

TIDES

FORRÉTTIR

GASTROUnika Gold kaviar 19200 D, G, SF
Borinn fram með brioche brauði

Miðjarðarhafs túnfiskstartar 4200 D, E, G, SF
Trufflumarineruð eggjarauða, wasabi-sinnep,
rifsberja- & jalapeñoskem, flatbrauð með sölvum

1000 daga Feykissalat 3900 D, E, G, N, V
Endívur, sýrðar perur, valhnetudressing,
brioche brauðteningar

Humarkrókettur 4300 D, E, G, SF
Leturhumar, bláberja-BBQ, yuzu, steiktur laukur

Norður-Atlantshafs laxatataki 4500 D, G, SF
Fræblanda, hvönn, wasabi pikklað salat, rúgbrauð,
piparrótar- & dillkrem

Grillað hjartasalat 3900 N, VG
Rauðrófuhummus, jurtir, pistasíudressing

Bláskel í hvítvínssósu 4300 D, G, SF
Smælki, pikklað mirepoix grænmeti,
grillað brioche brauð

HANDGERT PASTA

Humarravioli 7200 D, E, G, SF
Sítrónu- & Feykisfyllt ravioli,
Norður-Atlantshafshumar, humarsósa

Gnocchi með brasseruðu lambi 7100 D, G
Kartöflu-gnocchi, brasseruð lambasósa,
ofnbakaðir tómatar, Feykir

Saffran- & graskersrisotto 6500 N, S, VG
Pönnusteiktur aspás, brokkolíni, sítrónupestó

ELDUR & REYKUR

Af Jospé Basque grillinu

Grilluð bleikja 7300 D, N, SF
Kremuð rauðrófa, nípa, endívur, pekanhnetu-
& geitaostadressing

Vestfirskur þorskur 7400 D, S, SF
Grænertu-purée, ostrusveppir, Freyjuskel,
hvítvínssósa

Lambafillet 8200 D, G
Karamelliserað seljurótar-purée, balsamikgljáður laukur,
bláberjarauðvínssósa

Ribeye frá Úrúgvæ 10200 D
Trufflu- & hunangs sæt kartafla, grillaður blaðlaukur,
Íslenskt chimichurri

Grillaður kjúklingur með Tindi 7100 D, E, G
Bjarnarlaukskartöflumús, ristluð rauð epli, púrtvínssósa

Íslensk Galloway Tomahawk 29000
Purr meyrnað í 14 daga, grasfóðrað,
aðalbláberja-chimichurri, val um tvö meðlæti
Til að deila

MEÐLÆTI

Pönnusteiktir sveppir 2900 G, V
Hvítlaukur, pangrattato

Ristað smælki 2900 G, S, V
Graslaukur, saffrankrem

Grillað brokkolíni 2900 D, N, V
Wasabi-pestó, Feykir

KOKKURINN MÆLIR MEÐ

FJÖGURRA RÉTTA SMAKKSEÐILL 15900
Vínþörun 12900

1000 daga Feykissalat D, E, G, N, V
Endívur, sýrðar perur, valhnetudressing, brioche brauðteningar
Le Colture Sylvos Prosecco, Glera, Ítalía

Norður-Atlantshafs laxatataki D, G, SF
Fræblanda, hvönn, wasabi pikklað salat, rúgbrauð,
piparrótar- & dillkrem
Trivento Reserve, Chardonnay, Argentína

Lambafillet D, G
Karamelliserað seljurótar-purée, balsamikgljáður laukur,
bláberjarauðvínssósa
Zuccardi Q, Malbec, Argentína

Basknesk skyrostakaka D, E, G, V
Sultuð appelsína, sorbet, hvítt súkkulaði
Quinta do Vallado, Porto 10 Years Old Tawny, Portúgal

KOKTEILAR

Clear Tiki 3450
Íslenskt romm, epli, bananalíkjör, rósmarín,
engifer, mjólk

TIDES Gimlet 3650
Gin, agúrka, límónu-cordial

Mex Old Fashioned 3550
Tequila, mezcal, appelsína, hvítt súkkulaði,
kókos, jalapeño, mjólk

Lucid Dreams 3210
Brennivín, allspice, stjörnuanis,
kaffi, kardimomma

Pear Combo, Óáfengur 1800
Heslihnetur, múskat, pera, epli, sítróna

TIDES

STARTERS

GASTROunika Gold Caviar 19200 D, G, SF
Served with brioche bread

Mediterranean Tuna Tartare 4200 D, E, G, SF
Truffle infused egg yolk, wasabi mustard,
red currant-jalapeño emulsion, dulce flatbread

1000-Day Aged Feykir Cheese Salad 3900 D, E, G, N, V
Endives, fermented pears, walnut dressing,
brioche croutons

Lobster & Langoustine Croquettes 4300 D, E, G, SF
Blueberry BBQ, yuzu, fried onions

Nordic Seed Salmon Tataki 4500 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 4300 D, G, SF
Roasted smælki, pickled mirepoix,
grilled brioche bread

HANDMADE PASTA

Lobster Ravioli 7200 D, E, G, SF
Lemon & Feykir ravioli, North Atlantic lobster, bisque

Braised Icelandic Lamb Gnocchi 7100 D, G
Potato gnocchi, braised lamb sauce,
roasted tomatoes, Feykir cheese

Saffron Pumpkin Risotto 6500 N, S, VG
Sautéed asparagus, broccolini, lemon pesto

FIRE & SMOKE

From our Jospier Basque Grill

Grilled Arctic Char 7300 D, N, SF
Creamy roasted beetroot, parsnip, endives,
pecan-goat cheese dressing

Cod From the Westfjords 7400 D, S, SF
Green pea purée, oyster mushrooms, clams,
white wine velouté

North Icelandic Lamb Fillet 8200 D, G
Caramelized celeriac purée, balsamic burnt onions,
red wine-blueberry jus

Uruguayan Ribeye 10200 D
Truffle-honey sweet potato, grilled leeks,
Icelandic chimichurri

Tindur Crusted Grilled Chicken 7100 D, E, G
Ramsons mashed potatoes, roasted red apple,
port wine sauce

Icelandic Galloway Tomahawk 29000
Dry-aged for 14 days, grass-fed,
bilberry chimichurri, choice of two sides
To share

SIDES

Sautéed Mushrooms 2900 G, V
Garlic, pangrattato

Roasted Smælki Potatoes 2900 G, S, V
Chives, saffron cream

Grilled Baby Broccoli 2900 D, N, V
Wasabi pesto, Feykir cheese

CHEF RECOMMENDS

FOUR COURSE TASTING MENU 15900
Wine Pairing 12900

1000-Day Aged Feykir Cheese Salad D, E, G, N, V
Endives, fermented pears, walnut dressing, brioche croutons
Le Colture Sylvoz 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 confit, sorbet, white chocolate
Quinta do Vallado, Porto 10 Years Old Tawny, Portugal

COCKTAILS

Clear Tiki 3450
Icelandic rum, apple, banana liqueur,
rosemary, ginger, milk

TIDES Gimlet 3650
Gin, cucumber, lime cordial

Mex Old Fashioned 3550
Tequila, mezcal, orange, white chocolate,
coconut, jalapeño, milk

Lucid Dreams 3210
Brennivín, allspice, star anise,
coffee, cardamom,

Pear Combo, Non Alcoholic 1800
Hazelnuts, nutmeg, pear, apple, lemon