

THE ROOF

BRÖNS 8900

BOTNLAUST BOMBAY G&T & BJÓR 3000

Í BOÐI Í 2 KLUKKUSTUNDIR

HLAÐBORD

NAUTATATAKI D, G, S

Ponzu, súrsaður skalottlaukur, sinnepsfræ, Feykir

SEOUL FUTOMAKI G, S, VG

Súrkál, gulrætur, lárpera, agúrka, stökkur laukur,
vegan majónes

SPIDER FUTOMAKI E, G, S, SF

Linskelskrabba tempura, agúrka, loðnuhrogn,
engifermajónes

SASHIMI S, SF

Lax, guli túnfiskur, wakame, loðnu- & laxahrogn

GRILLAÐ BLAÐKÁLS TEMPURA G, S, VG

Sesamsósa, rauður eldipipar, tófú

SÚRSÆTUR KJÚKLINGUR G, S

Gochujangsósa, hrísgrjón, vorlaukur, sesamfræ

MATCHA TIRAMISU D, E, G, V

Hojicha tekrem

YUZU SKYROSTAKAKA D, E, G, V

Vanillukrem, bláber, skyr mús

VANILLUBÚÐINGUR Í BRIOCHE D, E, G, V

Karamelliseraður rabarbari, birkismjör

RÉTTIR

VAL Á TVEIMUR Í SENN

HANGOVER HAMBORGARI D, E, G, S

Brioche, kál, kjúklingakatsu, rautt hrásalat,
shisólauf, kuromitsu BBQ

VILLISVEPPIR Á RISTUÐU RÚGBRAUÐI D, G, N, V

Kasjúhnetu- & blóðbergskrem

EGG BENEDICT MEÐ REYKTUM LAXI D, E, G, SF

Focaccia með ólífum & tómötum, hleypt egg,
sítrónu hollandaise, súrsaður skalottlaukur

LETURHUMARRÚLLA D, E, G, SF

Brioche, dill, sítrónumajónes

CONFIT LAMB Á RÚGVÖFFLU D, E, G

Steikt egg, sinnepssíróp

ARNOLD BENNETT EGGJAKAKA D, E, G, SF

Reykt ýsa, rjómi, parmesan

BOMBAY SAPPHIRE

(D) Inniheldur Mjólkurvörur (E) Inniheldur Egg (G) Inniheldur Glúten (N) Inniheldur Hnetur
(S) Inniheldur Soja (SF) Inniheldur Sjávarfang (V) Grænmetis (VG) Vegan

Látið þjóninn ykkar vita ef þið eruð með einhver fæðuofnæmi eða óþol.
Við tökum á móti debetkortum, kreditkortum og snertilausum greiðslum.

THE ROOF

BRUNCH 8900

BOTTOMLESS BOMBAY G&T & BEER 3000

AVAILABLE FOR 2 HOURS

BUFFET

BEEF TATAKI D, G, S

Ponzu, pickled shallot, mustard seeds, Feykir

SEOUL FUTOMAKI G, S, VG

Kimchi cabbage, carrots, avocado, cucumber,
crispy onion, vegan mayo

SPIDER FUTOMAKI E, G, S, SF

Soft-shell crab tempura, cucumber, masago,
ginger mayo

SASHIMI SELECTION S, SF

Icelandic salmon, yellowfin tuna, wakame,
masago, salmon roe

GRILLED BOK CHOY TEMPURA G, S, VG

Sesame dressing, red chili, tofu

SWEET & SPICY CHICKEN G, S

Gochujang, rice, spring onion, sesame

MATCHA TIRAMISU D, E, G, V

Hojicha cream

YUZU SKYR CHEESECAKE D, E, G, V

Vanilla curd, blueberries, skyr mousse

VANILLA SKYR CUSTARD BRIOCHE D, E, G, V

Caramelized rhubarb, birch butter

DISHES

CHOICE OF TWO AT A TIME

HANGOVER BURGER D, E, G, S

Brioche bun, lettuce, chicken katsu, red coleslaw,
shiso, kuromitsu BBQ

WILD MUSHROOMS ON TOASTED RYE D, G, N, V

Cashew & thyme cream

SMOKED SALMON BENEDICT D, E, G, SF

Olive & tomato focaccia, poached eggs,
lemon hollandaise, pickled shallots

LANGOUSTINE ROLL D, E, G, SF

Brioche, dill, lemon mayonnaise

CONFIT LAMB SHOULDER D, E, G

Rye waffle, fried egg, birch-mustard syrup

OMELETTE ARNOLD BENNETT D, E, G, SF

Smoked haddock, cream, parmesan

BOMBAY SAPPHIRE

(D) Contains Dairy (E) Contains Eggs (G) Contains Gluten (N) Contains Nuts (S) Contains Soya
(SF) Contains Seafood (V) Vegetarian (VG) Vegan

Please inform your server of any food allergies or dietary restrictions.

Prices are inclusive of taxes and service. We accept credit cards, debit cards, and contactless payments.