

## Classic Appetizers

— 2.250 —

Bragðmikil humarsúpa Róberts  
humar gnocchi - brauð - tapenade  
Robert's hearty langoustine soup  
langoustine gnocchi - bread - tapenade


Heitreyktur lax & rúgbrauðs kex  
epli - fennel - tzatziki dressing  
Hot smoked salmon & Rye bread chips  
apple - fennel - tzatziki dressing


Ristaður túnfiskur í corn tortillu  
chili & mais salsa - lárperu dressing  
Seared tuna soft taco  
chili & corn salsa - avocado dressing

Nauta carpaccio & basil pesto  
klettasalat - parmesan - ristuð fræ  
Beef carpaccio & basil pesto  
ruccola - parmesan - seeds

Heitreykt andabringa & rauðbeður  
döðlur - geitaostur - granatepli  
Hot smoked duck breast & beetroot  
dates - goat's cheese - pomegranate

Spæsí buffalo kjúklingur á hvítlauksrist   
sítrus hrásalat - gráðosta dressing  
Spicy buffalo fried chicken open sandwich  
citrus coleslaw - blue cheese dressing

Kjúklinga & fetaost quesadillas   
svartbaunir - grískt jógúrt - pæklað salat  
Picante chicken & feta quesadillas  
black beans - greek yogurt - pickled peppers

Cajun nautahamborgari & reykt svínalæri   
dijon dressing - ostur - gúrka  
Cajun beef burger & smoked pork shoulder  
dijon dressing - cheese - pickles

## Sides

Béarnaise sauce — 450

Fries & tomato sauce — 950

Olives Provencal — 950

Homemade bread & tapenade — 950

Sautéed vegetables — 1.350

Mixed salad & vinaigrette — 1.350

Onion rings with Dijon dressing — 1.350

# Forchetta

B A R I N N

## Four Course Tasting Menus

### GREEN VALLEY

— 6.950 —

Grænertu mauksúpa	Green beans velouté
Edamame quesadillas	Edamame quesadillas
Quinoa sveppa borgari	Quinoa mushroom burger
Kókos crème brûlée	Coconut crème brûlée

### FLY FISH

— 7.450 —


Heitreyktur lax	Hot smoked salmon
Kjúklinga & fetaost quesadillas	Chicken & feta quesadillas
Fiskréttur dagsins	Fish of the day
— eða —	— or —
Steinbítur Florentine	Wolffish Florentine
Skyrfrauð	Skyr mousse

### SMOKEY BAY

— 7.950 —


Humarsúpa	Langoustine soup
Nauta carpaccio	Beef carpaccio
Lamba ribeye	Ribeye of lamb
— eða —	— or —
Grillað hrossafille	Grilled fillet of horse
Súkkulaðikaka	Chocolate cake

## Desserts — 1.950 —

Volg súkkulaðikaka & karamellu fudge   
bourbon vanilluís

Warm chocolate cake & caramel fudge  
bourbon vanilla ice cream


Skyrfrauð & rabbarbara compote  
blönduð ber - hvítt súkkulaði kex  
Skyr mousse & rhubarb compote  
red berries - white chocolate crumble

Kókos crème brûlée & ástríðualdinís   
ristaðar kókosflögur

Coconut Crème brûlée & passion fruit ice cream  
toasted coconut flakes

## Grand Appetizers

— 3.550 —

Fiskréttur dagsins   
þjónn yðar veitir upplýsingar varðandi rétt dagsins  
Fish of the day  
Please ask your waiter about the chef's choice

Pönnusteiktur steinbítur Florentine  
kartöflumauk - spinat - mornaysósa  
Atlantic wolffish Florentine  
potato purée - spinach - mornay sauce


Grillað hrossafille & sultaður laukur  
smælki - graslaukur - beikon - béarnaise  
Grilled fillet of horse & caramelised onion  
chive potatoes - bacon - béarnaise


Kryddjurta hjúpað lamba ribeye  
kremuð polenta - smjörsteiktir sveppir - rauðvíns gljái  
Herb crusted ribeye of lamb  
creamy polenta - sautéed mushrooms -  
red wine reduction


## Veggie Appetizers

— 2.250 —

Sesar salat & parmesan brauðteningar  
konfekt tómatar - ætíþystlar - romain hjörtu  
Baby gem Caesar salad  
tomatoes - artichokes - parmesan croutons


Grænertu & feta mauksúpa   
bauna & mintu salsa - karrí olía  
Green beans & féta velouté  
peas & mint salsa - curry oil

Grilluð Edamame quesadillas   
tómatar & kóriander - papriku coulis  
Picante Edamame quesadillas  
tomato & coriander - red peppers coulis

Quinoa sveppa borgari   
cheddar - pækluð gúrka - spicy mæjón  
Quinoa mushroom burger  
cheddar - pickles - spicy mayo

Krispí buffalo sellerírót á hvítlauksrist  
sítrus hrásalat - gráðosta dressing  
Buffalo celeriac open sandwich  
citrus coleslaw - blue cheese dressing

Starfsfólk veitir upplýsingar um ofnæmisvalda  
Please inform us of a food allergy or intolerance

