

TIDES

FORRÉTTIR

Oscietra kavíar 19200 D, E, G, SF
Blini, grafin eggjarauða, skalottlaukur

Sjávarréttasúpa 3950 D, SF
Leturhumar, hörpuskel, hvítur fiskur, greniolía

Andabringa 4750 D, G, S
Svartar trufflur, kirsuber, fois gras, kaffifífill, laufabrauð

Snjókrabbasalat 4750 SF
Vanilla, fenníka, lárpera, ákavíti

Humarkrókettur 4500 D, E, G, SF
Leturhumar, svart hvítlauksaioli, íslenskt wasabi

Black Angus nautatartar 4750 D, E, G
Mergur, sinnepsfræ, súrsuð agúrka, súrdeigsbrauð

Rótargrænmetisalat 4100 VG
Grilluð hafursrót, rófa, hnúðkál, hummus,
lofnarblóms agave

Uppskera úr hafinu 22000 D, G, S, SF
Atlantshafsrækjur, hörpuskel, bláskel, sashimi,
Flóka kokteilsósa, mignonette, brioche
Til að deila

KOKTEILAR

Northern Clarity 3600
Síaður tómatsafi, tekíla, mezcal, sítróna, basilíkuolía,
Worcestershire-sósa

Fire & Wool 3600
Eikarþroskað brennivín, lambafita, vermút, angostura bitter

Steam & Sage 3600
Salvía, sítróna, prosecco

Underwood 3600
Sveppir, gin, sítróna

ELDUR & REYKUR

Af Josper Basque grillinu

Vestfirskur þorskhnakki 7950 S, SF
Innbakaður þorskur í blöðrukáli, mirin brasseraðar hreðkur,
límónu- & skessujurtarsósa, perlulaukur

Lambafillet 8750 D
Brasseruð lambaslög, súrkál, kirsuberjakompott,
Viðeyjarkúmen, kakó

Gratíneruð kjúklingabringa 7550 D, N
Tindur, jarðskokka- & blómkálspurée, mandarínusósa,
blaðlaukur, pekanhnetur

Kolagrilluð nautalund 11250 D, G
220 gr nautalund, hasselback kartafla, skyr, padrón pipar,
IPA björgljái

Fiskur dagsins 22000 D
Kaper- & hvítlaukssmjörsósa, grillað grænmeti
Til að deila

Ribeye frá Úrúgvæ 25000 D, E
550 gr grasfóðrað ribeye, þurrmeyrnað í 28 daga
Béarnaise, grillað grænmeti
Til að deila

HANDGERT PASTA

Humarravioli 7200 D, G, SF
Feykis- & sítrónuravioli, Norður-Atlantshafshumar,
humarsósa

40 laga lasagna 7400 D, E, G
Íslenskt lamb, trufflur, Reykir

Svepparisotto 6600 N, S, VG
Trufflur, laukur, heslihnetur, næringarger, graslaukur

HÁTÍÐARSEÐILL

Fjögurra rétta smakkseðill 15900
Vínþörun 12900

Sjávarréttasúpa D, SF
Leturhumar, hörpuskel, hvítur fiskur, greniolía
Famille Perrin, Côtes du Rhône Villages, Grenache, Syrah, Frakkland

Andabringa D, G, S
Svartar trufflur, kirsuber, fois gras, kaffifífill, laufabrauð
Castello della Sala, Bramito, Chardonnay, Ítalía

Lambafillet D
Brasseruð lambaslög, súrkál, kirsuberjakompott,
Viðeyjarkúmen, kakó
Zuccardi Q, Malbec, Argentína

Bökuð Alaska D, E, G, V
Ítalskur marengs, kirsuberja- & vanilluís,
kirsuberjakompott
Dr. Loosen Ice Wine, Riesling, Bandaríkin

