

## KOKTEILAR / COCKTAILS

<b>VORSINS BLÓM – BASIL GIMLET</b>	2.700
Gordon's gin, límóna, basil / <i>Gordon's Gin, lime, basil</i>	
<b>GULLNIR LOKKAR – BEES KNEES</b>	2.700
Gordon's gin, hunang, sítróna / <i>Gordon's Gin, honey, lemon</i>	
<b>ENGUM ÖÐRUM LÍK – MEZCAL JALAPEÑO MARGARITA</b>	2.900
The Lost Explorer Mezcal, jalapeño-síróp, límóna / <i>The Lost Explorer Mezcal, jalapeño syrup, lime</i>	
<b>SIFFON KJÓLL – BANANA PUNCH</b>	2.900
Romm, bananalíkjör, múskat / <i>Rum, banana liqueur, nutmeg</i>	
<b>BRÚNN SUMARJAKKI – ESPRESSÓ MARTINI</b>	2.900
Smirnoff vodka, kaffilíkjör, Espressó / <i>Smirnoff vodka, coffee liqueur, Espresso cream</i>	
<b>HLJÓMSKÁLINN – RASPBERRY MARTINI</b>	2.900
Brennivín, hindberjasíróp, límóna, eggjahvítur, lakkrís / <i>Brennivín, raspberry syrup, lime, egg whites, liquorice</i>	
<b>FRÖKEN REYKJAVÍK MULE</b>	2.400
Smirnoff vodka, límóna, minta, engifer bjór / <i>Smirnoff Vodka, lime, mint, ginger beer</i>	
<b>APEROL SPRITZ</b>	2.400
<b>LIMONCELLO SPRITZ</b>	2.400
með ylliblómátónik / <i>with Elderflower tonic</i>	
Fáðu barþjóninn til að gera óáfengan kokteil fyrir þig <i>Ask our bartender to make non-alcoholic Cocktail</i>	1.800

## BJÓR / BEER

<b>GULL LITE</b>	1.350
Light lager 4,4%	
<b>BOLI</b>	1.350
Premium lager 5,6%	
<b>ÁRSTÍÐARBUNDINN BJÓR – SEASONAL DRAFT</b>	
Spurðu þjóninn / <i>Ask the waiter</i>	

## GIN & TONIC

### TANQUERY 10

Tónik, sítróna, krækiber /  
*Tonic water, lemon, gooseberry*

2.550

### BOMBAY PREMIER CRU

Ylliblómatónik, límóna, mynta /  
*Elderflower tonic, lime, mint*

2.550

### MONKEY 47

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

2.850

### STUÐLABERG

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

2.850

## GIN

### ÍSLENSKT / ICELANDIC · 3CL

Stuðlaberg	1.500
Stuðlaberg Pink Gin	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	1.700
Bombay Sapphire	1.350
Bombay Premier Cru	1.700
Hendricks	2.100
Monkey 47	2.400

## WHISKEY

Glenlivet 12Y	1.800
Johnny Walker Red Label	1.400
Johnny Walker Black Label	1.600
Johnny Walker 18Y	1.950
Lagavulin 16Y	2.300
Talisker 10Y	1.700
Jack Daniels	1.200
Chivas Regal 12Y	1.400
Chivas Regal 18Y	1.600
Jameson	1.100
Flóki Single Malt	2.300

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