

# TIDES

## FORRÉTTIR

Oscietra kaviar 19200 D, E, G, SF  
Blini, grafin eggjarauða, skalottlaukur

Steinbíts crudo 4200 D, S, SF  
Hafþyrnisber, wasabiblóm, kantalópa

Norður-Atlantshafs snjókrabbasalat 4500 D, SF  
Vanilla, fenníka, lárpera, ákavíti

Humarkrökettur 4300 D, E, G, SF  
Leturhumar, svart hvítlauksaioli, íslenskt wasabi

Black Angus nautatartar 4500 D, E, G  
Mergur, sinnepsfræ, súrsuð agúrka, súrdeigsbrauð

Tómatur 3900 G, VG  
Íslenskir tómatar, rúgbrauð, sorbet

Rótargrænmetissalat 3900 D, N, V  
Hnúðkál, reykt hafursrót, nípa, rófa, hummus,  
mynta, lofnarblómshunang

Uppskera úr hafinu 22000 D, G, S, SF  
Atlantshafsraekjur, hörpuskel, bláskel, sashimi,  
Flóka kokteilsósa, mignonette, brioche  
Til að deila fyrir tvo

## HANDGERT PASTA

Humarravioli 7200 D, G, SF  
Feykis- & sítrónuravioli, Norður-Atlantshafshumar, humarsósa

40 laga lasagna 7400 D, E, G  
Íslenskt lamb, trufflur, Reykir

Rauðlaufsrisotto 6600 VG  
Möndlur, hvítur aspas, kerfill

## ELDUR & REYKUR

Af Jospé Basque grillinu

Sólflúra 7400 D, SF  
Confit seljurót, Freyjuskel, romanesco, súrsaðar plómur

Vestfirskur þorskur 7400 D, S, SF  
Miso, grilluð paprika, áfir, hreðkur, gulrætur

Grilluð rauðrófa 6100 D, E, G, N, S, V  
Brómber, sveppir, kaffi, sesamolía

Grasfóðrað lambafillet 8200 D  
Brasseruð lambaslög, súrkál, rabarbari, Viðeyjarkúmen, kakó

BBQ gljáður kjúklingur 7200 D  
Grillaðir kjúklingaleggir, Tides BBQ, súrmjólkurkartöflur, perur

Kolagrilluð nautalund 10500 D, G  
220 gr nautalund, hasselback vitelotte, skyr, padrón pipar, IPA björgljái

Fiskur dagsins 20000 D  
Kaper- & hvítlaukssmjörsósa, grillað sumargrænmeti

Ribeye frá Úrúgvæ 25000 D, E  
550 gr grasfóðrað ribeye, þurr meyrnað í 28 daga  
Béarnaise, grillað sumargrænmeti

Galloway T-Bone 29000 D, S  
800 g T-bone, piparsósa, grillað sumargrænmeti

## SÓSUR

Tides BBQ 990 D, V

Béarnaise 990 D, E, V

Piparsósa 990 D, S

Súrsuð eldpiparsósa 990 VG

## KOKKURINN MÆLIR MEÐ

Fjögurra rétta smakkseðill 15900  
Vínþörun 12900

Tómatur G, VG  
Íslenskir tómatar, rúgbrauð, sorbet  
*Le Colture Sylvoz Prosecco, Glera, Ítalía*

Steinbíts crudo D, S, SF  
Hafþyrnisber, wasabiblóm, kantalópa  
*Simonnet-Febvre Petit Chablis, Chardonnay, Frakkland*

Grasfóðrað lambafillet D  
Brasseruð lambaslög, súrkál, rabarbari, Viðeyjarkúmen, kakó  
*Zuccardi Q, Malbec, Argentína*

Basknesk skyrostakaka D, E, G, V  
Sítrussorbet, sultuð appelsína  
*Dr. Loosen Ice Wine, Riesling, Bandaríkin*

## MEÐLÆTI

Grillað sumargrænmeti 2900 D, N, V  
Skyr, graslaukur, furuhnetur

Pancetta blaðkál 2900 D, G  
Geitaostur, reykt pancetta, stökkur laukur, límónusósa

