TIDES

FORRÉTTIR

Antonius Oscietra kavíar 19400 D, E, G, SF
Grillað brioche, rabarbara mignonette, sýrður rjómi

Írskar ostrur N°3 12500 SF
Dill, gerjuð aji amarillo sósa, hafþyrnisber
6 stykki

Reyktur burrata 4300 D, V
Grænertusalat, minta

Grilluð kolkrabbaspjót 5400 N, SF
Ajo blanco sósa, glóðaðar kartöflur, chorizo olía

Humarkrókettur 4900 D, E, G, SF
Leturhumar, svart hvítlauksaioli, íslenskt wasabi

Galloway nautatartar 5100 D, E, G, S
Beinmergur, eggjarauða, súrsuð sinnepsfræ

Grillað hjartasalat 4500 N, VG
Rauðrófur, Vaxa salat, pistasíukrem

KOKTEILAR

Underwood 3790
Himbrimi London Dry Gin, sveppir, mangó,
kaffi, vanilla, sítróna

Northern Clarity 3790
Síaður tómatsafi, tekíla, mezcal, sítróna, basilíkuolía,
Worcestershire sósa

Steam & Sage 3790
Himbrimi London Dry Gin, salvía,
sítróna, prosecco

Rooted Glow 1900
Rauðrófusafi, perumauk, sítróna, kóríandersíróp
Óáfengur kokteill

ELDUR & REYKUR

Af Josper Basque grillinu

Vestfirskur þorskhnakki 8400 D, S, SF
Grænertumauk, Freyjuskelja- & hvítvíns velouté,
grillaðar gulrætur

Grilluð bleikja 8500 D, S, SF
Seljurótarkrem, ristuð rófa, hrogn, smjörsósa

Lamba framhryggsvöðvi 9200 D, N, S
Lambasoðgljái, sætkartöflu- & apríkósumús,
möndlur, súrkál

Gratíneruð kjúklingabringa 8200 D, G, N
Tindur, jarðskokka- & blómkálsmauk, mandarínusósa,
blaðlaukur, pekanhnetur

Fiskur dagsins 25000 D, E, G, SF
Gremolata, grillað fennel, bláber, kerfill, sítrusvínagretta
Til að deila

SÉRVALDAR STEIKUR

Nautalund, 200 g 12500

Tomahawk, 750 g 26000

Wagyu T-Bone, 750 g 48000

Með stökku smælki & demi-glace sósu

HANDGERT PASTA

Humarravioli 8100 D, E, G, SF
Feykis- & sítrónuravioli, humarsósa, Atlantshafshumar

Iberico pappardelle 8200 D, E, G
Brasseraðar grísakinnar, sofrito, parmesan
Inniheldur áfengi

Svepparisotto 7200 N, VG
Súrsaðar kantarellur, blómkálssveppir,
trufflusalt, heslihnetur

KOKKURINN MÆLIR MEÐ

Fjögurra rétta smakkseðill 16900
Vínpörun 12900

Reyktur burrata D, V
Grænertusalat, minta

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

Lamba framhryggsvöðvi D, N, S
Lambasoðgljái, sætkartöflu- & apríkósumús,
möndlur, súrkál

Glóðaður ananas D, N, V
Möndlur, tonkaís

MEÐLÆTI

Grillað hvítkál 3200 D, S, V
Þang, ricotta, íslenskt wasabi

Sterkar gljáðar gulrætur 3200 D, S, V
Jógúrt, sumac, ristuð sesamfræ, sítrus

Stökkt smælki 3200 E
Eldpiparsósa, beikon, límóna, vorlaukur

Sjávarsalat 3200 VG
Wakame þang, grænt epli, mangó, agúrka

SÓSUR

Piparsósa 990 D, S, V

Béarnaise 990 D, E, V

Demi-Glace 990 D, V

(D) Inniheldur Mjólkurvörur (E) Inniheldur Egg (G) Inniheldur Glúten (N) Inniheldur Hnetur
(S) Inniheldur Soja (SF) Inniheldur Sjávarfang (V) Grænmetis (VG) Vegan

Látið þjóninn ykkar vita ef þið eru með einhver fæðuofnæmi eða óþol.
Við tökum á móti debetkortum, kreditkortum og snertilausum greiðslum.

