

THE ROOF

MENU

GRILLAÐ BLAÐKÁLS- & TÓFÚ TEMPURA (G,N,S,VG)	3400
GRILLED BOK CHOY & TOFU TEMPURA Jarðhnetur, engifer- & sesamsósa, eldpirpar Peanuts, ginger-sesame dressing, red chili	
STÖKKAR SVEPPAVORRÚLLUR (D,E,G,V)	3400
CRISPY MUSHROOM HARUMAKI Tókasveppir, hrísgrjón, gulrætur, egg Shiitake mushroom, rice, carrots, egg	
NAUTATATAKI / BEEF TATAKI (D,S)	3700
Ponzu, gerjaður laukur, sinnepsfræ, 24 mánaða Feykir Ponzu, pickled onion, mustard seeds, 24-month Feykir	
LAXA TIRADITO SASHIMI (S,SF)	3600
SALMON TIRADITO SASHIMI Soja-mirin, grænn eldpirpar, shiso, yuzu gel Soy-mirin, green chili, shiso, yuzu gel	
REGNBOGA MAKI / RAINBOW MAKI (E,S,SF)	3900
Lax, hamachi, guli túnfiskur, lárpera Icelandic salmon, hamachi, yellowfin tuna, avocado	
VEGAN SEOUL FUTOMAKI (S,VG)	3800
Kimchi, gulrætur, lárpera, agúrka, stökkur laukur, vegan majónes Kimchi, carrots, avocado, cucumber, crispy onion, vegan mayo	
STERKT TÚNFISKS GUNKAN (E,S,SF)	3900
SPICY TUNA GUNKAN Guli túnfiskur, agúrka, laxahrogn, masago, engifermajónes Yellowfin tuna, cucumber, salmon roe, masago, ginger mayo	
SURF & TURF MAKI (E,G,S,SF)	4500
Leturhumar tempura, lárpera, nauta carpaccio, jalapeño teriyaki, sriracha majónes, tajin flögur Atlantic langoustine tempura, avocado, beef carpaccio, jalapeño teriyaki, sriracha mayo, tajin crisp	
KOKKAPLATTI / CHEF'S PLATTER (E,G,S,SF)	14900
<i>Fyrir tvo / For two</i> Tígrisrækju tempura, túnfisks nigiri með foie gras, laxa teriyaki nigiri, hamachi nigiri, stökkt linskelskrabba maki Tiger prawn tempura, yellowfin tuna nigiri with foie gras, salmon teriyaki nigiri, hamachi nigiri, crispy soft-shell crab maki	
MATCHA OSTAKAKA / MATCHA CHEESECAKE (D,E,V)	2900
Skyr, súkkulaði, kókosflögur, karamelliseraður sítrónubörkur Icelandic skyr, chocolate, coconut crumble, caramelized lemon skin	
ICE FEAST MOCHI (G,V)	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.

DRIFTWOOD VELVET 3800

Fituþvegið bourbon, krækiberjalíkjör, peychaud & angostura beiskja
Fat-washed bourbon whiskey, crowberry liqueur,
peychaud's & angostura bitter

MIDNIGHT SUN 3800

Vodka, ástaraldinlíkjör, sítrus, vanilla, skyr
Vodka, passion fruit liqueur, citrus, vanilla, skyr

FJORD 3800

Brennivín, piparrót, dillsíróp, sítrónusýra
Brennivín, horseradish, dill syrup, citric solution

MAGMA 3800

Tekíla, rabarbari, jarðarber
Tequila, rhubarb, strawberry

SKÓGUR 3800

Himbrimi London Dry Gin, brómber, kardimomma, möndlu orgeat,
ylliblómatónik
Himbrimi London Dry Gin, blackberry, cardamom, almond orgeat,
elderflower tonic

HIGHLANDS 3800

Romm, banana- & mangósíróp, basilíkuolía
Rum, banana & mango cordial, basil oil

LOW ALCOHOL COCKTAILS

0.5% TO 1.2% ABV

POLAR GLOW 2400

Rabarbaralíkjör, saltvatn, tónikvatn
Rhubarb liqueur, saline solution, tonic water

VOLCANIC 2400

Aperol, sítrus, blóðbergssíróp, greipaldingos
Aperol, citrus, Arctic thyme syrup, grapefruit soda

FEATHERWEIGHT COCKTAILS

FOSS 2100

Eplasafi, sítrónugrass- & dillsíróp, sítrus
Apple juice, lemongrass & dill syrup, citrus

ZERO SUN 2100

Rabarbara- & jarðarberjasíróp, greipaldingos
Rhubarb & strawberry cordial, grapefruit soda

GEYSIR 2100

Grænt te & basilíkusíróp, sódavatn
Green tea & basil syrup, 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 Sylvoz 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

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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