

# Kaffi Coffee

Kaffi m/ ábót  
Regular – Kr. 350.-

Espresso – Kr. 350.-

Cappuccino – Kr. 400.-

Te  
Tea – Kr. 300.-

Auka espresso skot  
Extra espresso shot – Kr. 70.-

Kakó  
Hot Chocolate – Kr. 450.-

Americano – Kr. 400.-

Café Latté – Kr. 400.-

Swiss Mocha – Kr. 490.-

Kaffisíróp  
Flavored Syrup – Kr. 70.-

# Kökur Cakes

Súkkulaðikaka – Kr. 950.-  
Chocolate Cake

Ostakaka – Kr. 950.-  
Cheesecake

Vaffla með sultu og rjóma – Kr. 950.-  
Waffle with jam and cream

Pekanhnetukaka – Kr. 950.-  
Pecan Pie

Eftirréttakaka – Kr. 950.-  
Dessert cake

Pönnukökur með sultu og rjóma  
2 stk./pcs – Kr. 950  
Icelandic Pancakes w/jam & cream.

# Forréttir/Smáréttir

## Starters/Small courses

1. Hússalatið 1/2 – Kr. 1.190.-  
Side salad 1/2

Iceberg kál, fetaostur, rauðlaukur, ólífur, tómatar & 73 dressing yfir.

Iceberg, feta cheese, red onions, olives, tomatoes & 73 dressing.

3. Ostastangir 6 stk. - Kr. 1.190.-  
Deepfried cheese sticks 6 pieces.

Djúpsteikar ostastangir bornar fram með salsasósu.

Deepfried cheese sticks served with salsa.

2. Nachos – Kr. 1.190.-

Nachos með salsa & ostasósu.

Nachos with salsa & nacho cheese.

4. Kjúklingavængir með gráðaostasósu.  
Hot Wings with blue cheese dressing.

8 stk. / pieces  
12 stk./ pieces

Kr. 1.190.-  
Kr. 1.590.-

## Salöt

## Salads

5. Grískt salat – Kr. 1.990.-  
Greek salad

Íssalat, fetaostur, rauðlaukur, ólífur, tómatar og dressing.

Iceberg lettuce, feta cheese, red onions, olives, tomatoes and dressing.

6. Caesar Salat 73 – Kr. 1.990.-  
Caesar salad 73

Salat, brauðteningar, kjúklingur, beikon, parmesan og dressing.

Lettuce, croutons, chicken, bacon, parmesan and dressing.

7. Kúrbítssalat – Kr. 1.990.-  
Grilled Zucchini salad

Salat, kirsuberjatómatar, ristaðar möndlur, radísur, grillaður kúrbítur & hunangs Dijon dressing.

Lettuce, cherry tomatoes, roasted almonds, radishes, grilled zucchini & honey Dijon dressing.

# Fiskur

## Fish

8. Bleikja – Kr. 2.990.-  
Artic Char

Bleikja með fersku salati pönnusteiktum dill kartöflum og ferskri sítrónusósu.

Artic Char with a fresh salad, panfried dill potatoes and a fresh lemon sauce.

9. Lax – Kr. 2.790.-  
Salmon

Lax með feta salati og bankabyggi.

Salmon with feta salad and cooked barley.

10. Þorskur – Kr. 2.490.-  
Cod

Pönnusteiktur þorskur með svissuðu grænmeti og kartöflum.

Panfried cod with sautéed vegetables and potatoes.

# Steikur

## Steaks

11. Nautafille – Kr. 3.690.-  
Beef fillet.

Grillað 200 gr. Nautafille með bakaðri kartöflu eða frönskum.

Grilled 200 gr. Beef fillet with a baked potato or fries.

12. Lambavöðvi – Kr. 3.490.-  
Lamb

Grillaður 200 gr. Innanlærisvöðvi með bakaðri kartöflu eða frönskum.

Grilled 200 gr. lamb steak with a baked potato or fries.

13. Sú Stóra – Kr. 4.950.-  
The Big One

Grillað 400 gr. Nautafille með bakaðri kartöflu eða frönskum.

Grilled 400 gr. Beef fillet with a baked potato or fries.

14. Kjúklingabringa – Kr. 2.290.-  
Chicken Breast

Grilluð kjúklingabringa með salati og bakaðri kartöflu eða hrísgrjónum.

Grilled chicken breast with salad and a baked potato or rice.

Val er um bernaise eða piparsósu með nauti & lambi /  
Choice of bernaise or pepper sauce with beef & lamb.  
Auka kjúklingabringa kr. 800.- / extra chicken breast kr. 800.-



# Samlokur Sandwiches

23. Kjúklingasamloka - Kr. 1.800.-  
Chicken sandwich

Sneidd kjúklingabringa, kál, tómatar, paprika og hvítlaukssósa á grilluðu baguette.

Sliced chicken breast, lettuce, tomatoes, bell pepper and garlic sauce on a grilled baguette.

25. BLT samloka – Kr. 1.800.-  
BLT sandwich

Beikon, kál, tómatar, majones og sætt sinnep.