MEÐLÆTI

Kremað brokkólí 3050 D, N, V
Basílíka, heslihnetur, Feykir

Pancetta blaðkál 3050 D, G
Geitaostur, reykt pancetta

Stökkt smælki 3050 VG
Eldpiparsósa, límónusósa

Sjávarsalat 2500 VG
Sjávarþang, grænt epli, mangó, agúrka

SÓSUR

Tides BBQ 990 D, V

Béarnaise 990 D, E, V

TIDES

STARTERS

Oscietra Caviar 19200 D, E, G, SF
Blini, cured yolk, shallot

Fisherman's Soup 3950 D, SF
Icelandic langoustine, scallops, white fish, pine oil

Duck Magret 4750 D, G, S
Winter truffle, cherries, foie gras, chicory, leaf bread

North Atlantic Snow Crab Salad 4750 SF
Vanilla, fennel, avocado, aquavite

Lobster & Langoustine Croquettes 4500 D, E, G, SF
Black garlic aioli, Icelandic wasabi

Black Angus Tartare 4750 D, E, G
Marrow, mustard seeds, fermented cucumber, sourdough

Root Salad 4100 VG
Charred salsify, rutabaga, kohlrabi, root hummus,
lavender agave

Tides Harvest 22000 D, G, S, SF
Atlantic prawns, diver scallops, blue mussels, sashimi,
Flóki cocktail sauce, mignonette, brioche
To share

COCKTAILS

Northern Clarity 3600
Clarified tomato, tequila, mezcal, lemon, basil oil,
Worcestershire sauce

Fire & Wool 3600
Oaked brennivín, lamb fat, vermouth, angostura bitters

Steam & Sage 3600
Sage, lemon, prosecco

Underwood 3600
Mushrooms, gin, lemon

FIRE & SMOKE

From our Josper Basque Grill

Cod From the Westfjords 7950 S, SF
Slow cooked cod in Icelandic cabbage, mirin braised daikon,
lime & lovage sauce, charred pearl onions

Grass-Fed Icelandic Lamb Fillet 8750 D
Terrine, sauerkraut, malbec macerated berries,
Viðey cumin, cocoa

Chicken Royale 7550 D, N
Tindur, sunchoke & cauliflower purée, mandarin orange jus,
leek ribbons, pecans

Charcoal-Grilled Tenderloin 11250 D, G
220 g tenderloin, hasselback potato, skyr, padrón peppers,
IPA beer jus

Catch of the Day 22000 D
Garlic & caper butter sauce, grilled vegetables
To share

Uruguayan Ribeye 25000 D, E
550 g grass-fed ribeye, dry-aged for 28 days
Béarnaise, grilled vegetables
To share

HANDMADE PASTA

Lobster Ravioli 7200 D, G, SF
Lemon & Feykir ravioli, North Atlantic lobster, bisque

40-Layer Lasagna 7400 D, E, G
Icelandic lamb, truffle, Reykir

Wild Mushroom & Truffle Risotto 6600 N, S, VG
Onions, hazelnuts, nutritional yeast, chives

FESTIVE MENU

Four Course Tasting Menu 15900
Wine Pairing 12900

Fisherman's Soup D, SF
Icelandic langoustine, scallops, white fish, pine oil
Castello della Sala, Bramito, Chardonnay, Italy

Duck Magret D, G, S
Winter truffle, cherries, foie gras, chicory, leaf bread
Famille Perrin, Côtes du Rhône Villages, Grenache, Syrah, France

Grass-Fed Icelandic Lamb Fillet D
Terrine, sauerkraut, malbec macerated berries,
Viðey cumin, cocoa
Zuccardi, Q, Malbec, Argentina

Baked Alaska D, E, G, V
Italian meringue, cherry & vanilla ice cream,
cherry compote
Dr. Loosen Ice Wine, Riesling, USA

SIDES

Creamy Basil Broccoli 3050 D, N, V
Hazelnuts, Feykir

Pancetta Bok Choy 3050 D, G
Goat cheese, smoked pancetta

Crispy Smælki 3050 VG
Spicy paprika tomato sauce, lime emulsion

Sea Slaw 2500 VG
Wakame, green apple, mango, cucumber

SAUCES

Tides BBQ 990 D, V

Béarnaise 990 D, E, V