

EVERYDAY
MENU



since 1930

SOMETHING SMALL

BREAD & BUTTER	990
Grilled flat bread with Icelandic butter dip (ask your waiter)	
MARINATED OLIVES	990
Citrus zest, coriander seeds & chili oil (gf & vegan)	
CANDIED ALMONDS & SPICED NUTS	990
Paprika, rosemary & honey (gluten free & vegan)	
BEEF TARTAR ON TOAST	1.290
Fermented chilli, pickled shallots & crispy shallots on grilled sourdough	
FLAME GRILLED TOMATO BRUSCHETTA	1.090
Basil, olive oil & sea salt on grilled sourdough with parmesan emulsion (can be made vegan)	
ARCTIC CHARR	1.490
Cured & charred arctic charr, smoked butter milk, dill, pickled cucumber & fried onions	
LANGOUSTINE TOAST	1.690
Preserved lemon & chives on a buttered brioche	
PLAIN FRIES	1.190
Served with ketchup (gluten free & vegan)	
PARMESAN FRIES	1.490
Served with a parmesan cream & garlic sauce	

SOMETHING LIGHT

GRILLED CHICKEN CAESAR	3.990
House dressing, crispy bacon, croutons & grilled chicken	
GRILLED BEETROOT & WALNUT	2.990
Balsamic reduction, toasted walnuts & rocket salad (gluten free & vegan)	
BORG BURGER	4.290
120g grilled beef patty, melted gouda, tangy house pickles & garlic aioli, served with fries & ketchup	
CHICKEN SANDWICH	4.190
Grilled chicken breast, zesty house pickles, fresh shredded cabbage & house dressing, served with fries & ketchup	
GRILLED PORTOBELLO SANDWICH (V)	4.090
Smoky grilled portobello mushroom, garlic aioli & crunchy salad, served with fries & ketchup (vegan)	
BORG FISH & SHELLFISH SOUP	3.490
Creamy broth with dill, brandy & mixed seafood (gluten free)	
GRILLED BELL PEPPER & TOMATO SOUP	2.990
Fire roasted bell peppers & tomatoes topped with a fresh bell pepper and roasted pumpkin seeds salsa (gluten free & vegan)	

SOMETHING SWEET

ICELANDIC SKYR & LEMON	1.890
White chocolate & skyr mousse, topped with lemon granita & lemon meringue	
CHOCOLATE FONDANT	1.990
Apple & miso caramel sauce & house-made vanilla ice cream	
HJÓNABANDSSÆLA	1.490
Traditional Icelandic “marital bliss cake” is a local warm oat rhubarb crumble, served with vanilla ice cream & a rhubarb compote	
ICELANDIC DONUTS	1.190
“Kleinur” is an Icelandic twisted donut served with a seasonal dipping sauce (ask your waiter)	

HVERSDAGS MATSEDILL



since 1930

SMÁ BITAR

GRILLAÐ BRAUÐ & SMJÖR	990
Grillað flatbrauð & krydduð smjör idýfa	
KRYDDLAGÐAR ÓLÍFUR	1.290
Sitrónu börkur, kórander fræ & chili olía (glúten laust, vegan)	
SÆTAR MÓNDLUR & KRYDDAÐAR HNETUR	990
Paprika, rósmarin & hunang (glúten frítt, vegan)	
NAUTA TARTAR RIST	1.090
Gerjað chili, súrður skallottu laukur & steiktur laukur	
GRILLUÐ TÓMAT BRÚSKETTA	990
Basil, olívu olía & parmesan krem (hægt að gera vegan)	
HUMAR RIST	1.190
Söltuð sitróna & graslaukur á briosh brauði	
GRAFÍN BLEIKJA	990
Agúrka, reykt surmjólk, steiktur laukur & dill	
FRANSKAR	1.190
Tómatsösa (glútenfrítt, vegan)	
PARMESAN FRANSKAR	1.190
Rifinn parmesan & hvítlauks mæjónes	

LÉTTIR RÉTTIR

KJÚKLINGA SESAR SALAT	3.990
Cesar dressing, romaine salat, brauðteningar, beikon & grillaður kjúklingur	
RAUÐRÓFU OG VALHNETU SALAT	2.990
Balsamic gljái, ristaðar valhnetur, klettsalat & rauðrófur	
BORG BORGARINN	4.290
120g grillaður hamborgari, ostur, pickles, aioli, franskar & tómatsósa	
KJÚKLINGA BORGARI	4.190
Grillað kjúklingabryjóst, rífið kál, cesar dressing, franskar & tómatsósa	
PORTEBELLO SVEPPA BORGARI	4.090
Portobello, rífið kál, hvítlauks dressing, franskar & tómatsósa	
SKLEFISKSÚPA BORG	3.490
Kremuð súpa, blandað sjávarfang & dill	
PARPIKU & TÓMATSÚPA	2.990
Grilluð paprika, tómatar, graskerfræ, eldpipar & steikur laukur	

SÆTIR BITAR

SKYR & SÍTRÓNA	1.890
Hvít súkkuláði og skyr mús, sitrónu krap & sitrónu marengs	
SÚKKULÁÐI FONDANT	1.990
Epla & miso karamella & vanillu is hússins	
HJÓNABANDSSÆLA	1.490
Rabbabara kompóte, & vanillu is	
KLEINUR	1.190
Kleinur, kardimommusykur & sittrónu karamella	