Stökkt smælki 2900 VG  
Reykt paprika, provençale hvítlaukssósa

Sjávarsalat 2500 VG  
Sjávarþang, græn epli, mangó, agúrka, dill

# TIDES

## STARTERS

Oscietra Caviar 19200 D, E, G, SF  
Blini, cured yolk, shallots

Wild Wolffish Crudo 4200 D, S, SF  
Sea buckthorn, wasabi flower, cantaloupe

North Atlantic Snow Crab Salad 4500 D, SF  
Vanilla, fennel, avocado, aquavite

Lobster & Langoustine Croquettes 4300 D, E, G, SF  
Black garlic aioli, Icelandic wasabi

Black Angus Tartare 4500 D, E, G  
Marrow, mustard seeds, fermented cucumber, sourdough

Locally Farmed Tomato 3900 G, VG  
Icelandic tomato, rye bread, sorbet

Root Salad 3900 D, N, V  
Kohlrabi, smoked salsify, parsnip, rutabaga, hummus,  
mint, lavender flower honey

Tides Harvest 22000 D, G, S, SF  
Atlantic prawns, diver scallops, blue mussels, sashimi,  
Flóki cocktail sauce, mignonette, brioche  
To share for two

## HANDMADE PASTA

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

40-Layer Lasagna 7400 D, E, G  
Icelandic lamb, truffle, Reykir

Radicchio Risotto 6600 VG  
Almonds, white asparagus, chervil

## FIRE & SMOKE

From our Jospier Basque Grill

Grilled Dover Sole 7400 D, SF  
Confit celeriac, clams, romanesco, pickled plum

Cod From the Westfjords 7400 D, S, SF  
Miso, roasted bell pepper, buttermilk, daikon, carrot

Charred Beetroot 6100 D, E, G, N, S, V  
Blackberries, mushroom, coffee, sesame

Grass-Fed Icelandic Lamb Fillet 8200 D  
Terrine, sauerkraut, rhubarb, Viðey cumin, cocoa

BBQ Glazed Chicken 7200 D  
Grilled chicken leg, Tides BBQ, sour milk potato,  
charred pear

Charcoal-Grilled Tenderloin 10500 D, G  
220 g tenderloin, hasselback vitelotte, skyr,  
padrón peppers, IPA jus

Catch of the Day 20000 D  
Garlic & caper butter sauce, grilled summer vegetables

Uruguayan Ribeye 25000 D, E  
550 g grass-fed ribeye, dry-aged for 28 days  
Béarnaise, grilled summer vegetables

Galloway T-Bone 29000 D, S  
800 g T-bone, black pepper sauce, grilled summer vegetables

## SAUCES

Tides BBQ 990 D, V

Béarnaise 990 D, E, V

Black Pepper 990 D, S

Fermented Chili 990 VG

## THE ELEMENTS

Four Course Tasting Menu 15900  
Wine Pairing 12900

Locally Farmed Tomato G, VG  
Icelandic tomato, rye bread, sorbet  
*Le Colture Sylvos Prosecco, Glera, Italy*

Wild Wolffish Crudo D, S, SF  
Sea buckthorn, wasabi flower, cantaloupe  
*Simonnet-Febvre Petit Chablis, Chardonnay, France*

Grass-Fed Icelandic Lamb Fillet D  
Terrine, sauerkraut, rhubarb, Viðey cumin, cocoa  
*Zuccardi Q, Malbec, Argentina*

Basque Skyr Cheesecake D, E, G, V  
Citrus sorbet, orange confit  
*Dr. Loosen Ice Wine, Riesling, USA*

## SIDES

Grilled Summer Vegetables 2900 D, N, V  
Skyr, chives, pine nuts

Pancetta Bok Choy 2900 D, G  
Goat cheese, smoked pancetta, crispy onion,  
lime dressing

Crispy Smælki 2900 VG  
Smoked paprika, wild garlic provençale

Sea Slaw 2500 VG  
Wakame, green apple, mango, cucumber, dill