TIDES

STARTERS

Antonius Oscietra Caviar 19400 D, E, G, SF
Grilled brioche, rhubarb mignonette, crème fraîche

Irish Oysters N°3 12500 SF
Dill oil, fermented aji amarillo emulsion, sea buckthorn
6 pieces

Smoked Icelandic Burrata 4300 D, V
Fresh sweet pea salad, mint

Grilled Octopus Skewers 5400 N, SF
Ajo blanco sauce, charred Icelandic potatoes, chorizo oil

Lobster & Langoustine Croquettes 4900 D, E, G, SF
Black garlic aioli, Icelandic wasabi

Galloway Beef Tartare 5100 D, E, G, S
Bone marrow emulsion, egg yolk,
pickled mustard seeds

Grilled Baby Gem 4500 N, VG
Beetroot cream, herb salad, pistachio dressing

COCKTAILS

Underwood 3790
Himbrimi London Dry Gin, mushrooms, mango,
coffee, vanilla, lemon

Northern Clarity 3790
Clarified tomato, tequila, mezcal, lemon, basil oil,
Worcestershire sauce

Steam & Sage 3790
Himbrimi London Dry Gin, sage,
lemon, prosecco

Rooted Glow 1900
Beetroot juice, pear purée, lemon, coriander syrup
Non-alcoholic cocktail

FIRE & SMOKE

From Our Josper Basque Grill

Cod From The Westfjords 8400 D, S, SF
Green pea purée, clam & white wine velouté,
grilled baby carrots

Arctic Char 8500 D, S, SF
Smoked celeriac cream, roasted rutabaga,
fish roe beurre blanc

Icelandic Lamb Prime 9200 D, N, S
Spiced jus, creamy sweet potato & apricots, almonds, sauerkraut

Chicken Royale 8200 D, G, N
Tindur, sunchoke & cauliflower purée, mandarin jus,
leek ribbons, pecans

Catch of the Day 25000 D, E, G, SF
Lemon gremolata, grilled fennel, blueberries, chervil,
citrus cider vinaigrette
To share

SIGNATURE CUTS

Tenderloin, 200 g 12500

Tomahawk, 750 g 26000

Wagyu T-Bone, 750 g 48000

With Crispy Smælki & Demi-Glace Sauce

HANDMADE PASTA

Lobster Ravioli 8100 D, E, G, SF
Lemon & Feykir ravioli, North Atlantic lobster, bisque

Iberico Pappardelle 8200 D, E, G
Braised iberico cheeks, sofrito, parmesan
Contains alcohol

Truffled Wild Mushroom Risotto 7200 N, VG
Pickled chanterelle, cauliflower mushroom, hazelnuts

THE ELEMENTS

Four-Course Tasting Menu 16900
Wine Pairing 12900

Smoked Icelandic Burrata D, V
Fresh sweet pea salad, mint

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

Icelandic Lamb Prime D, N, S
Spiced jus, creamy sweet potato & apricots,
almonds, sauerkraut

Roasted Pineapple D, N, V
Almonds, tonka ice cream

SIDES

Grilled Icelandic Cabbage 3200 D, S, V
Seaweed, ricotta, Icelandic wasabi

Glazed Spicy Carrots 3200 D, S, V
Yogurt, sumac, toasted sesame, citrus

Crispy Smælki 3200 E
Spicy paprika tomato sauce, bacon, lime, scallions

Sea Slaw 3200 VG
Wakame, green apple, mango, cucumber

SAUCES

Black Pepper 990 D, S, V

Béarnaise 990 D, E, V

Demi-Glace 990 D, V

(D) Contains Dairy (E) Contains Eggs (G) Contains Gluten (N) Contains Nuts
(S) Contains Soya (SF) Contains Seafood (V) Vegetarian (VG) Vegan

Dishes may contain allergens. We are happy to provide alternatives to meet your dietary requirements.
Prices are inclusive of all taxes and service. We accept credit cards, debit cards, and contactless payments.