

## Bar Bites

Sunday - Wednesday from 11:30-21:00  
Thursday - Saturday from 11:30-22:00  
Sunnudaga - miðvikudaga frá kl. 11:30-21:00  
Fimmtudaga - laugardaga frá kl. 11:30-22:00

### Snack Platter

3890 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, klettsalati, 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

## Beer - Draft

**Egils Gull** 5% - 0,3 l 1000 kr.  
**Egils Gull** 5% - 0,5 l 1300 kr.

**Tuborg Classic** 4,6% - 0,3 l 1000 kr.  
**Tuborg Classic** 4,6% - 0,5 l 1300 kr.

**Brío** 4,7% - 0,3 l 1000 kr.  
**Brío** 4,7% - 0,5 l 1300 kr.

## Beer - Bottled

**Einstök** White Ale 5,2% 1200 kr.  
**Einstök** Arctic Pale Ale 5,2% 1200 kr.  
**Borg Snorri** Icel. Ale 5,3% 1200 kr.  
**Borg Úlfur** Icel. Ale 5,% 1200 kr.  
**Egils Pilsner** 2.25% Non alc. 480 kr.  
**Krombacher** Non alcoholic 480 kr.

## Champagne

**Marquet Shaman Grand Cru**  
Champagne - France  
13900 kr.

## Sparkling wine

**Piccini Venetian Dress Prosecco** - Italy  
Glass/Bottle - 1300/6500 kr.

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

## Rosé

**Nespoli Filarino Rose** - Italy  
Glass/Bottle - 1200/6500 kr.

## White Wine

**Montalto Organic Pinot Grigio**  
Italy 1200/6500 kr.

**Maison Oliver Chardonnay**  
Pays d'Oc - France 1200/6500 kr.

**Jean Biecher Schoen  
Grand Cru Riesling**  
Alsace - France 6900 kr.

**Ramon Bilbao Sauvignon Blanc**  
Spain 7900 kr.

**Domaine de la Motte Chablis**  
Burgundy - France 9900 kr.

## Red Wine

**Piccini Oro**  
Italy 1200/6500 kr.

**Penfolds Koonunga Hill** 1500/7900 kr.  
Shiraz-Cabernet - Australia

**Boutinot Cote Sauvage Cairanne**  
Bourgogne - France 6900 kr.

**Beringer Founder's Estate  
Cabernet Sauvignon**  
California - USA 8900 kr.

**Les Heritiers Saint-Geny Mercurey**  
Bourgogne - France 13500 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*

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*Grafið nautafilet á stökku brauði með sveppaduxelle og aioli*

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

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

*Hægeldað andalæri á grilluðu chapati brauði  
með chilimajó 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  
*Fyrir tvo að lágmarki*