

TIDES

COCKTAILS

- The Chicago Convention 3450**
Vodka, maraschino, butterfly pea tea, violet, citric acid
- Reykjavík 3550**
White rum, brennivín, fernet, sugar, bitters
- Ice & Fire 3450**
Gin, honey, ginger, lime, bitters
- Glitter Theory 2950**
Pisco, sake, sparkling tea
- Shrub & Tonic, Non-Alcoholic 1650**
Strawberry shrub, aromatic tonic water

WINE

- Pouilly-Fumé Pascal Jolivet, Sauvignon Blanc 19600**
- Castello della Sala Bramito, Chardonnay 19800**
- Peter Lehmann Portrait, Riesling 11500**
- Konyári, Kékfrankos 11400**
Château de Charodon Gevrey-Chambertin, Pinot Noir 37600
- Antinori Pèppoli Chianti Classico, Sangiovese 14100**

BY THE GLASS

- Bolla, Pinot Grigio 2800**
- Castillo de Molina, Cabernet Sauvignon 2500**
- Simonnet-Febvre Petit Chablis, Chardonnay 3300**
- Horizon de Bichot, Pinot Noir 2800**
- Zuccardi Q, Malbec 3300**
- Château des Jacques Moulin-à-Vent, Gamay 2800**

STARTERS

- Malossol Caviar 18200**
Add caviar to your brioche bread
- Dry-Aged Tuna Tartare 3900**
Pickled strawberries, smoked egg yolk, coriander mayonnaise, charred Icelandic flatbread
- 1000 Day Aged Feykir Cheese Salad 3400**
Endives, pickled pears, walnut dressing, brioche croutons
- Lobster & Langoustine Croquettes 3800**
Lemon aioli, crispy onion, sea buckthorn jam
- Sesame Salmon Tataki 3800**
Wasabi pickled salad, rye bread, dill
- Grilled Baby Gem Salad 3800**
Beetroot hummus, pickles, herbs, pistachio dressing

HOMEMADE PASTA

- Lobster Ravioli 5900**
Lemon-Feykir ravioli, grilled lobster, bisque
- Braised Icelandic Lamb Fettuccine 5800**
Fresh fettuccine, slow-roasted braised lamb sauce, roasted tomatoes, Feykir cheese
- Spaghetti alle Vongole 5900**
White clams, capers, lemon, cherry tomatoes, parsley
- Mushroom Risotto 5600**
Mixed mushrooms, onions, hazelnuts, nutritional yeast, chives

FIRE & SMOKE

- From our Jospier Basque Grill
- Icelandic Arctic Char 5800**
Smoked cauliflower purée, sautéed spinach, edamame, aioli
- Grilled Cod 5900**
Glazed baby carrots, roasted king oyster mushroom, ginger-lemon butter sauce
- Lamb Fillet 6900**
Caramelized celeriac purée, pickled burnt onions, red wine-blueberry jus
- Slow-Cooked Beef Cheek 7600**
Ramson mashed potatoes, bell pepper jam, Icelandic chimichurri
- Tindur Crusted Grilled Chicken 5900**
Roasted sweet potato, grilled asparagus, red currant BBQ
- Icelandic Galloway Tomahawk 24000**
14 day dry-aged, grass-fed
Choice of two sides & one sauce
To share

SIDES

- Sautéed Mushrooms 2000**
Garlic, pangrattato
- Roasted Smælki Potatoes 2000**
Chives, truffle cream
- Grilled Baby Broccoli 2000**
Wasabi pesto, Feykir cheese

CHEF RECOMMENDS

- FOUR COURSE TASTING MENU 14900**
Wine Pairing 12900
- 1000 Day Aged Feykir Cheese Salad**
Endives, pickled pears, walnut dressing, brioche croutons
Crudo Prosecco Organic
- Sesame Salmon Tataki**
Wasabi pickled salad, rye bread, dill
Trivento Reserve Chardonnay
- Lamb Fillet**
Caramelized celeriac purée, pickled burnt onions, red wine-blueberry jus
Zuccardi Q Malbec
- Omnom Chocolate Ganache**
Chocolate cake, preserved wild blueberries
Château du Levant Sauternes

SAUCES

- Icelandic Chimichurri 850**
- Red currant BBQ 850**
- Black Pepper 850**

DESSERTS

- Omnom Chocolate Ganache 2700**
Chocolate cake, preserved wild blueberries
- Hazelnut & Almond Parfait 2800**
Almond financier, strawberries, white chocolate
- Lemon Meringue Pie 3100**
Fresh raspberries
- Sorbet of the Day 2600**

Prices are inclusive of all taxes and service.

Dishes may contain allergens. We are happy to provide alternatives to meet your dietary requirements.

