

## Classic Appetizers

— 2.250 —

Bragðmikil humarsúpa Róberts  
sjávarréttar gnocchi - brauð - tapenade  
Robert's hearty langoustine soup  
seafood gnocchi - bread - tapenade

Heitreyktur lax & kremað bygg  
epli - fennel - papriku coulis  
Hot smoked salmon & creamy barley  
apple - fennel - red pepper coulis

Úthafsækju & hörpuskels taco  
grillaður maís - límónu chili jógúrt  
Atlantic scallops & shrimp taco  
grilled corn - lime chili yogurt

Nauta carpaccio & basil pesto  
klettasalát - stökkur parmesan  
Beef carpaccio & basil pesto  
rucicola - parmesan crisps

Heitreykt andabringa & rauðbeður  
döðlur - geitaostur - granatepli  
Hot smoked duck breast & beetroot  
dates - goat's cheese - pomegranate

Krispí buffalo kjúklingur á hvítlauksrist 🍋  
sítrus hrásalat – gráðosta dressing  
Crispy buffalo chicken open sandwich  
citrus coleslaw - blue cheese dressing

Spæsí kjúklinga & feta quesadillas 😊  
svartbaunir - grískt jógúrt - pæklað salat  
Spicy chicken & feta quesadillas  
black beans - greek yogurt - pickled peppers

Cajun nautahborgari & reykt svínalæri 🍋  
dijon dressing – laukhringir - gúrka  
Cajun beef burger & smoked pork shoulder  
dijon dressing - onion rings - gherkins

## Sides

Béarnaise sauce — 450

Fries & tomato sauce — 950

Olives Provençal — 950

Homemade bread & tapenade — 950

Sautéed vegetables — 1.350

Mixed salad & vinaigrette — 1.350

Onion rings with Dijon dressing — 1.350



## Four Course Tasting Menus

### GREEN VALLEY

— 6.950 —

Maís súpa	Corn chowder
Edamame quesadillas	Edamame quesadillas
Quinoa borgari	Quinoa burger
Crème brûlée	Crème brûlée

### FLY FISH

— 7.450 —

Heitreyktur lax	Hot smoked salmon
Kjúklinga quesadillas	Chicken quesadillas
Fiskréttur dagsins	Fish of the day
— eða —	— or —
Ristuð rauðsprettu	Toasted plaice
Skyrfrauð	Skyr mousse

### SMOKEY BAY

— 7.950 —

Humarsúpa	Langoustine soup
Nauta carpaccio	Beef carpaccio
Lamba ribeye	Ribeye of lamb
— eða —	— or —
Grillað hrossafille	Grilled fillet of horse
Súkkulaðikaka	Chocolate cake


## Desserts — 1.950 —

Volg súkkulaðikaka & karamellu fudge 🍋  
skúbb vanilluís

Warm chocolate cake & caramel fudge  
local vanilla ice cream

Skyrfrauð & rabbarbara compote  
blönduð ber - bakað hafrakurl

Skyr mousse & rhubarb compote  
red berries - toasted oats crumble

Kókos crème brûlée & ástríðualdinís   
ristaðar kókosflögur

Coconut Crème brûlée & passion fruit ice cream  
toasted coconut flakes

## Grand Appetizers

— 3.550 —

Fiskréttur dagsins 😊  
þjónn yðar veitir upplýsingar varðandi rétt dagsins  
Fish of the day  
Please ask your waiter about the chef's choice

Ristuð rauðsprettu grenobloise  
blaðlauks kartöflu velouté - capers - sítróna  
Toasted plaice Grenobloise  
potato leek velouté - capers - lemon

Grillað hrossafille & sultaður laukur  
kartöflumauk – beikon – béarnaise  
Grilled fillet of horse & caramelised onion  
potato purée - bacon – béarnaise


Kryddjurta hjúpað lamba ribeye  
nípumauk - ristaðir sveppir - rauðvíns gljái  
Herb crusted ribeye of lamb  
parsnip purée - sautéed mushrooms -  
red wine reduction


## Veggie Appetizers

— 2.250 —

Mozzarella tómatsalat Caprese  
basilpesto - spírur - ristuð fræ  
Caprese mozzarella tomato salad  
basil pesto - sprouts - toasted seeds


Maís súpa   
poppkorn - karsi  
Sweet corn chowder  
pop corn - garden cress

Edamame quesadillas   
svartbauna salsa - spicy mæjón  
Edamame quesadillas  
black bean salsa - spicy mayo

Quinoa sveppa borgari   
cheddar - pækluð gúrka - spicy mæjón  
Quinoa mushroom burger  
cheddar - pickles - spicy mayo

