

tölt



With a rhythmic ease,
Tölt is a smooth,
four-beat gait where
Icelandic horses appear
to slide forward in an
effortlessly smooth,
and elegant way
in perfect harmony with
the Icelandic landscape.

varða 8600

*Journey for your taste buds
three cocktails, featuring innovative techniques and
flavor combinations that will delight your senses*

ask your server
for the cocktail selection
of the week

kokteilar / cocktails

A landscape constantly in flux, Iceland's culture moves to its own rhythm. The rest of the world can do as it will, but like the tölt of the native horses, the perspective of Icelanders remains fiercely independent, and permeates everything that comes to these shores.

Dillicious Eve 3350

Vodka, ylliblómalkjör, dill, grænt epli, sítróna, aquafaba
Vodka, elderflower liqueur, dill, green apple, lemon,
aquafaba

Alcohol-free version available 1650

Underwood 3250

Sveppalegið gin, mangó, kaffi, vanilla, eggjabvítur, sítróna
Mushroom infused gin, mango, coffee, vanilla,
egg white, lemon

Njord of the Sea 3550

Reykt sjávarþangslégið skoskt viskí, birkilíkjör,
bitters, sjávarsalt

Smoked seaweed infused scotch, birch liqueur, bitters, sea salt

Memoria 3150

Kókosromm, ananassafi, sítrónusýra, jalapeñosíróp
Coconut-washed rum, clarified pineapple juice,
citric acid, jalapeño syrup

Alcohol-free version available 1650

Hoffmann's Treat 3750

Dökkt romm, cold brew kaffi, kaffilíkjör,
sykursíróp, súkkulaðifroða
Dark rum, cold brew coffee, coffee liqueur,
simple syrup, chocolate foam

Route 1 3050

Gin, Arctic Fox, sítrónusýra, ylliblóm
Gin, Arctic Fox, citric acid, elderflower

Prices are inclusive of all taxes and service.

Cocktails may contain allergens.

We are happy to provide alternatives to meet your dietary requirements.

Bobby Fischer 3550

*Brúnt smjörkennt bourbon, pekan-orgeat,
eggjahvítur, karamellusíróp, sítróna*
*Brown butter-washed bourbon, pecan orgeat,
butterscotch, egg white, lemon*

El Camino 3750

*Tequila blanco, rósmarín-engifer síróp, límóna,
freyðandi greipaldinsafi, greipaldinlíkjör*
*Tequila blanco, rosemary-ginger syrup, lime,
sparkling clarified grapefruit juice, grapefruit liqueur*
Alcohol-free version available 1650

Fifth Avenue 3550 / 6500 for two

Mezcal, epli, bananalíkjör, jalapeño, sítrónusýra, mjólk
Mezcal, apple, banana liqueur, jalapeño, citric acid, milk

The Gibson 3500

Íslenskt Gin, dry vermouth, heimagerður pikklaður laukur
Icelandic Gin, dry vermouth, homemade pickled onion

Ace of Spades 3350

Púrtvín, aperol síað með skyri, gin, appelsínusíróp, sítróna
White port, skyr clarified aperol, gin, orange olio, lemon
“If you find the Ace of Spades you have a free cocktail from the menu”

Þúfa 3550

Hákarlsleginn hvítur vermouth, eikarproskað brennivín, gin
Shark infused white vermouth, oak aged brennivín, gin

sterkt / strong

vodka

Grey Goose 2100

Belvedere 2000

Loki 2000

Ketel One 1700

Katla 1800

Tito's 1800

gin

The Reykjavik EDITION Skin Gin 2400

Stuðlaberg 1900

Tanqueray 10 2200

Himbrimi London Dry 2000

Himbrimi Old Tom 2400

Tanqueray 1700

Monkey 47 3400

Hendrick's, Scotland 2300

The Botanist, Scotland 2300

Ableforth's Bath tub Gin 1900

Elephant Sloe Gin 2600

Elephant London Dry 2800

Marberg Barrell Aged 1900

Bombay Sapphire 1700

tekíla & mezcal / tequila & mezcal

Corralejo Blanco 2200

Corralejo Reposado 2300

Corralejo Anejo 2500

Padre Azul Blanco 3500

Padre Azul Reposado 3700

Padre Azul Anejo 4100

Don Julio Blanco 3500

Don Julio Reposado 2900

Don Julio Anejo 3100

Topanito Mezcal 2200

Lost Explorer Tobala 3900

Lost Explorer Espadin 2500

romm / rum

<i>Angostura 1919</i>	2100
<i>Hvítserkur White Rum</i>	1800
<i>Hvítserkur Spiced</i>	1600
<i>Plantation 3 Stars</i>	2000
<i>Diplomatico, Mantuano</i>	2000
<i>Diplomatico, Planas</i>	2200
<i>Diplomatico, Reserva Exclusiva</i>	2300
<i>Diplomatico, Single Vintage</i>	5300
<i>Diplomatico, Ambassador</i>	8500
<i>Ron Zacapa, Centenario 23</i>	2700
<i>Bacardi Carta Blanca</i>	1400

amerísk viskí / american whiskies

<i>Four Roses</i>	1600
<i>Four Roses, Single Barrel</i>	2600
<i>Jack Daniel's, Gentlemen Jack</i>	2200
<i>Jack Daniel's, Old No 7</i>	1900
<i>Woodford Reserve</i>	2000
<i>Bulleit, 10yrs</i>	2300
<i>Bulleit, Rye</i>	2200
<i>Michter's Single Barrel Straight</i>	3000
<i>Buffalo Trace</i>	2000
<i>Evan Williams Single Barrel</i>	2300

annað viskí / other whiskies

<i>Bushmills Black Bush</i>	1700
<i>Jameson</i>	1600
<i>Nikka From The Barrel</i>	2600
<i>Nikka 12</i>	3200

skosk viskí / scotch whiskies

<i>Ardbeg 10yrs</i>	2700
<i>Highland Park, 18yrs</i>	4900
<i>Monkey Shoulder</i>	2300
<i>Glenfiddich, 12yrs</i>	2300
<i>Glenfiddich, 18yrs</i>	4000
<i>The Dalmore, 15yrs</i>	3200
<i>The Dalmore Cigar Malt</i>	3800
<i>Glenmorangie</i>	2100
<i>Talisker, 10yrs</i>	2500
<i>Johnnie Walker Black Label</i>	1900
<i>Johnnie Walker Blue Label</i>	7100
<i>Famous Grouse, 12yrs</i>	2100
<i>Dimple, 15yrs</i>	2000
<i>Chivas Regal, 18yrs</i>	2400
<i>The Macallan Rare Cask</i>	9000
<i>Lagavulin 26yrs</i>	40800

koníak / cognac

<i>Hennessy V.S.</i>	2000
<i>Hennessy, V.S.O.P.</i>	2400
<i>Hennessy X.O</i>	5200
<i>Remy martin X.O</i>	5400
<i>Larsen Viking Ship</i>	6000

bjór / beer

Bingo Lager 1800
Slippur Session IPA 2700
Brío 0% 1500

vín / wine

kampavín & freyðivín / champagne & sparkling

Crudo Prosecco Organic 1900 / 9700
Laurent Perrier Champagne 4400 / 25000
Dom Pérignon 80000

hvítt / white

Aresti Sauvignon Blanc 3000 / 13600
Trivento Reserve Chardonnay 2200 / 9800

raultt / red

Albert Bichot Horizon Pinot Noir 2700 / 12300
Grand Malbec 5300 / 25000
Torre Mora Rosso 3000 / 13900