

KOKTEILAR / COCKTAILS

VORSINS BLÓM – BASIL GIMLET	2.900
Gordon's gin, límóna, basil / <i>Gordon's Gin, lime, basil</i>	
ENGUM ÖÐRUM LÍK – MEZCAL JALAPEÑO MARGARITA	3.300
The Lost Explorer Mezcal, jalapeño-síróp, límóna / <i>The Lost Explorer Mezcal, jalapeño syrup, lime</i>	
SIFFON KJÓLL – BANANA PUNCH	3.300
Romm, bananalíkjör, múskat / <i>Rum, banana liqueur, nutmeg</i>	
BRÚNN SUMARJAKKI – ESPRESSÓ MARTINI	3.300
Smirnoff vodka, kaffilíkjör, Espresso / <i>Smirnoff vodka, coffee liqueur, Espresso cream</i>	
HLJÓMSKÁLINN – RASPBERRY MARTINI	2.900
Brennivín, hindberjasíróp, límóna, eggjahvitur, lakkris / <i>Brennivín, raspberry syrup, lime, egg whites, liquorice</i>	
FRÖKEN REYKJAVÍK MULE	2.900
Smirnoff vodka, límóna, mynta, engifer bjór / <i>Smirnoff Vodka, lime, mint, ginger beer</i>	
APEROL SPRITZ	2.600
LIMONCELLO SPRITZ	2.600
með ylliblómátóník / <i>with Elderflower tonic</i>	
MOCKTAIL	1.800
Fáðu barþjóninn til að gera óáfengan kokteil fyrir þig <i>Ask our bartender to make non-alcoholic Cocktail</i>	

BJÓR / BEER

GULL LITE	1.450
Light lager 4,4%	
BOLI	1.550
Premium lager 5,6%	
ÁRSTÍÐARBUNDINN BJÓR – SEASONAL DRAFT	1.600
Spurðu þjóninn / <i>Ask the waiter</i>	

GIN & TONIC

TANQUERY 10

Tónik, sitróna, krækiber /
Tonic water, lemon, gooseberry

2.750

BOMBAY PREMIER CRU

Ylliblómátónik, límóna, mynta /
Elderflower tonic, lime, mint

2.750

MONKEY 47

Light tónik, appelsína, einiber /
Light tonic, orange, juniper berries

2.950

STUÐLABERG

Mediterranean tónik, stjörnuanís,
appelsínubörkur / *Mediterranean
tonic, star anise, orange peel*

2.950

GIN

ÍSLENSKT / ICELANDIC · 3CL

Stuðlaberg	1.500
Stuðlaberg Pink Gin	1.600
Ólafsson	1.600
Marberg Dry	1.650
Marberg Barrel Aged	1.650
Himbrimi Winterbird Edition	1.700
Himbrimi Old Tom	1.700

ERLENT / FROM ABROAD · 3CL

Gordon's	1.200
Tanqueray	1.350
Tanqueray 10	1.650
Bombay Sapphire	1.400
Bombay Premier Cru	1.700
Hendricks	1.800
Monkey 47	2.600

WHISKEY

Jack Daniels	1.300
Bushmills Original	1.350
Johnny Walker Red Label	1.400
Johnny Walker Black Label	1.600
Johnny Walker 18Y	2.400
Chivas Regal 12Y	1.650
Chivas Regal 15Y	1.750
Glenlivet 12Y	1.800
Talisker 10Y	1.800
Nikka from the Barrel	2.200

MAUL / SNACKS

REYKTAR HNETUR OG MÖNDLUR

Ristaðar möndlur og kasjúhnetur með reykttri papriku og chipotle

990

(V) (H)

MARINERAÐAR GRÆNAR ÓLÍFUR

990

(V)

SMOKY NUTS & ALMONDS

Toasted almonds and cashews with smoked paprika and chipotle

990

(V) (H)

MARINATED GREEN OLIVES

990

(V)

BORÐA / EAT

FRÖKEN REYKJAVÍK MEZE

Tilvalið að deila

- grillað flatbrauð
- stökkt ostakex með fræum
- reykt skyr með kryddaðri olíu
- hummus með bökuðum hvítlauk
- geitaostakrem með hunangi

3.500

(L) (G)

DJÚPSTEIKTUR ÍSBÚI

Parmaskinka, heimalöguð sulta, grillað flatbrauð

3.900

(L) (G)

HEIMALAGAÐAR FRANSKAR

Fröken Reykjavík mæjó, trufflusalt, parmesan

1.100

FRÖKEN REYKJAVÍK MEZE

Perfect for sharing

- grilled flatbread
- cheese and seeds cracker
- smoked skyr with angelica oil
- hummus with baked garlic
- goat cheese spread with honey

3.500

(L) (G)

DEEP FRIED "ÍSBÚI" CHEESE

Parma ham, homemade jam, grilled flat bread

3.900

(L) (G)

HOMEMADE FRENCH FRIES

Fröken Reykjavík mayo, truffle salt, parmesan

1.100

(S) SKELFISKUR
SHELLFISH

(V) VEGAN

(L) LAKTÓSI
LACTOSE

(G) GLÚTEN
GLUTEN

(H) HNETUR
NUTS