Bacon, lettuce, tomatoes, mayonaise and sweet mustard.

24. Steikarsamloka – Kr. 1.950.-  
Steak sandwich

Sneidd nautasteik, kál, paprika, tómatar og 73 sósa á grilluðu baguette.

Sliced beef, lettuce, bell pepper, tomatoes and 73 sauce on a grilled baguette.

# Eftirréttir Desserts

26. Ís  
Ice cream

Vanilluís með berjum, bökuðum upp úr hlynsrópi og súkkulaðisósu.

Vanilla Ice cream with berries baked in maple syrup and chocolate sauce.

**Stór / Large – Kr. 1.500.-**  
**Lítill / Small – Kr. 900.-**

27. Súkkulaðikaka – Kr. 950.-  
Chocolate dessert cake

Volg súkkulaðikaka með mjúkri súkkulaðimiðju.

Warm chocolate cake with a soft chocolate center.

28. Vaffla með ís – Kr.1200.-  
Waffle with ice cream

Vaffla með vanilluís og súkkulaðisósu.

Waffle with ice cream and chocolate sauce.

# Icelandic bottled beer

As our brilliant Icelandic breweries continue to brew new awesome types of beer every month or so, this list is not final.

Úlfur IPA 5,9% (33cl) – Kr. 950  
Úlfur (wolf) is a powerful clear ale, rich of love and bitterness. Saturated with American hops and Icelandic innovation.

Freyja 4,5% (33cl.) – Kr. 950  
A very refreshing and sparkling clear wheat ale, gently spiced with coriander and orange peel.

Móri 5,5% (33cl.) – Kr. 1.450  
A clear ruby color with a medium body. Roasted malt and caramel with a smooth bitter finish.

Einstök IPA 5,6% (33cl.) – Kr. 950  
Mild, slight toffee, generous hop aroma and flavour from late hop addition.

Kaldi Lager 5% (33cl.) – Kr. 950  
A light golden beer, hoppy aroma and malty taste.

Kaldi Lite 4,4% (33cl.) – Kr. 950  
A very light flavor low carb beer with a light flowery sweet taste.

Black Death beer 5,8% (33cl) – Kr. 1.100  
Pitch black beer, light brown creamy head. Roasted malt with strong notes of coffee and chocolate. Smokey aftertaste.

Viking Gylltur 5,6% (33cl.) – Kr. 950  
Light golden color, malt and sweet corn.

Viking Stout 5,8% (33cl) – Kr. 1.100  
Pitch black beer, lots of filling, hint of roasted cocoa and coffee beans. Very smoky aftertaste.

Thule 5% (33cl.) – Kr. 950  
Light beer, medium bitterness, flavor of hops.

Egils Gull 5% (33cl.) – Kr. 950  
Light beer, fresh, medium bitterness, moderate grain and malt.

Gæðingur Pale Ale 4,5% (33cl.) – Kr. 950  
Golden ale, unsweetened, medium bitterness. Strong flavor of hops, fruit, grass & spice.

Pils Organic 5% (33cl.) – Kr. 950  
Golden pils beer, rich head. Flowers, grass, hint of dough and spices. A beer with distinctive floral hoppyness.

Bjartur Blond 5% (33cl) – Kr. 950  
Bjartur is dry yet still malty. Very floral and fruity with a hint of orange in the flavor.

Skjálfti 5% (33cl.) – Kr. 950  
A golden beer with light to medium body and a good balance between malt and hops. A hint of caramel and sweetness in the flavor and medium bitter finish

Lava 9,4% (33cl.) – Kr. 1.300  
Full bodied, pitch black with a thick brown head. Sweet with chocolate and roasted malt.

Einstök White Ale 5,2% (33cl.) – Kr. 950  
Complex flavors of the classic witbier, including orange peel and coriander.

Kaldi Dark 5% (33cl.) – Kr. 950  
Dark beer, rich toasty malt flavor with a hint of caramel.

Stinnings Kaldi 4,6% (33cl.) – Kr. 950  
Golden medium flavor beer with Angelica (Hvönn) herb with a hint of caramel.

Norðan Kaldi 5,4% (33cl) – Kr. 950  
Golden Ale, fresh, medium bitterness. Hints of Malt and caramel.

Viking Classic 4,6% (33cl.) – Kr. 950  
Dark lager with a sweet caramelly flavor.

Viking Lite 4,4% (33cl.) – Kr. 950  
Very light pale lager. Light sweetness and very light bitterness.

Boli Premium 5,6% (33cl.) – Kr. 950  
Light beer, mild with a hint of sweetness and soft maltyness to the flavor.

Egils Lite 4,4% (33cl) – Kr. 950  
Very light pale lager. Dry fresh, very little bitterness, grain, corn and flowery.

Gæðingur Lager 5% (33cl.) – Kr. 950  
Light beer, fresh with medium bitterness. Soft tones of malt, caramel & hay.

On draft:  
Ask the waiter because we rotate types regularly.