Buffalo blóm kál á hvítlauks rist  
sítrus hrásalat – gráðosta dressing  
Buffalo cauliflower open sandwich  
citrus coleslaw – blue cheese dressing

Starfsfólk veitir upplýsingar um ofnæmisvalda  
Please inform us of a food allergy or intolerance

 Fánlegt einnig krakkavænt — 1.100  
Available as children's portions — 1.100

## Draft Beer

33 cl 50 cl

Kaldi Ljós - Blonde Lager	1.200	1.600
Kaldi Dökkur - Dark Lager	1.200	1.600
Kaldi Norðan - Amber Ale	1.200	1.600
Kaldi Seasonal	1.200	1.600
Stella Artois	1.200	1.600
Ölvisholt Freyja - Wheat Beer	1.200	1.600
Leffe Blonde - Belgian Pale Ale	1.600	
Borg Brugghús Úlfur IPA - 40 cl	1.600	
Brío - German Style Pilsner - 40 cl	1.450	
Gull Lite - Gluten Free - 40 cl	1.450	

## Beer

33 cl

Stella Artois	1.350
Ciders	1.350
Stella Artois - 0.0%	950
Brío wheat ale - 0.5%	950
Kaldi blonde - 0.0%	950

## Soda

Pepsi, Pepsi Max - 30 cl	500
7UP, Appelsín, Sparkling water - 25 cl	500
Malt, Pilsner - Low Alcohol - 33 cl	500

## Sparkling Wine

15 cl 75cl  
glass bottle

### SPAIN

Codorníu Cava Clasico - Semi Sec	1.750	6.500
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### ITALIAN

Lamberti Rose Spumanti	1.850	6.800
Santa Sofia Soave Brut Spumanti	1.850	7.250

## Champagne

15 cl 75cl  
glass bottle

Moët & Chandon Brut Impérial	3.900	14.900
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## Rose

15 cl 75cl  
glass bottle

### FRANCE

Domaine De La Baume Rosé	1.750	7.450
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# Forrétta

B A R I N N

## White Wine

15 cl 75cl  
glass bottle

House Wine	1.650	6.500
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### ITALY

Lamberti Pinot Grigio	1.750	7.350
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### NEW ZEALAND

Vicar's Choice Sauvignon Blanc	1.950	7.950
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### FRANCE

Malandes Petit Chablis	2.150	8.950
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Henri Bourgeois Pouilly Fumé	10.450
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Pascal Jolivet Sancerre Sauvignon Blanc	12.950
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### SPAIN

Castillo De Aresan Chardonnay 	1.750	7.350
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## Red Wine

15 cl 75cl  
glass bottle

House Wine	1.650	6.500
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### ARGENTINA

La Celia Reserva Malbec	1.850	7.450
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### ITALY

Santa Sofia Ripasso Valpolicella	1.950	9.450
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Rivetto Barolo DOCG Leon Riserva	19.900
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### PORTUGAL

Bodegas Bulas Douro DOC Tinto	7.550
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### SPAIN

Campo Viejo Tempranillo Reserva	7.950
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Bodegas Muga Reserva Rioja	2.150	10.750
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### FRANCE

Laurent Miquel Solas Pinot Noir	1.800	8.550
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Chateau la Chapelle aux Mones Saint Emilion	9.950
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OFF MENU WINES ARE AVAILABLE ON REQUEST

## Cocktails

Cocktail of the month	2.450
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Ask your waiter

Gin Gimlet	2.450
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Gin, lime, sugar syrup

Whiskey Sour	2.650
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Bourbon, sugar syrup, lemon, egg white

Ólafsbær	2.650
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Ólafsson Gin, lemon, blueberries

Negroni	2.650
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Gin, Campari, vermouth

Kiev Mule	2.450
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Vodka, lime, ginger beer

Aperol Spritz	2.450
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Aperol, Prosecco, soda

Raspberry Dance	2.650
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Bacardi Carta Blanca, raspberries, lemon, egg white

Passionator	2.650
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Discarded Rum, passion fruit, lemon, vanilla, angostura, egg white

Cherry Pie Mocktail - alcohol-free	1.400
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Cherry soda, lime, apple juice

Ginger Mama - alcohol-free	1.400
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Ginger beer, honey, lime, pineapple juice

## Local Craft Spirits

GIN	2.000
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Stuðlaberg

Pure North Pink

Marberg Classic

Marberg Barrel Aged

Himbrimi Old Tom

Himbrimi London Dry

Ólafsson Premium

OTHER	2.000
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Hvítserkur Rum

Hvítserkur Spiced Rum

Loki Vodka

Rökkvi Cold Brew Coffee Liqueur

Flóki Single Malt

Limonchello Atlantico	1.300
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