TIDES

KOKTEILAR

- The Chicago Convention 3450
Vodka, kirsuberjalíkjör, fiðrildabaunate, fjóla, sítrónusýra
- Reykjavík 3550
Hvít romm, brennivín, fernet, sykur, bitters
- Ice & Fire 3450
Gin, hunang, engifer, límóna, bitters
- Glitter Theory 2950
Pisco, sake, freyðandi te
- Shrub & Tonic, óáfengur 1650
Jarðarberja-shrub, arómatískt tónik vatn

VÍN

- Pouilly-Fumé Pascal Jolivet, Sauvignon Blanc 19600
- Castello della Sala Bramito, Chardonnay 19800
- Peter Lehmann Portrait, Riesling 11500
- Konyári, Kékfrankos 11400
- Château de Charodon Gevrey-Chambertin, Pinot Noir 37600
- Antinori Pèppoli Chianti Classico, Sangiovese 14100

VÍN Í GLASI

- Bolla, Pinot Grigio 2800
- Castillo de Molina, Cabernet Sauvignon 2500
- Simonnet-Febvre Petit Chablis, Chardonnay 3300
- Horizon de Bichot, Pinot Noir 2800
- Zuccardi Q, Malbec 3300
- Château des Jacques Moulin-à-Vent, Gamay 2800

FORRÉTTIR

- Malossol kavíar 18200
Bættu við kavíar með brioche brauðinu
- Purr meyrnaður túnfisktartar 3900
Pikklud jarðarber, reykt eggjarauða, kóríandermajónes, flatbrauð
- 1000 daga Feykissalat 3400
Endívur, pikklaðar perur, valhnetudressing, brioche brauðteningar
- Humarkrókettur 3800
Leturhumar, sítrónuaioli, stökkur laukur, hafþyrnissulta
- Laxa tataki 3800
Sesamfræ, wasabi pikklað salat, rúgbrauð, dill
- Grillað hjartasalat 3800
Rauðrófuhummus, súrar gúrkur, kryddjurtir, pistasíudressing

HEIMAGERT PASTA

- Humarravioli 5900
Sítrónu- & Feykis ravioli, humarsósa
- Fettuccine með brasseruðu lambi 5800
Ferskt fettuccine, hægelduð lambasósa, ristaðir tómatar, Feykir
- Spaghetti alle Vongole 5900
Freyjuskel, kapers, sítróna, kirsuberjatómatar, steinselja
- Svepparisotto 5600
Blandaðir sveppir, laukur, heslihnetur, næringarger, graslaukur

ELDUR & REYKUR

- Af Jospé Basque grillinu
- Íslensk bleikja 5800
Reykt blómkáls-purée, pönnusteikt spínat, edamame, aioli
- Grillaður þorskur 5900
Gljáðar smágulrætur, ristaður eryngii sveppur, engifer- & sítrónusmjórsósa
- Lambafillet 6900
Karamelliserað seljurótar-purée, pikklaður laukur, bláberjarauðvínssósa
- Hægelduð nautakinn 7600
Bjarnarlaukskartöflumús, paprikusulta, íslenskt chimichurri
- Grillaður kjúklingur með Tindi 5900
Ristuð sæt kartafla, grillaður aspás, rifsberja-BBQ
- Íslensk Galloway Tomahawk 24000
Grasfóðruð, þurr meyrmuð í 14 daga
Val um tvö meðlæti & eina sósu
Til að deila

MEDLÆTI

- Pönnusteiktir sveppir 2000
Hvítlaukur, pangrattato
- Ristað smælki 2000
Graslaukur, trufflukrem
- Grillað brokkólíní 2000
Wasabi pestó, Feykir

KOKKURINN MÆLIR MEÐ

- FJÖGURRA RÉTTA SEÐILL 14900
Vínþörun 12900
- 1000 daga Feykissalat
Endívur, pikklaðar perur, valhnetudressing, brioche brauðteningar
Crudo Prosecco Organic
- Laxa tataki
Sesamfræ, wasabi pikklað salat, rúgbrauð, dill
Trivento Reserve Chardonnay
- Lambafillet
Karamelliserað seljurótar-purée, pikklaður laukur, bláberjarauðvínssósa
Zuccardi Q Malbec
- Omnom súkkulaði ganache
Súkkulaðiikaka, pikklud bláber
Château du Levant Sauternes

SÓSUR

- Íslenskt chimichurri 850
Rifsberja-BBQ 850
Piparsósa 850

EFTIRRÉTTIR

- Omnom súkkulaði ganache 2700
Súkkulaðiikaka, pikklud bláber
- Heslihnetu- & möndlu parfait 2800
Möndlu-financier, jarðarber, hvít súkkulaði
- Sítrónubaka með marengs 3100
Fersk hindber
- Sorbet dagsins 2600

Verð innihalda virðisaukaskatt og þjónustugjöld.

Réttir geta innihaldið ofnæmisvalda. Láttu okkur vita sértu með ofnæmi eða óþol og við reynum okkar besta að verða við og bjóða upp á aðra valmöguleika.