberg Pink	1950
Stuðlaberg Gin	2000
Stuðlaberg Blue	2000
Marberg Dry Gin	2000
Marberg Barrel Aged Gin	2000
Himbrimi London Dry	2190
Himbrimi Old Tom	2690
64° Angelica Gin	2850
Angelica Pink Gin	2850

INTERNATIONAL

Bombay Sapphire	2000
Tanqueray	2100
Tanqueray No. Ten	2690
Whitley Neill Rhubarb & Ginger	2100
Gin Mare Capri	2500
Hendrick's	2690
The Reykjavik EDITION Skin Gin	2690
Monkey 47	3790

VODKA

ICELANDIC

Reyka	1900
Katla	2000
Loki	2100

INTERNATIONAL

TITO's	2090
Ketel One	2100
Belvedere	2200
Grey Goose	2300

RUM

WHITE

Bacardi Carta Blanca	1900
Hvítserkur White Rum	2100

DARK

Diplomatico Mantuano	2300
Ron Zacapa Centenario 23	3000

SPICED

Hvítserkur Spiced Rum	2000
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TEQUILA

BLANCO

Ocho Plata	2290
Don Julio Blanco	3000
Clase Azul Plata	4900

REPOSADO

Ocho Reposado	2450
Don Julio Reposado	3150
Clase Azul Reposado	7000

AÑEJO

Don Julio Añejo	3600
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MEZCAL

Topanito Espadín	2650
Lost Explorer Tobalá	4200

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