

Svo Restaurant & Bar

Light Courses

Beef Carpaccio

Beef carpaccio (80g), arugula, olive oil, pomegranate seeds, capers, homemade bread

2.990 ISK

Tiger Prawn

Tiger prawn (150g) in chili butter emulsion, parsley, and homemade bread toast

3.790 ISK

Tomato Tartare

Tomato, red onion, garlic and parsley on homemade bread toast (V)(VG)

2.190 ISK

Soup of the Day

Soup of the day served with homemade bread toast (V)

2.490 ISK

Salads

Chicken Salad

Chicken (100g), mixed greens, cocktail tomato, red onion, radish, cucumber, croutons, vinegar dressing (LF)

3.690 ISK

Salmon Salad

Salmon (100g), mixed greens, cocktail tomato, red onion, radish, cucumber, croutons, lemon dressing (LF)

3.790 ISK

Greek Salad

Lettuce, cucumber, cherry tomato, red onion, radish, olives, feta cheese (V)

2.990 ISK

(V) - Vegetarian
(VG) - Vegan
(GF) - Gluten-Free
(LF) - Lactose-Free



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Main Course

Chicken Pasta

Rigatoni pasta with chicken (100g) in a creamy sauce with onions and mushrooms

3.890 ISK

Shrimp Pasta

Tagliatelle pasta with shrimp (100g), chili, parsley, cocktail tomatoes in white wine emulsion

4.190 ISK

Tuna Steak

Tuna steak (180g) with sesame seeds, potatoes, grilled vegetables

5.990 ISK

Lamb Rack

Lamb rack (250g) with lime demi-glace, potatoes, grilled vegetables (LF) (GF)

7.290 ISK

Green Pesto Pasta

Tagliatelle pasta served with green pesto, almonds, basil, lemon, parmesan, salt, pepper & olive oil (V)

3.490 ISK

Horse Steak

Horse steak (200g) with peppercorn sauce, sweet potato fries, grilled vegetables (GF)

6.490 ISK

Falafel

Falafel, potatoes, seasonal salad (VG)

3.990 ISK

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Desserts

Skyr Cake

Our special cheesecake is made from Icelandic Skyr!

2.290 ISK

Lava Cake

Combination of flourless chocolate cake and soufflé stuffed with chocolate

2.290 ISK

Ice Cream Cup

Fruit sorbet ice cream (V)(VG)

2.290 ISK

Pavlova

Meringue with whipped cream, mascarpone, and a selection of fruits (GF)

2.290 ISK

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Red Wines

Ama Lur
Grenache

Dry / 150ml - 1.690,- / 750ml - 6.500,-

Alazani Valley
Saperavi

Semi-Sweet / 750ml - 7.990,-

Shumi Mukuzani
Saperavi

Dry / 750ml - 8.990,-

White Wines

Ama Lur
Chardonnay

Dry / 150ml - 1.690,- / 750ml - 6.500,-

Calcaires Jaunes
Riesling

Semi-Dry / 750ml - 7.800,-

Rose Wine

Faustino VII
Tempranillo, Viura

Dry / 150ml - 1.690,- / 750ml - 6.500,-

Sparkling Wines

Gancia Asti

200ml / 2.100,-

Segura Viudas Cava
Brut Reserva

200ml / 2.100,-

Tosti Prosecco
Rose

200ml / 2.100,-



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Icelandic Beer

Víking Gylltur
Lager

330ml / 5.6% / 1.100,-

Einstök
Icelandic White Ale

330ml / 5.2% / 1.600,-

Einstök
Toasted Porter

330ml / 6.0% / 1.600,-

Einstök
Arctic Pale Ale

330ml / 5.6% / 1.600,-

Brío Nr.75
Alcohol Free

330ml / <0.5% / 800,-

Cider

Kupela Basque
Sparkling Cider

330ml / 4.0% / 1.590,-

Soda

Coca-Cola

330 ml / 490,-

Soda Water

330 ml / 490,-

Coca-Cola Zero

330 ml / 490,-

Tonic Schweppes

200 ml / 490,-

Fanta

330 ml / 490,-

Sprite

330 ml / 490,-

Orange/Apple Juice

330 ml / 490,-



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Classic Cocktails

Martini Espresso

Vodka, Coffee Liqueur, Caffe & Sugar Syrup
2.800.-

Whisky Sour

Bourbon, Lemon Juice, Sugar Syrup, Angostura Bitters, Egg White
2.600.-

Orgasm

Baileys, Coffee Liqueur & Cream
2.800.-

Tom Collins

Gin, Lemon Juice, Sugar Syrup, Soda Water
2.800.-

White Russian

Vodka, Coffee Liqueur & Cream
2.800.-

Negroni

Gin, Campari & Red Vermouth
3.200.-

Martini Dry

Gin, Dry Vermouth, Olives
2.800.-

Manhattan

Rye Whiskey/Bourbon, Red Vermouth & Angostura Bitters
2.600.-

Moscow Mule

Vodka, Lime Juice, Ginger Beer
2.600.-

God Father

Whisky & Amaretto
2.600.-

Aperol Spritz

Aperol, Prosecco & Mineral Water
1x 3.500.- / 2x 5.000.-

BMW

Baileys, Malibu & Whisky
3.290.-

Frozen Blueberry Daiquiri

Blueberries, White Rum, Lemon Juice, Sugar Syrup
2.800.-

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SVO Crafted Cocktails

Reynisfjara Black Sand Beach

Banana Rum, Bailey's
& Chocolate Syrup

2.800.-

Gullfoss Waterfall

Brennivín, Lemon & Sugar

2.500.-

Eyjafjallajökull Volcano

Tópas Vodkaskot, Chocolate Liqueur
& Cream

2.500.-

Geysir

Brennivín, Lime & Ginger Beer

2.500.-

Jökulsárlón Glacier Lagoon

Lagoon Bay, Prosecco & Soda Water

1x 3.500.- / 2x 5.000.-

Blue Lagoon

Vodka, Blue Curaçao, Sprite

2.500.-

Lundi Puffin Alcohol Free

Tanqueray 0%, Lemon
& Rhubarb Syrup

2.000.-

Most of our Crafted Cocktails are made from
Icelandic products!