

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, ylliblómaliðkjör, 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, eggjahvítur, sítróna*  
*Mushroom infused gin, mango, coffee, vanilla,*  
*egg white, lemon*

### Njord of the Sea 3550

*Reykt sjávarþangslegið 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*

Cocktails 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.

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* 1800

*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* 1800

tekíla & mezcal / tequila & mezcal

*Corralejo Blanco* 2200

*Corralejo Reposado* 2300

*Corralejo Anejo* 2500

*Padre Azul Blanco* 3600

*Padre Azul Reposado* 3800

*Padre Azul Anejo* 4200

*Don Julio Blanco* 3500

*Don Julio Reposado* 2900

*Don Julio Anejo* 3100

*Topanito Mezcal* 2200

*Lost Explorer Tobala* 3900

*Lost Explorer Espadin* 2600

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>	2300
<i>Diplomatico, Reserva Exclusiva</i>	2300
<i>Diplomatico, Single Vintage</i>	5300
<i>Diplomatico, Ambassador</i>	8500
<i>Ron Zacapa, Centenario 23</i>	2700

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>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>Nikka From The Barrel</i>	2700
<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