Forrétta BARINN

— EST 2011 —

NÝLENDUGATA 14 - 101 REYKJAVÍK

SMÆRRI FORRÉTTIR
— 2.950 kr. —

Bragðmikil humarsúpa Róberts
sjávarfang á spjóti – brauð hússins & ólífumauk

Heitreyktur lax
sítrus hrásalat – rúgbrauðs kex – piparrótar jógúrt

Nætursaltaður þorskur "Florentine"
steikt grænkál – brauðteningar – Mornay sósa

Nauta carpaccio & basil pesto
ristuð fræ – klettasalat
balsamic vinaigrette

Hunangs & birkireykt andabringa
grænt salat – bökuð rauðrófa – geitaostur

Kremað bygg frá Vallanesi VEGAN
skógarsveppir – vegan feta – kryddjurta dressing

FYRIR BÖRNIN
— 1.250 kr. —

Ostborgari
franskar – salat – tómatsósa

Kjúklingalundir
franskar – hrásalat – dressing

Pönnusteiktur fiskur
kartöflumús – grænmeti

Vanilluís & karamellusósa
– 950 kr.–

EFTIRRÉTTIR
— 1.950 kr. —

Volg rabarbarakaka
vanilluís – karamellusósa

Skyrfrauð með hvítu súkkulaði
bláberja compote

Kókos & ástríðualdinís
bökuð epli – hafrakurl

Starfsfólk veitir upplýsingar um ofnæmisvalda

Saga úr Vesturbænum
3 rétta tilboð
— 7.950 kr. —

Smærri forréttur
Stærri forréttur
Eftirréttur
Að eigin vali

STÆRRI FORRÉTTIR
— 3.950 kr. —

Fiskréttur dagsins
Vinsamlegast spyrjið þjón yðar um veiði dagsins

Grillað hrossafille & lauk marmelaði
steiktar kartöflur – skógarsveppir – béarnaise

Ristaðar lambalundir & hægeldaður lambabógur
gulrófumauk – smjörsteiktar ertur
rauðvíns gljái

Krispí kjúklinga lundir á hvítlauksrist
sítrus hrásalat – gráðaostur – spæsí buffaló sósa

Cajun kryddaður nauta ribeye hamborgari
*beikonsulta – ostur – dijon dressing – franskar**

Quinoa grænmetisborgari & vegan cheddar VEGAN
*spæsí mæjó – pækluð gúrka – franskar**

**Án franskra 3.450 kr.*

4 rétta smakkseðlar

BLINDSKER
— 8.950 kr. —

Humarsúpa Róberts
Nauta carpaccio
Val um
Fiskréttur dagsins
Grillað hrossafille
Ristaðar lambalundir
Volg rabarbarakaka

FOXTROT VEGAN
— 7.550 kr. —

Kremað bygg & skógarsveppir
Krispí edamame vorrúlla
Quinoa ostborgari
Bökuð epli & kókosís

SUNNUDAGSSTEIK
— 4.550 kr. —

Sérvaldar steikur frá kjötkaupmanninum höndlaðar af matreiðslumanninum. Í boði alla sunnudaga frá opnun og á meðan birgðir endast. Borið fram með Yorkshire búðing — ristuðum kartöflum — smjörsteiktu grænmeti — rauðvínssósu

TIL HLIÐAR
— 1.450 kr. —

Franskar kartöflur & tómatsósa
Laukhringir & dijon dressing
Kartöflumús
Brauð hússins & ólífumauk

Blandað salat & vinaigrette
Steikt grænmeti & sveppir
Blandaðar ólífur í hvítlauk
Sósur & dressingar 450 kr.

DRAFT BEER

	glass 33cl	bottle 50cl
Kaldi ljós *Local Blonde lager*	1.350	1.750
Kaldi Dökkur *Dark lager*	1.350	1.750
Kaldi vikunnar *breytilegt verð / various prices*		
Stella Artois *Belgian pilsner*	1.350	1.750
Guinness Irish dry stout		1.750

	40cl
Brugghús vikunnar *breytilegt verð / various prices*	
Borg brugghús Úlfur *Local IPA*	1.750
Borg Brugghús Bríó	1.750
Gull Lite *Gluten free lager*	1.650

BOTTLED BEERS

	33cl
Stella Artois *Belgian pilsner*	1.450
Corona Mexican lager	1.450
Sommersby *Apple Cider*	1.450
Ölvisholt LAVA Smoked imperial stout	1.950
Leffe Blonde *Belgian abbey ale*	1.750

ALCOHOL FREE DRINKS

Paloma *grapefruit & lime cocktail - 0,5 %*	1.650
Spritz *mandarin & lemon cocktail - 0,5 %*	1.650
Stella Artois *Belgian Pilsner - 0.0%*	950
Bruggsmiðjan Kaldi *Blonde lager*	950
Borg brugghús Bríó *Wheat ale - 0,5 %*	950
Bottega Bianco *Sparkling white*	1.850

