

## FORRÉTTIR

<b>GRÆNMETIS TACO 4 STK</b>	3.390.-
Daðla, sveppur, eldpirar, tómatur	
<b>SKELFISKSÚPA SJÁVARGRILLSINS</b>	3.690.-
Fenníka, reykt ýsa, bláskelssoð	
<b>TERIYAKI LAX</b>	3.790.-
Tómatur, wasabi, jogurt, kínoa	
<b>HUMAR TACO (4 STK)</b>	4.190.-
Daðla, rauðlaukur, hvítlaukur, parmigiano	
<b>NAUTA CARPACCIO</b>	3.990.-
Klettsalat, truffla, parmigiano, valhnetur	

## SUSHI

<b>DJÚPSTEIKT HUMAR MAKI (10 BITAR)</b>	4.590.-
Humar, spínat, hvítlaukur, eldpirar	
<b>SURF &amp; TURF MAKI (10 BITAR)</b>	4.890.-
Nautapynnur, humar tempura, hvítlaukur	
<b>LAXA MAKI (10 BITAR)</b>	3.990.-
Lárpera, agúrka, rjómaostur	
<b>LAXA SASHIMI (12 BITAR)</b>	3.590.-
Engifer, wasabi, wakame	

## SALADS

<b>SKELFISK SALAT</b>	5.490.-
Humar, hörpuskel, tígrisrækja, daðla, tómatur, parmigiano	
<b>KJÚKLINGA SALAT</b>	4.490.-
Kjúklingur, beikon, basilíka, wasabi hnetur, parmigiano	

## AÐALRÉTTIR

<b>FISKUR DAGSINS</b>	5.990.-
Vinsamlegast spyrjið þjóninn	
<b>PÖNNUSTEIKTUR SALT FISKUR</b>	6.290.-
Kús kús, tómatur, basil, chorizo skinka	
<b>GRILLADUR &amp; HÆGELDADUR LAX</b>	6.190.-
Sæt kartafla, sólselja, agúrka, epli	
<b>SKELFISK PASTA</b>	5.990.-
Humar, hörpuskel, tígrisrækja, parmigiano	
<b>GRILLAD KÁLFA RIBEYE &amp; HUMAR VINDILL</b>	9.990.-
Jarðepli, sveppur, laukur, grænkál	
<b>GRILLUÐ LAMBAMJÖDM &amp; LAMBAHÁLS</b>	8.990.-
Jarðepli, grænkál, ostrusveppur, gulrót	
<b>GRASKERS VORRÚLLA</b>	5.990.-
Grasker, kjúklingabaunir, sesam, soya	

## SIDES

<b>GRÆNT SALAT</b>	1.890.-
Daðla, tómatur, parmigiano	
<b>PARMIGIANO SMÆLKI</b>	1.990.-
<b>FRANSKAR KARTÖFLUR</b>	1.990.-
<b>SÆTKARTÖFLU FRANSKA</b>	1.990.-
<b>TRUFFLU MAJÓNES</b>	690.-
<b>HVÍTLAUKS MAJÓNES</b>	690.-
<b>ELDPIPAR MAJÓNES</b>	690.-

## FÆÐUÓPOL &amp; OFNÆMI

Vinsamlegast látið þjóninn vita ef það eru einhver fæðuópol eða ofnæmi.

