

Fire & Rice

Fire. Meat. Fun.

SIGNATURE STEAKS

1 kg T-Bone to share 26,550
Vegetables, salsa verde, 3 glasses of wine

400 g Rib-Eye for 2 16,550
Vegetables, salsa verde, 2 glasses of wine

400 g Rib-Eye for 1 11,550
Vegetables, salsa verde, 1 glass of wine

250 g Beef File 9,350
Vegetables, salsa verde, 1 glass of wine

RIBS

Big Ribs 5,350
Celery & Leek Salad, BBQ Glaze

Small Ribs 3,050
Celery & Leek Salad, BBQ Glaze

FROM THE GRILL

Lamb Chops 6,750
Pickled Lemon, Carrots, Salsa Verde, Potatoes

Trout 5,350
Mango & Watermelon Salad, Rice, Koriander, Salsa Verde

Chicken Thigh Burger 4,850
Pickled Lemon, Onion, Tomato, Chipotle Yoghurt, Panfried Potatoes

Vegan

Ask the waiter what we are cooking today.

SIDES & STARTERS

Seafood Naan 2,750
Seafood mix in creamy sauce, herbs

Garlic & Cream Cheese Bread 1,890

Leek & Celery Slaw 990

Mango & Watermelon Salad 990

Rice Bowl 990

Extra Sauce 350

DESERTS

Signature Grilled Pineapple 1,990
from the grill
Chilli-Honey glaze, roasted coconut, Skyr

Fire Rice Pudding 1,990
Warm rice, apple, cinnamon, Skyr

HOUSE ICED DRINKS

Raspberry Lemonade 990
Lemon, orange

Passion Fruit Iced Tea 990
Pineapple, coconut

COCKTAILS

Signature Fire & Rice 1,990
Vodka, raspberry lemonade, orange

Chilli Pineapple Margarita 1,890
Tequila, pineapple, chilli, lime

Please let us know about your allergies.

Fire & Rice by Lilly & Julia's



NUTRITIONS

Scan the QR code to view the nutrition information on our menu.

Fire & Rice

Eldur. Kjöt. Steuð.

SÉRVALDAR STEIKUR

1 kg T-bein til að deila	26,550
Grænmeti, salsa verde, 3 glös af víni	
400 g Rib-Eye fyrir tvo	16,550
Grænmeti, salsa verde, 2 glös af víni	
400 g Rib-Eye fyrir einn	11,550
Grænmeti, salsa verde, 1 glas af víni	
250 g Nautakjötsfilé	9,350
Grænmeti, salsa verde, 1 glas af víni	

RIF

Stór Rif	5.350
Sellerí- og Blaðlaukssalat, BBQ-gljái	
Lítill Rif	3.050
Sellerí- og Blaðlaukssalat, BBQ-gljái	

AF GRILLINU

Lambakótelettur	6.750
Súrsuð Sítróna, Gulrætur Salsa Verde, Kartöflur	
Silungur	5.350
Mangó- og Vatnsmelónusalat, Hfsgjón, Kóríander, Salsa Verde	
Kjúklingalæriborgari	4.850
Súrsuð Sítróna, Laukur, Tómat, Chipotle Jógúrt, Pönnusteiktur Kartöflur	

Vegan

Spyrjið þjóninn hvað við erum að elda í dag.

MEDLÆTI OG FORRETTIR

Sjávarrétta Naan	2.750
Sjávarréttablanda í rjómasósu, kryddjurtum	
Hvítlauksrjómaostabrauð	1.890
Blaðlauks- og sellerísalat	990
Mangó- og vatnsmelónusalat	990
Hrísgrjónaskál	990
Aukasósa	350

EFTIRRETTIR

Grillaður ananas	1.990
Chili-hunangsgljái, ristað kókos, skyr	
Hrísgrjónagrautur	1.990
Volgur hrísgrjónagrautur, epli, kanill, skyr	

ISDRYKKIR HUSSINS

Hindberja Lemonade	990
Sítróna, mynta	
Ástríðualdínis te	990
Ástríðualdín, ananas	

KOKTEILAR

Fire & Rice	1.990
Vodka, hindberjasítrónusafi, appelsína	
Chilli Pineapple Margarita	1.890
Tequila, ananas, chili, límóna	

Vinsamlegast láttu okkur vita ef þú ert með einhverj af ofnæmi.

Fire&Rice by Lilly&Julia's



NÆRING

Skannaðu QR-kóðann til að sjá næringarupplýsingar matseðilsins.

