

# TIDES

Bæta við súpu & eftirrétti dagsins með aðalréttinum / Add on soup & dessert of the day with your main 990

## FORRÉTTIR / STARTER

Grillaðar Tigrisrækjur / Grilled Tiger Prawns 3800 D, N, SF  
Grillað brokkólíní & krækiberja chimichurri  
Blistered broccolini & crowberry chimichurri

Íslenskur Burrata Ostur / Icelandic Burrata 3800 D, G, V  
Heimagert gazpacho, crostini, íslenskir kirsuberjatómatar,  
balsamik gljái & ólfluolía  
Homemade gazpacho, crostini, local cherry tomatoes,  
balsamic glaze & olive oil

## HAMBORGARAR / BURGERS

Hamborgarinn / Signature Burger 4900 D, E, G  
150 g Black Angus nautgripakjöt, brioche brauð, ostur, beikon,  
súrar gúrkur, heimagerð BBQ sósa & stökkar franskar  
150 g Black Angus beef, brioche bun, cheese, bacon,  
pickled cucumber, homemade BBQ & crispy fries

Stökkur Kjúklingaborgari / Crispy Chicken Burger 4700 D, E, G  
Karrí remúlaði, kál, tómatasalsa, súrar gúrkur & stökkar franskar  
Curry remoulade, lettuce, tomato salsa, pickled cucumber & crispy fries

Bæta við steiktu eggi / Add Fried Egg 700 E  
Bæta við lárperu / Add Avocado 750 VG

## GIN & TÓNÍK / GIN & TONIC

The Loon 2400

Himbrimi London Dry Gin, tóník, sítróna, blóðberg  
Himbrimi London Dry Gin, tonic, lemon, Arctic thyme

Skaf tafell 2300

Stuðlaberg Gin, tóník, appelsína, stjörnuanís  
Stuðlaberg Gin, tonic, orange, star anise

Hope & Grace 2200

Pure North Pink Gin, rabarbara tóník, hindberjaduft, sítróna  
Pure North Pink Gin, rhubarb tonic, raspberry powder, lemon

## AÐALRÉTTIR / MAINS

Humarrúlla / Atlantic Lobster Roll 4900 D, E, G, SF  
Norður-Atlantshafshumar, mangósalsa, yuzu majónes & stökkar franskar  
North-Atlantic lobster, mango salsa, yuzu mayonnaise & crispy fries

Fiskur & Franskar / Fish & Chips 4600 E, G, SF  
Atlantshafsporskur, grænertumauk, tartarsósa & stökkar franskar  
Atlantic cod, mushy peas, tartar sauce & crispy fries

Hægelduð Nautakinn / Slow Cooked Beef Cheek 7600 D, E  
Sæt kartafla & blóðbergs-béarnaise  
Local sweet potato & Arctic thyme béarnaise

Grilluð Vestfirsk Lúða / Roasted Halibut From The Westfjords 5600 D, SF  
Bygg, epla- & fennelsalat & saffran smjörsósa  
Barley, apple & fennel salad & saffron beurre blanc

Birkigljáður Kjúklingur / Birch Glazed Chicken 5500 D  
Pikklauð ber & villtir sveppir  
Pickled berries & wild mushrooms

Kremað Rigatoni Carbonara / Creamy Rigatoni Carbonara 5100 D, E, G  
Guanciale & Feykir

Falafel- & Kúskússkál / Falafel Couscous Bowl 5400 G, N, VG  
Steiktur padrón pipar & muhammara  
Fried padrón peppers & muhammara

Caesar Salat / Caesar Salad 3200 D, E, G, V  
Heimagerð sósa & brauðteningar  
Homemade sauce & croutons

Bæta við kjúklingi / Add chicken 1100  
Bæta við rækjum / Add prawns 1400 SF  
Bæta við stökku tófú / Add crispy tofu 1100 S

## BJÓR / BEERS

Reykjavík Craft Brewery

Berfluga 2000  
Lager

After Hours 2000  
Amber Ale

Slippur 1900  
Session IPA

Gull 1350

## VÍN / WINE

### FREYÐIVÍN / SPARKLING

Crudo Prosecco Organic 2200 9500  
Glera, Veneto, Italy

### HVÍTVÍN / WHITE WINE

Konyári Fecske Fehér 2200 9700  
Sauvignon Blanc, Hungary

Bolla 2600 11500  
Pinot Grigio, Italy

Simonnet-Febvre Petit Chablis 3400 15600  
Chardonnay, France

### RAUÐVÍN / RED WINE

Castillo de Molina 2500 11000  
Cabernet Sauvignon, Chile

Moulin-à-Vent Albert Bichot 3400 15800  
Gamay, France

Zuccardi Q 3500 16000  
Malbec, Argentina

### RÓSAVÍN / ROSE WINE

Torre Mora Etna Rosato Scalunera 3200 14600  
Nerello Mascalese, Italy

Prices are inclusive of all taxes and service.

Dishes may contain allergens. We are happy to provide alternatives to meet your dietary requirements.

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