

TIL HLIÐAR | ON THE SIDE

GRÆNT SALAT GREEN SALAD WITH DIJON VINAIGRETTE *VEGAN	1200
STEIKT SMÆLKI MEÐ KRYDDJURTUM SMALL POTATOES WITH HERBS *VEGAN	1200
GLJÁÐAR GULRÆTUR GLAZED CARROTS	1200
STEINSELJU FRANSKAR PARSLEY FRIES *VEGAN	990
grænpiparmajó green pepper mayo	
BRAUÐ & SMJÖR BREAD & BUTTER	1200

EFTIRRÉTTIR | DESSERTS

KARAMELLU & SÚKKULAÐIMÚS CARAMEL & CHOCOLATE MOUSSE	2900
mascarpone tonka krem & brómber mascarpone tonka cream & blackberries	
KASJÚHNETUÍS CASHEWNUT ICE CREAM *VEGAN	2900
döðlur, kaffi síróp & heslihnetur dates, coffee syrup & hazelnuts	
BAKED ALASKA BAKED ALASKA	2900
vanilluís, svampbotn, ástaraldin & sítrónu marengs vanilla ice cream, sponge, passionfruit & lemon meringue	
VANILLUMÚS VANILLA MOUSSE	2900
ristaðar möndlur & kirsuber roasted almonds & cherries	



LEIKHÚSSEÐILL | THEATER MENU
7900 ISK

EINN SMÆRRI EPA EFTIRRÉTT OG EINN STÆRRI RÉTT
AF MATSEÐLINUM OKKAR
ONE SMALLER OR DESSERT & ONE LARGER COURSE
FROM OUR MENU

LEGGJA ÞARF INN MATARPÖNTUN FYRIR KL. 18:00
FOOD ORDER MUST BE PLACED BEFORE 18:00

HAPPY HOUR
15:00-18:00 & 21:00-23:00

VÍN - WINE	Rauðvín / Hvítvín / Rósavín / Freyðivín Red / White / Rosé / Sparkling	150ml 1200 750ml 5500
BJÓR - BEER	Gull / Gull Lite	0.4L 1000
HAPPY HOUR COCKTAILS		1900

SMÆRRI RÉTTIR | SMALLER COURSES

HENTA SEM FORRÉTTIR EÐA TIL AÐ DEILA | SUITABLE AS A STARTER OR TO SHARE

GRAFIN BLEIKJA | CURED ARCTIC CHAR 3400

sýrður rjómi, brauðteningar, kerfill & sítróna | sour cream, croutons, chervil & lemon

NAUTATARTAR | BEEF TARTAR 3800

skarlottulaukur, súrar gúrkur, steinselja, stökkar jarðskokkar & karamelliserað laukmajó
shallot, cornichon, parsley, crispy sunchokes & caramelized onion mayo

GRÍSAKINNAR | PORK CHEEKS 3400

beikon, rófur, epla „bbq“ gljái & soðsósa | bacon, rutabaga, apple "bbq" glaze & au jus

HÖRPUSKEL | SCALLOPS 3200

lauk & sellerírótarmauk, svartkál, kryddjurta raspur, noisette & tabasco
onion & celeriac purée, black cabbage, herb panko, noisette & tabasco

LÚÐU CRUDO | HALIBUT CRUDO 3200

sýrð vínber, radísur & ástaraldin | pickled grapes, radish & passion fruit

SVEPPA ARANCINI | MUSHROOM ARANCINI *VEGAN 2900

sellerírót, sólblómafræ „ostur“ & sveppagljai | celeriac, sunflower seed "cheese" & mushroom glaze