 Fánlegt einnig krakkavænt — 1.100  
Available as children's portions — 1.100

## Draft Beer 33 cl 50 cl

Kaldi Ljós - Blonde Lager	1.200	1.600
Kaldi Norðan - Amber Ale	1.200	1.600
Kaldi Vikunnar - Ask your waiter	1.200	1.600
Stella Artois - Belgian Pilsner	1.200	1.600
Guinness - Irish Dry Stout	1.600	
		40 cl
Borg Brugghús vikunnar - Ask your waiter	1.600	
Borg Brugghús Úlfur - IPA	1.600	
Borg Brugghús Bríó - Pilsner	1.600	
Gull Lite - Gluten Free Lager	1.450	

## Beer 33 cl

Stella Artois - Belgian Pilsner	1.350	
Ciders	1.350	
Leffe Blonde - Pale Ale	1.600	
Stella Artois - 0.0%	950	
Borg Brugghús Bríó - Wheat Ale - 0.5%	950	
Borg Brugghús Úlfrún - Session IPA - 0.5%	950	

## Soda

Pepsi, Pepsi Max - 30 cl	500	
7UP, Appelsín, Sparkling water - 25 cl	500	
Egils Malt - Traditional Icelandic soft drink - 33 cl	500	

## Sparkling wine 20 cl 75 cl

Lamberti Prosecco Extra Dry - Italy	1.850	6.500
Segura Viudas Brut Reserva Cava - Spain	1.950	6.750
Teresa Rizzi Rosé Spumante - Italy	1.950	
Willm Cremant d'Alsace Brut - France	9.750	

## Champagne 20 cl 75 cl

Moët & Chandon Brut Impérial	3.900	14.900
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## Rosé 15 cl 75 cl

Cannonau Di Sardegna DOC Rosato - Italy	1.950	9.750
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# Forréttab B A R I N N

## White Wine 15 cl 75 cl

House Wine - Ask your waiter	1.650	6.500
Domain La Moriniere Loire - Sauvignon Blanc - France	1.800	7.550
Emiliana Novas Gran Reserva - Chardonnay - Chile	1.800	7.550
Weingut Frank - Gruner Veltliner - Austria	1.800	7.550
Santa Sofia Le Calderare Garda - Pinot Grigio - Italy	1.850	7.850
Domain des Melandes - Petit Chablis - France	2.150	9.950
Domain de la Ville de Colmar Alsace - Riesling - France	7.950	
Casa Rojo La Marimorena - Albariño - Spain	10.850	
Clos Henry Marlborough - Sauvignon Blanc - New Zealand	8.950	
Henry Bourgeois Les Barones - Sancerre - France	10.950	
Audaya Camminera di Sardegna - Vermentino - Italy	11.550	
Moillard Pouilly-Fuisse LGCF - Chardonnay - France	12.950	

## Red Wine 15 cl 75 cl

House Wine - Ask your waiter	1.650	6.500
Maison Barboulot Pays d'Oc - Cab/Syrah - France	1.750	7.550
Domain Bousquet Reserve Organic - Malbec - Argentina	1.850	7.850
Santa Sofia Valpolicella - Ripasso Superiore - Italy	1.950	9.450
Bodegas Muga Reserva - Rioja - Spain	2.150	10.750
Renato Ratti Barbera D'Asti DOP - Barbera - Italy	9.950	
Bodegas Bulas Douro DOC Tinto - Portugal	8.550	
Casa Rojo Ribera del Douro - Tempranillo - Spain	9.450	
Chateau de Ribebon Bordeaux Supérieur - France	9.550	
Francois d'Allaines Bourgogne - Pinot Noir - France	10.550	
Audarya Cannonau di Sardegna DOC - Italy	11.950	
Monte Antico IGP Super Tuscany - Italy	10.450	
Rivetto Barolo DOCG - Serralunga - Italy	15.950	
Bava Barolo di Castiglione Falletto Scarrone - Italy	22.550	



Forréttabarinn T-Shirt — Unisex S - M - L 5.000

## House Cocktails

Apricot Delight	2.650	
Vodka, Apricot Liqueur, Egg white, Lemon		
Hibiscus Collins	2.650	
Gin, Limoncello, Hibiscus, Lemon, Soda		
Grand Crowberries	2.650	
Gin, Crowberry liqueur, Grand Marnier, Vanilla, Lime		
Arctic Monkey	2.650	
Tequila, Pineapple, Ginger, Lime, Habanero Bitters		
Black Death Sour	2.650	
Brennivín, Chartreuse, Egg white, Lemon, Bitters		
Harbour Nights	2.650	
Dark Rum, Cocchi Americano, Lemon		
Slippery Slope	2.650	
Bourbon, Apperol, Lemon		

## Alcohol Free Cocktails

Cherry Pie	1.400	
Cherry soda, Lime, Apple juice		
Ginger Mama	1.400	
Ginger beer, Honey, Lime, Pineapple juice		

## Classic Cocktails

Whiskey Sour	2.650	
Bourbon, Lemon, Sugar, Egg white, Angostura		
Negroni	2.650	
Gin, Campari, Vermouth		
Kiev Mule	2.550	
Vodka, Lime, Ginger beer		
Aperol Spritz	2.550	
Aperol, Prosecco, Sparkling water		

## Local Crafted Spirits

GIN	2.000	
Stuðlaberg		
Stuðlaberg Pink Gin		
Marberg Classic		
Marberg Barrel Aged		
Himbrimi Old Tom		
Himbrimi London Dry		
Ólafsson Premium		
OTHER	2.000	
Hvítserkur Rum		
Hvítserkur Spiced Rum		
Hovdenak Þrista liqueur		
Loki Vodka		
Rökkvi Cold Brew Coffee Liqueur		
Flóki Single Malt		