## GRILLPARTÝ

Sex rétta ævintýraferð um eldhúsið okkar  
Einungis borið fram fyrir allt borðið

**VERÐ Á MANN 14.500.-**  
**MEÐ SÉRVÖLDUM VÍNUM 24.500.-**

TEKUR UM 2 - 2½ TÍMA  
EINGÖNGU Í BODI TIL 21:30

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## SÆLKERAVEISLA

### HÆGELDADUR ÞORSKUR & HUMAR

Jarðskokki, perlulaukur, brioche, Dill

### TERIYAKI LAX

Tómatur, wasabi, jógúrt, kínoa

### GRILLAD KÁLFA RIBEYE

Jarðepli, sveppur, laukur, grænkál

### HVÍTSÚKKULADIMÚS

Hindber, karamella, hafrar, tonka

**VERÐ Á MANN 13.500.-**  
**MEÐ SÉRVÖLDUM VÍNUM 22.900.-**

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## FISKVEISLA

### SKELFISKSÚPA SJÁVARGRILLSINS

Fenníka, reykt ýsa, bláskelssöð

### GRILLUÐ FISKI TVENNA

Vinsamlegast spyrjið þjóninn

### CRÈME BRÛLÉE

Jarðarber, súra, kakóbaun

**VERÐ Á MANN 10.900.-**

# DINNER



## STARTERS

<b>VEGETARIAN TACO 4 PCS</b> Dates, mushroom, chili, tomato	3.390.-
<b>SEAFOOD GRILL'S SHELLFIS SOUPS</b> Fennel, smoked haddock, blue mussel broth	3.690.-
<b>TERIYAKI SALMON</b> Tomato, wasabi, yogurt, quinoa	3.790.-
<b>SLOW COOKED COD &amp; LANGOUSTINE</b> Artichoke, pearl onion, brioche, Dill	3.990.-
<b>LANGOUSTINE TACO (4 PCS)</b> Date, red onion, garlic, parmigiano	4.190.-
<b>BEEF CARPACCIO</b> Arugula, truffle, parmigiano, walnut	3.990.-

## SUSHI

<b>DEEP FRIED LANGOUSTINE MAKI (10 PCS)</b> Spinach, garlic, chili	4.590.-
<b>SURF &amp; TURF MAKI (10 PCS)</b> Beef carpaccio, langoustine tempura, garlic	4.890.-
<b>SALMON MAKI (10 PCS)</b> Salmon, avocado, cucumber, cream cheese	3.990.-
<b>SALMON SASHIMI (12 PCS)</b> Ginger, wasabi, wakame	3.590.-

## SALADS

<b>SHELLFISH SALAD</b> Langoustine, scallop, tiger prawn, date, tomato, parmigiano	5.490.-
<b>CHICKEN SALAD</b> Chicken, bacon, basil, wasabi nuts, parmigiano	4.490.-

## MAIN COURSES

<b>CATCH OF THE DAY</b> Please consult your waiter	5.990.-
<b>PAN FRIED SALTED COD</b> Couscous, tomato, basil, chorizo ham	6.290.-
<b>GRILLED &amp; SLOW COOKED SALMON</b> Sweet potato, dill, cucumber, apple	6.190.-
<b>SHELLFISH PASTA</b> Langoustine, scallop, tiger prawn, parmigiano	5.990.-
<b>GRILLED VEAL RIBEYE &amp; LANGOUSTINE CIGAR</b> Potato, mushroom, onion, green kal	9.990.-
<b>LAMB SIRLOIN &amp; LAMB NECK</b> Potato, green kale, oyster mushroom, carrot	8.990.-
<b>BUTTERNUT SQUASH SPRING ROLL</b> Butternut squash, chickpeas, sesame, soya	5.990.-

## SIDES

<b>GREEN SALAD</b> Date, tomato, parmigiano	1.890.-
<b>PARMIGIANO POTATOES</b>	1.990.-
<b>FRENCH FRIES</b>	1.990.-
<b>SWEET POTATO FRIES</b>	1.990.-
<b>TRUFFLE MAYONNAISE</b>	690.-
<b>GARLIC MAYONNAISE</b>	690.-
<b>CHILI MAYONNAISE</b>	690.-

### ANY ALLERGIES?

Please consult our waiter in order to modify any of the dishes.

## GRILL PARTY

A Six course adventure through our kitchen  
Only served for the whole table

**PRICE PER PERSON 14.500.-**  
**WITH SELECTED WINES 24.500.-**

DURATION BETWEEN 2H - 2½ H  
AVAILABLE UNTIL 21:30

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## CHEF'S CHOICE

### **SLOW COOKED COD & LANGOUSTINE**

Artichoke, pearl onion, brioche, Dill

### **TERIYAKI SALMON**

Tomato, wasabi, yogurt, quinoa

### **GRILLED VEAL RIBEYE**

Potato, mushroom, onion, green kale

### **CHOCOLATE MOUSSE**

Raspberry, Carmella, oats, tonka

**PRICE PER PERSON 13.500.-**  
**WITH SELECTED WINES 22.900.-**

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## FISH FEAST

### **SEAFOOD GRILL'S SHELLFISH SOUP**

Fennel, smoked haddock, blue mussel broth

### **GRILLED FISH COMBO**

Please consult your waiter

### **CRÈME BRÛLÉE**

Strawberry, sorrel, cacao nib

**PRICE PER PERSON 10.900.-**