

## 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  
klettasalat - 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

Spæsi kjúklinga & feta quesadillas 🍷  
svartbaunir - grískt jógúrt - pæklað salat

Spicy chicken & feta quesadillas  
black beans - greek yogurt - pickled peppers

Cajun nautahamborgari & 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 Provencal — 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	Sweet corn chowder
Edamame quesadillas	Edamame quesadillas
Quinoa sveppa króketur	Quinoa mushrooms croquettes
Kókos crème brûlée	Coconut crème brûlée

### FLY FISH

— 7.450 —

Heitreyktur lax	Hot smoked salmon
Kjúklinga quesadillas	Chicken quesadillas
Fiskréttur dagsins	Fish of the day
— eða —	— or —
Ristuð rauðspretta	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 & ástríðualdínis   
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 rauðspretta 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

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



**Opening hours**  
**16:00 - 23:00**

## Draft Beer

	33 cl	50 cl
--	-------	-------

Kaldi Ljós - Blonde Lager	1.200	1.600
Kaldi Norðan - Amber Ale	1.200	1.600
Kaldi Vikunnar - Ask your waiter	1.200	1.600
Stella Artois - Belgian Pilsner	1.200	1.600
Borg Brugghús Snorri - Icelandic Ale - 40 cl		1.600
Borg Brugghús Úlfur - IPA - 40 cl		1.600
Borg Brugghús Bríó - Pilsner - 40 cl		1.450
Gull Lite - Gluten Free Lager - 40 cl		1.450
Guinness - Irish Dry Stout - 50 cl		1.600

## Beer

	33 cl
--	-------

Stella Artois - Belgian Pilsner	1.350
Ciders	1.350
Leffe Blonde - Pale Ale	1.600
Stella Artois - 0.0%	950
Bríó 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

	20 cl glass	75cl bottle
--	----------------	----------------

<b>ITALIAN</b>		
Lamberti Prosecco Extra Dry	1.850	6.500

<b>SPAIN</b>		
Segura Viudas Brut Reserva Cava	1.950	6.750

<b>FRANCE</b>		
Willm Crémant D'Alsace Rose Brut	2.050	9.750

## Champagne

	20cl glass	75cl bottle
--	---------------	----------------

Moët & Chandon Brut Impérial	3.900	14.900
------------------------------	-------	--------

## Rose

	15 cl glass	75cl bottle
--	----------------	----------------

<b>FRANCE</b>		
Gassier Coteaux d'aix Provance	1.850	7.650

# Forrietta

## B A R I N N

## White Wine

	15 cl glass	75cl bottle
--	----------------	----------------

House Wine	1.650	6.500
------------	-------	-------

### ITALY

Masi Modello Pinot Grigio 	1.750	7.550
---	-------	-------

### CHILE

Leyda Single vineyard Chardonnay	1.850	7.850
----------------------------------	-------	-------

### NEW ZEALAND

Vicar's Choice Sauvignon Blanc	1.950	7.950
--------------------------------	-------	-------

### FRANCE

Malandes Petit Chablis	2.150	9.950
------------------------	-------	-------

Henri Bourgeois Pouilly Fumé		10.450
------------------------------	--	--------

Domaine Grosses Pierres Sancerre Blanc		12.950
--	--	--------

### SPAIN

Casa Rojo La Marimorena Albarino		10.850
----------------------------------	--	--------

## Red Wine

	15 cl glass	75cl bottle
--	----------------	----------------

House Wine	1.650	6.500
------------	-------	-------

### ARGENTINA

La Celia Reserva Malbec	1.850	7.450
-------------------------	-------	-------

### ITALY

Santa Sofia Ripasso Valpolicella	1.950	9.450
----------------------------------	-------	-------

Rivetto Barolo DOCG Serralunga		15.950
--------------------------------	--	--------

### PORTUGAL

Bodegas Bulas Douro DOC Tinto		7.550
-------------------------------	--	-------

### SPAIN

Casa Rojo Ribera del Douro Tempranillo		9.450
--	--	-------

Bodegas Muga Reserva Rioja	2.150	10.750
----------------------------	-------	--------

### FRANCE

Laurent Miquel Solas Pinot Noir	1.800	8.550
---------------------------------	-------	-------

Chateau Tour de Capet St Emillion		10.950
-----------------------------------	--	--------

**OFF MENU WINES ARE AVAILABLE ON REQUEST**

## Cocktails

<b>Cocktail of the month</b>	2.450
------------------------------	-------

Ask your waiter

<b>Grand Crowberries</b>	2.650
--------------------------	-------

Gin, crowberry liqueur, Grand Marnier, lime, vanilla

<b>Whiskey Sour</b>	2.650
---------------------	-------

Bourbon, sugar syrup, lemon, egg white

<b>Ólafsbær</b>	2.650
-----------------	-------

Gin, lemon, blueberries

<b>Negroni</b>	2.650
----------------	-------

Gin, Campari, Vermouth

<b>Kiev Mule</b>	2.450
------------------	-------

Vodka, lime, ginger beer

<b>Aperol Spritz</b>	2.450
----------------------	-------

Aperol, Prosecco, soda

<b>Raspberry Dance</b>	2.650
------------------------	-------

Dark Rum, raspberries, lemon, egg white

<b>Passionator</b>	2.650
--------------------	-------

Rum, passion fruit, lemon, vanilla, angostura, egg white

<b>Cherry Pie Mocktail - alcohol-free</b>	1.400
---	-------

Cherry soda, lime, apple juice

<b>Ginger Mama - alcohol-free</b>	1.400
-----------------------------------	-------

Ginger beer, honey, lime, pineapple juice

## Local Craft Spirits

<b>GIN</b>	2.000
------------	-------

Stuðlaberg

Pure North Pink

Marberg Classic

Marberg Barrel Aged

Himbrimi Old Tom

Himbrimi London Dry

Ólafsson Premium

<b>OTHER</b>	2.000
--------------	-------

Hvítserkur Rum

Hvítserkur Spiced Rum

Loki Vodka

Rökkvi Cold Brew Coffee Liqueur

Flóki Single Malt

Limonchello Atlantico	1.300
-----------------------	-------