

# TIDES

## STARTERS

**GASTRO**Unika Gold Caviar 18200 G, SF  
Served with brioche bread

**Mediterranean Tuna Tartare** 4100 D, E, SF  
Truffle infused egg yolk, wasabi mustard,  
red currant-jalapeño emulsion, dulce flatbread

**1000-Day Aged Feykir Cheese Salad** 3800 D, E, G, N, V  
Endives, fermented pears, walnut dressing,  
brioche croutons

**Lobster & Langoustine Croquettes** 4100 D, E, G, SF  
Blueberry BBQ, yuzu, fried onions

**Nordic Seed Salmon Tataki** 4100 D, G, SF  
Angelica, wasabi pickled salad, rye bread,  
horseradish-dill cream

**Grilled Baby Gem Salad** 3900 N, VG  
Beetroot hummus, herbs, pistachio dressing

**Mussels au Vin Blanc** 4100 D, G, SF  
Roasted smælki, pickled mirepoix, grilled brioche bread

## HANDMADE PASTA

**Lobster Ravioli** 6800 D, E, G, SF  
Lemon & Feykir ravioli, North Atlantic lobster, bisque

**Braised Icelandic Lamb Gnocchi** 6500 D, E, G  
Potato gnocchi, braised lamb sauce,  
roasted tomatoes, Feykir cheese

**Saffron Pumpkin Risotto** 6100 N, VG  
Sautéed asparagus, broccolini, lemon pesto

## FIRE & SMOKE

From our Jospier Basque Grill

**Grilled Arctic Char** 6800 D, N, SF  
Creamy roasted beetroot, parsnip, endives,  
pecan-goat cheese dressing

**Cod From the Westfjords** 6900 D, SF  
Green pea purée, oyster mushrooms, clams,  
white wine velouté

**North Icelandic Lamb Fillet** 7900 D, G  
Caramelized celeriac purée, balsamic burnt onions,  
red wine-blueberry jus

**Uruguayan Ribeye** 9500 D  
Truffle-honey sweet potato, grilled leeks,  
Icelandic chimichurri

**Tindur Crusted Grilled Chicken** 6800 D, E, G, N  
Ramsons mashed potatoes, roasted red apple,  
port wine sauce

**Icelandic Galloway Tomahawk** 28000  
Dry-aged for 14 days, grass-fed  
Choice of two sides & one sauce  
To share

## SIDES

**Sautéed Mushrooms** 2800 G, V  
Garlic, pangrattato

**Roasted Smælki Potatoes** 2800 G, S, V  
Chives, saffron cream

**Grilled Baby Broccoli** 2800 D, N, V  
Wasabi pesto, Feykir cheese

## CHEF RECOMMENDS

**FOUR COURSE TASTING MENU** 14900  
Wine Pairing 12900

**1000-Day Aged Feykir Cheese Salad** D, E, G, N, V  
Endives, fermented pears, walnut dressing, brioche croutons  
*Le Colture Sylvaz Prosecco, Glera, Italy*

**Nordic Seed Salmon Tataki** D, G, SF  
Angelica, wasabi pickled salad, rye bread,  
horseradish-dill cream  
*Trivento Reserve, Chardonnay, Argentina*

**North Icelandic Lamb Fillet** D, G  
Caramelized celeriac purée, balsamic burnt onions,  
red wine-blueberry jus  
*Zuccardi Q, Malbec, Argentina*

**Basque Skyr Cheesecake** D, E, G, V  
Orange compote, sorbet  
*Quinta do Vallado Porto 10 Years Old Tawny, Portugal*

## SAUCES

**Icelandic Chimichurri** 900 VG  
**Blueberry BBQ** 900 V  
**Black Pepper** 900 D, S, V

## DESSERTS

**Liquorice Tres Leches Cake** 3800 D, E, G, V  
Coffee, Onnom chocolate ganache, wild strawberries

**Coconut Crème Caramel** 3600 D, E, G, N, V  
Pistachio ice cream, hazelnut crumble, raspberry coulis

**Basque Skyr Cheesecake** 3800 D, E, G, V  
Orange compote, sorbet

**Berry Sorbet** 2800 VG  
Mixed berries, mint marinated strawberries