Fire & Rice

DRINKS

BEER

Viking 0,4L	1.300 kr.
Einstök White Ale 0,4L	1.400 kr.
Viking 0,33L	1.650 kr.
Einstök Arctic Pale Ale 0,33L	1.750 kr.
Alcohol-Free Beer 0,33L	990 kr.

WINE BY GLASS

Mallenti Apassimento	1.600 kr.
Rèmole Bianco Sangiovese	1.600 kr.
Tosti Prosecco	1.600 kr.
Faustino Rioja Rose	1.700 kr.
Pizzolato Prosecco 0%	1.600 kr.

WHITE WINE (BOTTLE)

Muré Riesling Calcaires Jaunes	7.950 kr.
Muré Pinot Gris Pierres Séches	7.750 kr.
Rèmole Bianco Sangiovese	6.750 kr.

RED WINE (BOTTLE)

Muré Pinot Noir Argiles Rouge	7.950kr.
Mallenti Apassimento	6.750 kr.

SPARKLING

Faustino Cava Brut	6.900 kr.
Muré Crémant Prestige	7.600 kr.

**For rare bottles and sommelier-selected gems, please ask your waiter for our special wine list.*

VODKA

Reyka Vodka	1.600 kr.
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COGNAC

Remy Martin 1738	1.800 kr.
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VISKÍ

Grant's Triple Wood	1.650 kr.
Glenfiddich 12 ára	1.650 kr.
Tullamore Dew	1.650 kr.
Monkey Shoulder	1.650 kr.

ROM

Barcelo Dorado	1.650 kr.
Barcelo Crema De Ron	1.750 kr.

LIQUEUR

Lagoon Bay Orange	1.650 kr.
Luxardo Limoncello	1.650 kr.
Espresso Kaffilíkjör	1.650 kr.
Aperitivo Italiano	1.650 kr.

GIN

Hendrick's	1.650 kr.
Askur	1.750 kr.

SOFT DRINKS

Raspberry Kombucha	1.850 kr.
Sparkling Water	650 kr.
Fante Zero Lemon	650 kr.
Fanta Zero Orange	650 kr.
Fanta	650 kr.
Coke Zero	650 kr.
Coca Cola	650 kr.
Sprite Zero	650 kr.
Sprite	650 kr.
Tonic	750 kr.
Juice	560 kr.

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DRYKKIR

BJÖR

Víking 0,4L	1.300 kr.
Einstök White Ale 0,4L	1.400 kr.
Víking 0,33L	1.650 kr.
Einstök Arctic Pale Ale 0,33L	1.750 kr.
Áfengislaus Björ 0,33L	990 kr.

VÍN Í GLASI

Mallenti Apassimento	1.600 kr.
Rèmole Bianco Sangiovese	1.600 kr.
Tosti Prosecco	1.600 kr.
Faustino Rioja Rose	1.700 kr.
Pizzolato Prosecco 0%	1.600 kr.

HVÍTVÍN (FLASKA)

Muré Riesling Calcaires Jaunes	7.950 kr.
Muré Pinot Gris Pierres Séches	7.750 kr.
Rèmole Bianco Sangiovese	6.750 kr.

RAUÐVÍN (FLASKA)

Muré Pinot Noir Argiles Rouge	7.950 kr.
Mallenti Apassimento	6.750 kr.

FREYÐIVÍN (FLASKA)

Faustino Cava Brut	6.900 kr.
Muré Crémant Prestige	7.600 kr.

**Ef þú vilt fá sjaldgæfar flöskur og vín sem víngerðarmaðurinn hefur valið, vinsamlegast spyrjið þjóninn um sérstakan vínlista okkar.*

VODKA

Reyka Vodka	1.600 kr.
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KONIÁK

Remy Martin 1738	1.800 kr.
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VISKÍ

Grant's Triple Wood	1.650 kr.
Glenfiddich 12 ára	1.650 kr.
Tullamore Dew	1.650 kr.
Monkey Shoulder	1.650 kr.

ROMM

Barcelo Dorado	1.650 kr.
Barcelo Crema De Ron	1.750 kr.

LÍKJÖR

Lagoon Bay Orange	1.650 kr.
Luxardo Limoncello	1.650 kr.
Espresso Kaffilíkjör	1.650 kr.
Aperitivo Italiano	1.650 kr.

GIN

Hendrick's	1.650 kr.
Askur	1.750 kr.

GOSDRYKKIR

Hindberja Kombucha	1.850 kr.
Sodavatn	650 kr.
Fante Zero Lemon	650 kr.
Fanta Zero Orange	650 kr.
Fanta	650 kr.
Coke Zero	650 kr.
Coca Cola	650 kr.
Sprite Zero	650 kr.
Sprite	650 kr.
Tonic	750 kr.
Safi	560 kr.