WHITE WINE

	glass 15cl	bottle 75cl
House Wine - *Vín hússins*	1.750	6.850
Bolla Valdadige DOC - Pinot Grigio - *Italy*	1.950	8.550
L´Odyssée De Saint-Cernin Blanc *Sauvignon bl - Sémillion* - France	2.050	9.150
Pfaffl vom Haus - *Gruner Veltliner - Austria*	2.150	9.550
Louis Jadot Chablis *Chardonnay* - France	2.450	11.950
Pascal Jolivet Sancerre Loir *Sauvignon Blanc* - France		12.750
Domain Ferret Pouilly Fuissé *Bourgogne 2022* - France		14.550
Mar de Frades - Rías Baixas - Albarino - Spain		10.950
Clos Henry Marlborough Sauvignon Blanc - New Zealand		10.550

RED WINE

	glass 15cl	bottle 75cl
House Wine - *Vín hússins*	1.750	6.850
Domain Bousquet Reserve Organic *Malbec - Argentina*	1.950	8.850
Castelmondo Valpolicella *Ripasso Superiore - Italy*	2.150	10.950
Francois d'Allaines Bourgogne *Pinot Noir - France*	2.450	11.950
Bodegas Muga Reserva - *Rioja - Spain*	2.650	12.750
Geografico La Pevera Toscana IGT - *Chianti - IT*		12.950
Protos - Ribera del Duero *Gran Reserva 2017 - Spain*		16.450
Rivetto Barolo DOCG - Serralunga DOCG - Italy		17.950
Clos de L'Oratoire Châteauneuf - du-Pape - France		18.450

West Side Story
3 course menu special
— 7.950 kr. —

Classic appetizer
Grand appetizer
Dessert
All of your choice

GRAND APPETIZERS
— 3.950 kr. —

Fish of the day
Please ask your waiter for today´s catch

Grilled fillet of horse & onion jam
roasted potatoes – forest mushrooms
béarnaise

Roasted lamb & lamb spring roll
turnip puree – sautéed peas – red wine jus

Fried chicken tenders & garlic toast
citrus coleslaw – blue cheese – spicy buffalo sauce

Cajun style ribeye beef burger
*bacon jam – cheese – dijon dressing - fries**

Kitchen made quinoa vegan burger VEGAN
*spicy mayo – cheddar – fries**

**without fries 3.450 -*

4 course tasting menus

BLINDSKER
— 8.950 kr. —

Langoustine bisque
Beef carpaccio
Choice of
Today´s fish course
Grilled fillet of horse
Roasted lamb & lamb spring roll
Spiced rhubarb cake

FOXTROT VEGAN
— 7.550 kr. —

Creamy mushroom barley
Crispy edamame spring roll
Quinoa cheeseburger
Baked apples
& coconut ice cream

SUNDAY ROAST
— 4.550 kr. —

Selected meat cuts by the butcher mastered by the chefs. Every Sunday from opening until we run out. Served with Yorkshire pudding — roasted potatoes — sautéed vegetables — red wine jus

SIDES
— 1.450 kr. —

French fries & ketchup
Onion rings & dijon dressing
Potato puree
House bread & tapenade

Mixed salad & vinaigrette
Sautéed veg & mushrooms
Provençal mixed olives
Sauces & dressings **450 kr.**

SPARKLING WINE

	glass 20cl	bottle 75cl
Moët & Chandon Brut Impérial Champagne France	4.950	16.900
Lamberti Prosecco *Extra Dry - IT*	1.850	6.650
Segura Viudas Brut Reserva Cava - *SP*	1.950	6.950
Teresa Rizzi Rosé Spumante - *Italy*	1.950	
Willm Crémant D'Alsace Brut - *FR*	9.750	

SINGLE MALT SCOTCH WHISKY

The Glenlivet - Founders Reserve	2.550
Lagavulin - *16 year old*	2.600
Highland Park - 12 year old	2.200
The Macallan - 12 year old	2.350
Caol Ila - 12 year old	2.350

KENTUCKY STRAIGHT BOURBON

Woodford Reserve	2.050
Bulleit Rye & Bourbon	1650
Four Roses	1650
Jim Beam	1650

DIGESTIVES

Baileys	1.450
Grand Marnier	1.450
Brugal 1888 Reserva	2.200
Quinta Do Crasto Port 10 - 20 — LBV	1.450 / 1.650
Sherry	1.350
Brandy	1.850
Calvados	1.950
Ron Zacapa	1.950
Cognac VSOP	1.850
Diplomatico Reserva Venezuela Rom	2.200
Cognac XO	2.700

ROSE

	glass 15cl	bottle 75cl
House wine - *Vín hússins*	1.750	6.850
Cannonau Di Sardegna DOC Rosato - *Italy*		9.750

CLASSIC COCKTAILS
— 2.850 —

Whiskey Sour
Bourbon, lemon, sugar, foamer, Angostura
Negroni
Gin, Campari, Vermouth
Kiev Mule
Vodka, lime, ginger beer
Old fashioned
Rye bourbon, bitters, mulled sugar, orange peel
Espresso Martini
Vodka, Kahlua, espresso, syrup
Basil Gimlet
Gin, basil, lime

HOUSE COCKTAILS
— 2.850 —

Slippery Slope
Bourbon, Aperol, Lemon
Black Death Sour
Brennivín, Chartreuse, foamer, lemon, bitters
Apricot Delight
Vodka, Apricot Liqueur, foamer, lemon
Blood Orange Adventure
Blood Orange Gin, lemon, syrup, foamer

SPRITZ CLASSICS
— 2.650 —

Enjoy five iconic Italian spritzes — **On happy hour until 18:00**

Aperol — Hugo — Limoncello — Italicus — Campari