BAKAÐAR RAUÐRÓFUR | BAKED BEETROOTS *VEGAN 2900

geitaostur, vinber, dukkah & kerfill | goat cheese, grapes, dukkah & chervil

BARSEDILL | BAR MENU

OSTAR OG SKRUÐERÍ | CHEESE & CHARCUTERIE 4900

Fullkomið fyrir tvo til þrjá til að deila | Perfect for two to three to share

STÖKKAR TÍGRISRÆKJUR | CRISPY TIGER PRAWNS 2900

creole majó | creole mayo

GRILLAÐAR DÖÐLUR | GRILLED DATES 2400

parmaskinka & geitaostur | parmaham & goat cheese

OSTAKÚLA | CHEESE BALL 2400

pekanhnetur, hunang & brauð | pecan nuts, honey & bread

STÆRRI RÉTTIR | BIGGER COURSES

BLEIKJA | ARCTIC CHAR 5800

kartöflumús, grænir tómatar, skarlottulaukur, brennd sítrónu beurre blanc & blandað salat
potato pureé, green tomatoes, shallot, burned lemon beurre blanc & mixed salad

CONFIT ANDALÆRI | CONFIT DUCK LEG 6900

jarðskokkar, rósakál & brómberjasósa | sunchokes, Brussel sprouts & blackberry sauce

HAMBORGARI | HAMBURGER 4600

200gr dry age nautakjöt, cheddar, laukur, kál, súrar gúrkur, demi glace & dijon majó
200gr dry age beef, cheddar cheese, onion, lettuce, pickled cucumbers, demi glace & dijon mayo

VEGAN BURGER | VEGAN BURGER *VEGAN 4400

shitake borgari, laukur, kál, súrar gúrkur, tómatur & sveppamajó
shitake burger, onion, lettuce, pickled cucumbers, tomatoes & mushroom mayo

NAUTALAND | BEEF TENDERLOIN 8500

kartöflumús, karmelliseraður skarlottulaukur, salat, fáfnisgras vínargretta & piparsósa
potato pureé, caramelized shallot, salad, estragon vinaigrette & peppersauce

FISKUR & FRANSKAR | FISH & CHIPS 4900

tartarsósa & salat | tartar sauce & mixed salad

SKELFISK TAGLIATELLE | SHELLFISH TAGLIATELLE 5400

hörpuskel, tigrisrækjur, söltuð sítróna, hvítlaukur, steinselja & humarsósa
scallop, tiger prawns, preserved lemon, garlic, parsley & langoustine sauce

GRÆNMETIS WELLINGTON | VEGETABLE WELLINGTON 5200

grasker, jarðskokkar & rósakál | pumpkin, sunchokes & Brussel sprouts

FISKISÚPA | FISH SOUP 5500

sjávarmeti dagsins, brauð & smjör | seafood of the day, bread & butter

GEIRA SALAT | GEIRI SALAT *VEGAN 4400

kínóa, grasker, ólífur, epli & ristud hvítlaukssósa + kjúklingur | + chicken +500
quinoa, pumpkin, olives, apples & roasted garlic sauce + feta | + feta cheese +300

EFTIRRÉTTIR | DESSERTS

KARAMELLU & SÚKKULAÐIMÚS | CARAMEL & CHOCOLATE MOUSSE

mascarpone tonka krem & brómber | mascarpone tonka cream & blackberries

2400

KASJÚHNETUÍS | CASHEWNUT ICE CREAM *VEGAN

döðlur, kaffi síróp & heslihnetur | dates, coffee syrup & hazelnuts

2400

BAKED ALASKA | BAKED ALASKA

vanilluís, svampbotn, ástaraldin & sítrónu marengs | vanilla ice cream, sponge, passionfruit & lemon meringue

2600

HAPPY HOUR

15:00-18:00 & 21:00-23:00

VÍN - WINE Rauðvín / Hvítvín / Rósavín / Freyðivín 150ml 1200
Red / White / Rosé / Sparkling 750ml 5500

BJÓR - BEER Gull / Gull Lite 0.4L 1000

HAPPY HOUR COCKTAILS 1900



3 RÉTTA JÓLASEÐILL
3-COURSE CHRISTMAS MENU

GRAFIN BLEIKJA | CURED ARCTIC CHAR

sýrður rjómi, brauðteningar, kerfill & sítróna
sour cream, croutons, chervil & lemon

CONFIT ANDALÆRI | CONFIT DUCK LEG

jarðskokkar, rósakál & brómberjasósa
sunchokes, Brussel sprouts & blackberry sauce

