

Bar Bites

Served every day from 11:30-22:00
Alla daga frá kl. 11:30-22:00

Snack Platter

3590 kr.

Prosciutto ham
Chicken skewer with chili mayo
Duck on a crispy chapati bread
Cured beef, olives
Roasted sourdough bread, salad and green pesto

Ítölsk hráskinka
Kjúklingaspjót með chilimæjó
Andarkjöt á stökku chapati brauði
Grafið nautafilet, ólífur
Ristað súrdeigsbrauð, salat og grænt pestó

Grilled Chicken 1590 kr.
Grilled chicken breast on a skewer with
truffle mayo and roasted corn

Grilluð kjúkingabringa á spjóti með
trufflumæjó og ristudum maís

BBQ Duck 1790 kr.
BBQ önd í soðbrauði með vorlauk,
granateplum, pikkludum rauðlauk,
chilimæjó og salati

BBQ duck in steamed bun with scallions,
pomegranate, pickled red onions, chili
mayo and green salad

Sweet Potatoes 750 kr.
Sweet potato fries and truffle mayo

Sætkartöflufranskar og trufflumæjó

Almonds 550 kr.
Roasted, chili almonds

Ristaðar og chilikryddaðar möndlur

Mixed olives 650 kr.
Blandaðar ólífur

Small Wraps 1790 kr.
4 pcs small wraps
Served with guacamole and salad

Choose between:
Italian wrap with chicken, house-made
pesto, melted cheese, brown rice and
house-made aioli

Spicy wrap with chili marinated chicken,
house-made guacamole, ruccola,
spicy aioli, pickled red onions,
brown rice and cheese

4 stk litlar vefjur

Val um tvær tegundir.
Borið fram með guacamole og fersku salati

Ítölsk vefja með kjúkling, pestó hússins,
bræddum osti, hýðishrísgrjónum og aioli

Spicy vefja með chili marineruðum
kjúkling, heimagerðu guacamole,
klettasalati, bragðsterku aioli,
pikkludum rauðlauk, hýðishrísgrjónum
og osti

Cocktails

Cocktail of the week 1800 kr.

Ask the waiter

Reykjavik 2200 kr.
Reyka Vodka, strawberry puree, lime, syrup, violet

Los Angeles 2200 kr.
Spicy Tequila, pineapple puree, pineapple juice, syrup

Barcelona 2200 kr.
Hendrick's gin, cucumber puree, lime, syrup, elderflower

Paris 2200 kr.
Pink Beefeater gin, lime juice, cranberry juice

Sydney 2200 kr.
Vodka, kiwi puree, lime, syrup

New York 2200 kr.
Bourbon whiskey, ginger juice, lime, syrup

Aperol Spritz 2100 kr.
Aperol, sparkling wine, sparkling water

Whiskey Sour 2100 kr.
Whiskey, lime, syrup, egg whites

Mojito 2100 kr.
Rum, lime, brown sugar, mint, sprite

Moscow Mule 2100 kr.
Vodka, lime, syrup, ginger beer

Cosmopolitan 2100 kr.
Vodka, lime, Cointreau, cranberry juice

Gin

Hendrick's 3cl 1200 kr.
Ophir 3cl 1100 kr.
Bombay 3cl 1100 kr.
Tanqueray 3cl 1200 kr.
X-Gin 3cl 1200 kr.
Beefeater 3cl 1100 kr.

Tonic 450 kr.
- Elderflower
- Regular
- Smoked ginger ale

Beer

BOTTLED BEER
Viking Lite alc 4,4% 900 kr.
Einstök Arctic Pale Ale alc 5,2% 1200 kr.
Myrkvi Porter Ale alc 6% 1200 kr.
Snorri Icelandic Ale alc 5,3% 1200 kr.
Pilsner Organic alc 5,0% 1000 kr.
Viking Light Beer alc 2,25% 480 kr.
Krombacher Non alcoholic 480 kr.

Champagne

Marquet Shaman Grand Cru
Champagne - France
13900 kr.

Bollinger Special Cuvée
Champagne - France
19900 kr.

Sparkling wine

Faustino Cava Brut - Spain
Glass/Bottle - 1300/6500 kr.

Domaine de Savigny Crémant de Jura Rosé - France
Glass/Bottle - 1500/6900 kr.

Sangria
Glass/Pitcher - 1500/3000

White Wine

House Wine Glass/Bottle 1200/5500 kr.
Las Moras Chardonnay - Argentina

Mezzacorona Pinot Grigio
Italy 1300/5900 kr.

Réne Muré Signature Riesling
Alsace - France 1600/7500 kr.

Spy Valley Sauvignon Blanc
New Zealand 6200 kr.

Gnarly Head Viogner
USA 6900 kr.

Franck Millet Sancerre
Loire - France 8500 kr.

Domaine Chanson Pouilly Fuisse
Bourgogne - France 11500 kr.

Red Wine

House Wine Glass/Bottle 1300/5900 kr.
Las Moras Cabernet Sauvignon - Argentina

Morande Gran Reserva Carmenere
Chile 1500/6900 kr.

Roda Selá
Spain 1700/9900 kr.

Spy Valley Pinot Noir
New Zealand 8500 kr.

**Paul Jaboulet Chateauneuf du Pape
Les Cedres**
Vallée du Rhone - France 14500 kr.

Chanson Nuits St. Georges Les Villages
Bourgogne - France 16500 kr.

**Lenotti Amarone della Valpolicella
Classico**
Italy 17500 kr.

Thomsen Tea

Served every day from 14:00-18:00
Alla daga frá kl. 14:00- 18:00

Cured beef on a crispy bread with mushroom duxelle and aioli

Gratinated goat cheese with sweet pears, honey
and roasted pecans

Chicken spelt wrap with salad, truffle mayo
and house made pesto

Slow cooked duck breast on a grilled chapati bread with chili
mayo and roasted sesame seeds

Grilled shrimp with herb cream and roasted coconut flakes

Warm chocolate cake with strawberries and whipped cream

2700 kr. per person
with glass of sparkling wine 3900 kr. per person
with glass of champagne 4900 kr. per person
For minimum two people

Grafið nautafilet á stökku brauði með sveppaduxelle og aioli

*Gratíneraður geitaostur með sætum perum, hunangi
og ristudum pekanhnetum*

*Spelt vefjur með kjúklingi, salati, trufflumæjóm
og pestó hússins*

*Hægeldað andalæri á grilluðu chapati brauði
með chilimajóm og ristudum sesamfræjum.*

Grillaðar rækjur með kryddjurtakremi og ristudum kókosflögum

Volg súkkulaðikaka með jarðaberjum og rjóma

2700 kr. á mann
með glasi af freyðivíni 3900 kr. á mann
með glasi af kampavíni 4900 kr. á mann

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