

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

Úthafsrækju & 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 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 Provençal — 950

Homemade bread & tapenade — 950

Sautéed vegetables — 1.350

Mixed salad & vinaigrette — 1.350

Onion rings with Dijon dressing — 1.350

Forchetta

B A R I N N

Four Course Tasting Menus

GREEN VALLEY

— 6.950 —

Maís súpa	Sweet corn chowder
Edamame quesadillas	Edamame quesadillas
Quinoa sveppa krókettur	Quinoa mushrooms croquettes
Kókos crême brûlée	Coconut crême 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 crême brûlée & ástríðualdínís 
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


Kryddjurtajúpað 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 blómkal 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 Norðan - Amber Ale	1.200	1.600
Kaldi Seasonal	1.200	1.600
Stella Artois	1.200	1.600
Borg Brugghús Snorri - Icelandic Ale - 40 cl	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	
Guinness - Irish Dry Stout - 50 cl	1.600	

Beer

33 cl

Stella Artois	1.350	
Ciders	1.350	
Leffe blonde - Pale Ale	1.600	
Ölvisholt Frejja - Wheat Beer	1.600	
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		
Segura Viudas Brut Reserva Cava	1.950	6.750
ITALIAN		
Lamberti Prosecco Extra Dry	1.850	6.500
FRANCE		
Willm Crémant D'Alsace Rose Brut	2.050	9.750

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		
Gassier Coteaux d'aix Provance	1.850	7.650

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

Masi Modello Pinot Grigio 	1.750	7.550
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CHILE

Leyda Single vineyard Chardonnay	1.850	7.850
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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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Domaine Grosses Pierres Sancarre Blanc	12.950	
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SPAIN

Casa Rojo La Marimorena Albarino	10.850	
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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 Serralunga	15.950	
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PORTUGAL

Bodegas Bulas Douro DOC Tinto	7.550	
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SPAIN

Casa Rojo Ribera del Douro Tempranillo	9.450	
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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 Tour de Capet St Emillion	10.950	
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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

Grand Crowberries	2.650
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Ólafsson Gin, crowberry liqueur, Grand Marnier, lime, vanilla

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

Ólafsber	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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