VANILLUMÚS | VANILLA MOUSSE

ristaðar möndlur & kirsuber
roasted almonds & cherries

8.990

3 RÉTTA GRÆNMETIS JÓLASEÐILL
3-COURSE VEGETARIAN CHRISTMAS MENU

BAKAÐAR RAUÐRÓFUR | BAKED BEETROOT

geitaostur, vínber, dukkah & kerfill
goat cheese, grapes, dukkah & chervil

GRÆNMETIS WELLINGTON | VEGETABLE WELLINGTON

grasker, jarðskokkar & rósakál
pumpkin, sunchoke & Brussel sprouts

VANILLUMÚS | VANILLA MOUSSE

ristaðar möndlur & kirsuber
roasted almonds & cherries

7.990

3 RÉTTA SEDLAR ERU EINUNGIS AFGREIDDIR FYRIR ALLT BORDIÐ
3-COURSE MENUS ARE ONLY SERVED FOR THE ENTIRE TABLE

SMÆRRI RÉTTIR | SMALLER COURSES

HENTA SEM FORRÉTTIR EÐA TIL AÐ DEILA | SUITABLE AS A STARTER OR TO SHARE

OSTAR OG SKRUÐERÍ CHEESE & CHARCUTERIE	4900
Fullkomið fyrir tvo til þrjá til að deila Perfect for two to three to share	
STÖKKAR TÍGRISRÆKJUR CRISPY TIGER PRAWNS	2900
creole majó creole mayo	
GRILLAÐAR DÖÐLUR GRILLED DATES	2400
parmaskinka & geitaostur parmaham & goat cheese	
OSTAKÚLA CHEESE BALL	2400
pekanhnetur, hunang & brauð pecan nuts, honey & bread	
STEINSELJU FRANSKAR PARSLEY FRIES *VEGAN	990
grænpiparmajó green pepper mayo	

TIL HLIÐAR | ON THE SIDE

GRÆNT SALAT GREEN SALAD WITH DIJON VINAIGRETTE *VEGAN	1200
STEIKT SMÆLKI MEÐ KRYDDJURTUM SMALL POTATOES WITH HERBS *VEGAN	1200
GLJÁÐAR GULRÆTUR GLAZED CARROTS	1200

STÆRRI RÉTTIR | BIGGER COURSES

FISKUR DAGSINS FISH OF THE DAY	3900
að hætti kokksins að hverju sinni chef's choice every day	
CONFIT ANDALÆRI CONFIT DUCK LEG	5500
jarðskokkar, rósakál & brómberjasósa sunchokes, Brussel sprouts & blackberry sauce	
HAMBORGARI HAMBURGER	3600
200gr dry age nautakjöt, cheddar, laukur, kál, súrar gúrkur, demi glace & dijon majó 200gr dry age beef, cheddar cheese, onion, lettuce, pickled cucumbers, demi glace & dijon mayo	
VEGAN BURGER VEGAN BURGER *VEGAN	3400
shitake borgari, laukur, kál, súrar gúrkur, tómát & sveppamajó shitake burger, onion, lettuce, pickled cucumubers & mushroom mayo	
FISKUR & FRANSKAR FISH & CHIPS	3900
tartarsósa & salat tartar sauce & mixed salad	
SKELFISK TAGLIATELLE SHELLFISH TAGLIATELLE	3900
hörpuskel, tígrISRækjur, söltuð sítróna, hvítlaukur, steinselja & humarsósa scallop, tiger prawns, preserved lemon, garlic, parsley & langoustine sauce	
FISKISÚPA FISH SOUP	3500
sjávarmeti dagsins, brauð & smjör seafood of the day, bread & butter	
GEIRA SALAT GEIRI SALAT *VEGAN	2900
kínóa, grasker, ólífur, epli & ristuoð hvítlaukssósa quinoa, pumpkin, olives, apples & roasted garlic sauce	

+ kjúklingur | + chicken +500

+ feta | + feta cheese +300