

TIDES

FORRÉTTIR

Gastro Unika Gold kaviar 19400 D, E, G, SF
Grillað brioche, rabarbara mignonette, sýrður rjómi

Írskar ostrur N°3 12500 SF
Dill, gerjuð aji amarillo sósa, hafþyrnisber
6 stykki

Tómata- & jarðarberja gazpacho 4100 D, V
Agúrka, þeytt skyr

Túnfisks ceviche 5100 S, SF
Tígrismjólk, shiso, grásleppuhrogn

Humarkrókettur 4900 D, E, G, SF
Leturhumar, svart hvítlaucsaioli, íslenskt wasabi

Galloway nautatartar 5100 D, E, G, S
Beinmergur, eggjarauða, súrsuð sinnepsfræ

Grillað hjartasalat 4500 N, VG
Rauðrófur, Vaxa salat, pistasíukrem

KOKTEILAR

Underwood 3790
Himbrimi London Dry Gin, sveppir, mangó,
kaffi, vanilla, sítróna

Northern Clarity 3790
Síaður tómatasafi, tekíla, mezcal, sítróna, basilíkuolía,
Worcestershire sósa

Steam & Sage 3790
Himbrimi London Dry Gin, salvía,
sítróna, prosecco

Rooted Glow 1900
Rauðrófusafi, perumauk, sítróna, kóríandersýróp
Óáfengur kokteill

ELDUR & REYKUR

Af Jospé Basque grillinu

Vestfirskur þorsknakki 8400 D, S, SF
Grænertumauk, Freyjuskelja- & hvítvíns velouté,
grillaðar gulrætur

Grillað bleikja 8300 D, S, SF
Ristuð nípa, blaðkál, bleikjuhrogn, mangó- & dill chimichurri

Lamba framhryggsvöðvi 9200 D, N, S
Lambasoðgljái, sætkartöflu- & apríkósumús,
möndlur, súrkál

Gratíneruð kjúklingabringa 8200 D, G, N
Tindur, jarðskokka- & blómkálsmauk, mandarínusósa,
blaðlaukur, pekanhnetur

Kolagrillað nautalund 12500 D
Blóðbergssmjör, grillað grænmeti,
kartöflufroða með karamellisgeruðum lauk

Fiskur dagsins 25000 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 8100 D, E, G, SF
Feykis- & sítrónuravioli, humarsósa, Atlantshafshumar

Iberico pappardelle 8200 D, E, G
Brasseraðar grísakinnar, sofrito, parmesan
Inniheldur áfengi

Svepparisotto 7200 N, VG
Súrsaðar kantarellur, blómkálsveppir,
trufflusalt, heslihnetur

KOKKURINN MÆLIR MEÐ

Fjögurra rétta smakkseðill 16900
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, Bordeaux, Frakkland

Romm kóskokaka D, E, G, V
Límónu- & myntukrap, kókosfroða
Inniheldur áfengi
Kokteill

MEÐLÆTI

Grillað hvítkál 3200 D, S, V
Þang, ricotta, íslenskt wasabi

Sterkar gljáðar gulrætur 3200 D, S, V
Jógúrt, sumac, ristuð sesamfræ, sítrus

Stökkt smælki 3200 E
Eldpiparsósa, beikon, límóna, vorlaurkur

Sjávarsalat 3200 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

Gastro Unika Gold Caviar 19400 D, E, G, SF
Grilled brioche, rhubarb mignonette, crème fraîche

Irish Oysters N°3 12500 SF
Dill oil, fermented aji amarillo emulsion, sea buckthorn
6 pieces

Icelandic Tomatoes & Strawberries 4100 D, V
Gazpacho, pressed cucumber, skyr

Tuna Ceviche 5100 S, SF
Leche de Tigre, shiso, lumpfish roe

Lobster & Langoustine Croquettes 4900 D, E, G, SF
Black garlic aioli, Icelandic wasabi

Galloway Beef Tartare 5100 D, E, G, S
Bone marrow emulsion, egg yolk,
pickled mustard seeds

Grilled Baby Gem 4500 N, VG
Beetroot cream, herb salad, pistachio dressing

COCKTAILS

Underwood 3790
Himbrimi London Dry Gin, mushrooms, mango,
coffee, vanilla, lemon

Northern Clarity 3790
Clarified tomato, tequila, mezcal, lemon, basil oil,
Worcestershire sauce

Steam & Sage 3790
Himbrimi London Dry Gin, sage,
lemon, prosecco

Rooted Glow 1900
Beetroot juice, pear purée, lemon, coriander syrup
Non-alcoholic cocktail

FIRE & SMOKE

From Our Josper Basque Grill

Cod From the Westfjords 8400 D, S, SF
Green pea purée, clam & white wine velouté,
grilled baby carrots

Arctic Char 8300 D, S, SF
Roasted parsnip, bok choy, char roe,
mango & dill chimichurri

Icelandic Lamb Prime 9200 D, N, S
Spiced jus, creamy sweet potato & apricots,
almonds, sauerkraut

Chicken Royale 8200 D, G, N
Tindur, sunchoke & cauliflower purée, mandarin jus,
leek ribbons, pecans

Charcoal-Grilled Tenderloin 12500 D
Arctic thyme garlic butter, flamed vegetables,
potato espuma with caramelized onions

Catch of the Day 25000 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 8100 D, E, G, SF
Lemon & Feykir ravioli, North Atlantic lobster, bisque

Iberico Pappardelle 8200 D, E, G
Braised iberico cheeks, sofrito, parmesan
Contains alcohol

Truffled Wild Mushroom Risotto 7200 N, VG
Pickled chanterelle, cauliflower mushroom, hazelnuts

THE ELEMENTS

Four-Course Tasting Menu 16900
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, Bordeaux Blend, France

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

SIDES

Grilled Icelandic Cabbage 3200 D, S, V
Seaweed, ricotta, Icelandic wasabi

Glazed Spicy Carrots 3200 D, S, V
Yogurt, sumac, toasted sesame, citrus

Crispy Smælki 3200 E
Spicy paprika tomato sauce, bacon, lime, scallions

Sea Slaw 3200 VG
Wakame, green apple, mango, cucumber

SAUCES

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