

# TIDES

## FORRÉTTIR

Oscietra kaviar 19400 D, E, G, SF  
Grillað brioche, rabarbara mignonette, sýrður rjómi

Írskar ostrur N°3 12000 SF  
Dill, gerjuð aji amarillo sósa, hafþyrnisber  
6 stykki

Tómata- & jarðarberja gazpacho 3950 D, V  
Agúrka, þeytt skyr

Túnfisks ceviche 4750 S, SF  
Tígrismjólk, shiso, grásleppuhrogn

Humarkrökettur 4600 D, E, G, SF  
Leturhumar, svart hvítlaucsaioli, íslenskt wasabi

Galloway nautatartar 4800 D, E, G, S  
Beinmergur, eggjarauða, súrsuð sinnepsfræ

Grillað hjartasalat 4200 N, VG  
Rauðrófur, Vaxa salat, pistasíukrem

## KOKTEILAR

Underwood 3690  
Himbrimi London Dry Gin, sveppir, mangó,  
kaffi, vanilla, sítróna

Northern Clarity 3690  
Síaður tómatsafi, tekíla, mezcal, sítróna, basilíkuolía,  
Worcestershire sósa

Fire & Wool 3690  
Eikarþroskað brennivín, lambafita, vermút,  
angostura beiskja

Steam & Sage 3690  
Himbrimi London Dry Gin, salvía,  
sítróna, prosecco

## ELDUR & REYKUR

Af Jospé Basque grillinu

Vestfirskur þorskhakki 8300 D, S, SF  
Grænertumauk, Freyjuskelja- & hvítvíns velouté,  
grillaðar gulrætur

Grillað bleikja 8200 D, S, SF  
Ristuð nípa, blaðkál, bleikjuhrogn, mangó- & dill chimichurri

Lamba framhryggsvöðvi 8900 D, N, S  
Lambasoðgljái, sætkartöflu- & apríkósumús,  
möndlur, súrkál

Gratíneruð kjúklingabringa 7900 D, G, N  
Tindur, jarðskokka- & blómkálsmauk, mandarínusósa,  
blaðlaukur, pekanhnetur

Kolagrillað nautalund 12000 D  
Blóðbergssmjör, grillað grænmeti,  
kartöflufroða með karamellisgerðum lauk

Fiskur dagsins 24000 D, E, G, SF  
Sítrónu gremolata, strengjabaunir, aioli, glóðað rómarsalat  
Til að deila

Galloway tomahawk 26000 D, S  
Piparsósa, brenndur skalottlaukur  
Til að deila

## HANDGERT PASTA

Humarravioli 7600 D, E, G, SF  
Feykis- & sítrónuravioli, humarsósa, Atlantshafshumar

Iberico pappardelle 7800 D, E, G  
Brasseraðar grísakinnar, sofrito, parmesan  
Inniheldur áfengi

Svepparisotto 6800 N, VG  
Súrsaðar kantarellur, blómkálsveppir,  
trufflusalt, heslihnetur

## KOKKURINN MÆLIR MEÐ

Fjögurra rétta smakkseðill 15900  
Vínþörun 12900

Tómata- & jarðarberja gazpacho D, N, V  
Agúrka, þeytt skyr  
*Torre Mora Scalunera Etna Rosato, Nerello Mascalese, Ítalía*

Túnfisks ceviche S, SF  
Tígrismjólk, shiso, grásleppuhrogn  
*Laurent Perrier La Cuvée Brut, Pinot Meunier, Frakkland*

Lamba framhryggsvöðvi D, N, S  
Lambasoðgljái, sætkartöflu- & apríkósumús, möndlur, súrkál  
*Château La Chapelle Aux Moines, Cabernet Sauvignon, Frakkland*

Romm kóskokaka D, E, G, V  
Límónu- & myntukrap, kókosfroða  
Inniheldur áfengi  
*Signature Cocktail*

## MEÐLÆTI

Grillað hvítkál 3100 D, S, V  
Þang, ricotta, íslenskt wasabi

Sterkar gljáðar gulrætur 3100 D, S, V  
Jógúrt, sumac, ristuð sesamfræ, sítrus

Stökkt smælki 3100 E, V  
Eldpiparsósa, beikon, límóna, vorlaurkur

Sjávarsalat 2800 VG  
Wakame þang, grænt epli, mangó, agúrka

## SÓSUR

Piparsósa 990 D, S, V

Béarnaise 990 D, E, V

Demi-Glace 990 D, V

# TIDES

## STARTERS

Oscietra Caviar 19400 D, E, G, SF  
Grilled brioche, rhubarb mignonette, crème fraîche

