

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.

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 3400

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

Alcohol-free version available 1650

Underwood 3300

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, birkilikjör,
bitters, sjávarsalt

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

Memoria 3250

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, kaffilikjör,
sykursíróp, súkkulaðifroða
Dark rum, cold brew coffee, coffee liqueur,
simple syrup, chocolate foam

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

gin

<i>The Reykjavik EDITION Skin Gin</i>	2400
<i>Stuðlaberg</i>	1900
<i>Tanqueray</i>	1900
<i>Tanqueray No. Ten</i>	2400
<i>Himbrimi London Dry</i>	2000
<i>Himbrimi Old Tom</i>	2400
<i>Monkey 47</i>	3500
<i>Hendrick's</i>	2400
<i>The Botanist</i>	2500
<i>Ableforth's Bathtub Gin</i>	1900
<i>Elephant Sloe Gin</i>	2700
<i>Elephant London Dry</i>	2900
<i>Marberg Barrel Aged</i>	1900
<i>Bombay Sapphire</i>	1800

vodka

<i>Grey Goose</i>	2200
<i>Belvedere</i>	2100
<i>Loki</i>	2000
<i>Ketel One</i>	1900
<i>Katla</i>	1900
<i>Tito's</i>	1800

tekíla & mezcal / tequila & mezcal

<i>Corralejo Blanco</i>	2200
<i>Corralejo Reposado</i>	2400
<i>Corralejo Añejo</i>	2600
<i>Padre Azul Blanco</i>	3600
<i>Padre Azul Reposado</i>	3900
<i>Padre Azul Añejo</i>	4200
<i>Don Julio Blanco</i>	2800
<i>Don Julio Reposado</i>	3000
<i>Don Julio Añejo</i>	3300
<i>Topanito Espadín</i>	2400
<i>Lost Explorer Tobala</i>	3900
<i>Lost Explorer Espadín</i>	2600

romm / rum

<i>Angostura 1919</i>	2100
<i>Hvítserkur White Rum</i>	1900
<i>Hvítserkur Spiced</i>	1800
<i>Plantation 3 Stars</i>	2000
<i>Diplomatico, Mantuano</i>	2100
<i>Diplomatico, Planas</i>	2300
<i>Diplomatico, Reserva Exclusiva</i>	2400
<i>Diplomatico, Single Vintage</i>	5500
<i>Diplomatico, Ambassador</i>	8500
<i>Ron Zacapa, Centenario 23</i>	2900

amerísk viskí / american whiskies

<i>Four Roses</i>	1800
<i>Four Roses, Single Barrel</i>	2600
<i>Jack Daniel's, Gentlemen Jack</i>	2200
<i>Woodford Reserve</i>	2100
<i>Bulleit, 10yrs</i>	2500
<i>Bulleit, Rye</i>	2300
<i>Michter's Single Barrel Straight</i>	3200
<i>Buffalo Trace</i>	2100
<i>Evan Williams Single Barrel</i>	2300

annað viskí / other whiskies

<i>Bushmills Black Bush</i>	1800
<i>Nikka From The Barrel</i>	2800
<i>The Nikka Tailored</i>	3400

skosk viskí / scotch whiskies

<i>Ardbeg, 10yrs</i>	2900
<i>Highland Park, 18yrs</i>	4900
<i>Monkey Shoulder</i>	2400
<i>Glenfiddich, 12yrs</i>	2400
<i>Glenfiddich, 18yrs</i>	4200
<i>The Dalmore, 15yrs</i>	3800
<i>The Dalmore Cigar Malt</i>	4000
<i>Glenmorangie</i>	2200
<i>Talisker, 10yrs</i>	2600
<i>Johnnie Walker Black Label</i>	1900
<i>Johnnie Walker Blue Label</i>	7500
<i>Famous Grouse, 12yrs</i>	2100
<i>Dimple, 15yrs</i>	2000
<i>Chivas Regal, 18yrs</i>	2500
<i>The Macallan Rare Cask</i>	11000
<i>Lagavulin, 26yrs</i>	45000

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>	5700
<i>Larsen Viking Ship</i>	6200

bjór / beer

Bingo Lager 1800
Slippur Session IPA 2800
Brío 0% 1500

vín / wine

kampavín & freyðivín / champagne & sparkling

Le Colture Sylvoz 2200 / 11000
Laurent Perrier Champagne 5600 / 25000
Dom Pérignon 95000

hvítt / white

Trivento Reserve Chardonnay 2300 / 11000
Aresti Sauvignon Blanc 3000 / 13600

raultt / red

Albert Bichot Horizon Pinot Noir 3000 / 14000
Grand Malbec 5300 / 25000
Torre Mora Rosso 3000 / 14000