Irish Oysters N°3 12000 SF  
Dill oil, fermented aji amarillo emulsion, sea buckthorn  
6 pieces

Icelandic Tomatoes & Strawberries 3950 D, V  
Gazpacho, pressed cucumber, skyr

Tuna Ceviche 4750 S, SF  
Leche de Tigre, shiso, lumpfish roe

Lobster & Langoustine Croquettes 4600 D, E, G, SF  
Black garlic aioli, Icelandic wasabi

Galloway Beef Tartare 4800 D, E, G, S  
Bone marrow emulsion, egg yolk,  
pickled mustard seeds

Grilled Baby Gem 4200 N, VG  
Beetroot cream, herb salad, pistachio dressing

## COCKTAILS

Underwood 3690  
Himbrimi London Dry Gin, mushrooms, mango,  
coffee, vanilla, lemon

Northern Clarity 3690  
Clarified tomato, tequila, mezcal, lemon, basil oil,  
Worcestershire sauce

Fire & Wool 3690  
Oaked brennivín, lamb fat, vermouth,  
angostura bitters

Steam & Sage 3690  
Himbrimi London Dry Gin, sage,  
lemon, prosecco

## FIRE & SMOKE

From Our Josper Basque Grill

Cod From the Westfjords 8300 D, S, SF  
Green pea purée, clam & white wine velouté,  
grilled baby carrots

Arctic Char 8200 D, S, SF  
Roasted parsnip, bok choy, char roe,  
mango & dill chimichurri

Icelandic Lamb Prime 8900 D, N, S  
Spiced jus, creamy sweet potato & apricots,  
almonds, sauerkraut

Chicken Royale 7900 D, G, N  
Tindur, sunchoke & cauliflower purée, mandarin jus,  
leek ribbons, pecans

Charcoal-Grilled Tenderloin 12000 D  
Arctic thyme garlic butter, flamed vegetables,  
potato espuma with caramelized onions

Catch of the Day 24000 D, E, G, SF  
Lemon gremolata, haricots, aioli, grilled romaine  
To share

Dry-Aged Galloway Tomahawk 26000 D, S  
Black pepper sauce, charred shallots  
To share

## HANDMADE PASTA

Lobster Ravioli 7600 D, E, G, SF  
Lemon & Feykir ravioli, North Atlantic lobster, bisque

Iberico Pappardelle 7800 D, E, G  
Braised iberico cheeks, sofrito, parmesan  
Contains alcohol

Truffled Wild Mushroom Risotto 6800 N, VG  
Pickled chanterelle, cauliflower mushroom, hazelnuts

## THE ELEMENTS

Four-Course Tasting Menu 15900  
Wine Pairing 12900

Icelandic Tomatoes & Strawberries D, N, V  
Gazpacho, pressed cucumber, skyr  
*Torre Mora Scalunera Etna Rosato, Nerello Mascalese, Italy*

Tuna Ceviche S, SF  
Leche de Tigre, shiso, lumpfish roe  
*Laurent Perrier La Cuvée Brut, Pinot Meunier, France*

Icelandic Lamb Prime D, N, S  
Spiced jus, creamy sweet potato & apricots, almonds, sauerkraut  
*Château La Chapelle Aux Moines, Cabernet Sauvignon, France*

Coconut & Rum Sponge D, E, G, V  
Lime & mint granita, coconut espuma  
Contains alcohol  
*Signature Cocktail*

## SIDES

Grilled Icelandic Cabbage 3100 D, S, V  
Seaweed, ricotta, Icelandic wasabi

Glazed Spicy Carrots 3100 D, S, V  
Yogurt, sumac, toasted sesame, citrus

Crispy Smælki 3100 E, V  
Spicy paprika tomato sauce, bacon, lime, scallions

Sea Slaw 2800 VG  
Wakame, green apple, mango, cucumber

## SAUCES

Black Pepper 990 D, S, V  
Béarnaise 990 D, E, V  
Demi-Glace 990 D, V