



*Sæta svímit*

GASTROPUB

DRYKKIR / DRINKS

# KOKTEILAR / COCKTAILS

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## Whiskey Sour

Bourbon, lime, simple syrup, aromatic bitter, egg white, Triple Sec

**2.990 kr.**

## Old Fashioned

Bourbon, raw sugar, orange bitter, aromatic bitter

**2.890 kr.**

## Vodka Mule

Vodka, ginger beer, lime, simple syrup

**2.790 kr.**

## Manhattan

Bourbon, Antica Formula, aromatic bitter

**2.890 kr.**

## RVK Mule

Brennivín, lime, ginger beer, simple syrup

**2.890 kr.**

## Jarðarberja / Strawberry Daquiri

Rum, lime, simple syrup, strawberry, purée

**2.890 kr.**

## Cherita

Gin, Amaretto, cranberry juice, strawberry liqueur, lime, vanilla syrup

**2.890 kr.**

## Espresso Martini

Vanila vodka, Kahlua, butterscotch, espresso, Aztec chocolate bitter

**2.890 kr.**

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VINNINGSKOKTEILL ÞEMAKEPPNI  
ÍSLANDSMÓTS BARÐJÓNA 2022

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## Úga Bloody Búga,

Blood orange gin, rhubarb liqueur, vanilla syrup,  
pineapple juice, lime juice, tonic

**2.890 kr.**

# KOKTEILAR / COCKTAILS

## Reykjavíkurnætur

Brennivín, Chambord, rhubarb liqueur, plum syrup, lime, sprite

**2.990 kr.**

## RVK Cosmo

Vodka, Triple Sec, cranberry juice, lime juice, simple syrup

**2.890 kr.**

## Crowberry

Tequila Añejo, crowberry liqueur, wild thyme syrup, lime

**2.990 kr.**

## Blueberry Plum Rum

Rum, blueberry liqueur, plum syrup, lemonade, lime juice

**2.990 kr.**

## Rabbabararúna

Gin, rhubarb liqueur, lime, simple syrup, rhubarb bitter

**2.990 kr.**

## Bartender's choice

**2.890 kr.**

# KOKTEILKÖNNUR / COCKTAILS PITCHERS

HEILL LÍTER AF HAMINGJU / 1 LITER

## Mojito

Rum, lime, sugar, mint

**5.990 kr.**

## Jarðarberja / Strawberry Mojito

Rum, lime, sugar, mint, strawberry

**5.990 kr.**

## RVK Cosmo

Vodka, Triple Sec, cranberry juice, lime juice, simple syrup

**5.990 kr.**

## Vodka Mule

Vodka, ginger beer, lime, simple syrup

**5.990 kr.**

## Passion Mojito

Rum, lime, sugar, mint, passion fruit

**5.990 kr.**

Kokteilkönnur eru ekki á Happy Hour / Cocktails pitchers are not on Happy Hour

# GINBARINN / THE GIN BAR

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## GIN KOKTEILAR / COCKTAILS

**Martini** 2.890 kr.

*Tanqueray 10, Dry vermouth*

**Tom Collins** 2.890 kr.

*Bombay, sugar, lemon, soda*

**Gimlet** 2.890 kr.

*Martin Miller, lime, simple syrup*

**Negroni** 2.890 kr.

*Beafeeter, Campari, Antica Formula*

## GIN & TONIC

Einfaldur/Single      Tvöfaldur/Double

**Monkey 47** 2.990 kr.      3.690 kr.

*Juniper berries and dried lime*

**64° Angelica** 2.590 kr.      3.190 kr.

*Dried lime*

**Ólafsson gin** 2.590 kr.      3.190 kr.

*Juniper berries and thyme*

**Hendrick's** 2.590 kr.      3.190 kr.

*Cucumber and pepper*

**Stuðlaberg gin** 2.590 kr.      3.190 kr.

*Star anis and lemon zest*

**Himbrimi London dry** 2.590 kr.      3.190 kr.

*Dried lemon and thyme*

# MOJITO

## Mojito

Rum, lime, sugar, mint

2.490 kr.

## Passion Mojito

Rum, passion purée, lime, sugar, mint

2.490 kr.

## Jarðarberja / Strawberry Mojito

Rum, lime, sugar, mint, strawberry purée

2.490 kr.

## Chili Mojito

Bacardi Razz, lime, sugar, mint, chili

2.490 kr.



# BJÓR Á KRANA / DRAFT

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Viking Lite Classic 0,5 l	1.590 kr.
Viking Lite Classic 0,33 l	1.090 kr.
Thule 0,5 l	1.590 kr.
Thule 0,33 l	1.090 kr.
Víking Gylltur 0,5 l	1.690 kr.
Víking Gylltur 0,33 l	1.190 kr.
Bóndi Session IPA 0,5 l	1.690 kr.
Bóndi Session IPA 0,33 l	1.290 kr.
Einstök Pale Ale 0,4 l	1.590 kr.
Einstök White Ale 0,4 l	1.590 kr.

# BJÓR Á KRANA / DRAFT

Ljós Kaldi 0,5 l	1.790 kr.
Ljós Kaldi 0,33 l	1.290 kr.
Ljós Kaldi stígvél / in beer boot 0,6 l	1.990 kr.
Ljós Kaldi stígvél / in beer boot 1,3 l	2.790 kr.
Dökkur Kaldi 0,5 l	1.790 kr.
Dökkur Kaldi 0,33 l	1.290 kr.
Kaldi IPA 0,5 l	1.890 kr.
Kaldi IPA 0,33 l	1.390 kr.
Árstíðarbundin bjór / Seasonal beer 0,4	1.590 kr.

## Sæta Svínið Special Bottled Beer – 750 ml

Fruity with hoppy background and a share of bitterness.  
Aroma from fruits, oranges and spices – 4.6%

2.390 kr.



# FLÖSKUBJÓR / BOTTLED BEER

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## ÍSLENSKUR BJÓR / ICELANDIC BEER

FROM BORG BREWERY

### NR 1 Bríó – Pilsner

*Bríó is the first beer made by Borg Brewery – 4.5%*

**1.690 kr.**

### NR 3 Úlfur Indian Pale Ale

*Fresh with grapefruit and citrus aromas – 5.9%*

**1.890 kr.**

### NR 19 Garún Icelandic Stout

*Chocolate, café and liquorice tones – 11.5%*

**2.190 kr.**

### NR 34 Úlfrún Session IPA (dós / can)

*Tropical fruity flavor – 4.5%*

**1.690 kr.**

### Nr 10 Snorri Icelandic Ale

*Unfiltered, slightly cloudy ale brewed with Icelandic barley and organic Icelandic thyme - 5,3%*

**1.790 kr.**

FROM VÍKING BREWERY

### Krummi Stout (dós / can)

*Just like Flóki's ravens, Krummi Stout is pitch black. With its reminiscences of cocoa and coffee in the flavour and a smoothly roasted aftertaste, it is a pioneer Iceland's first stout – 5,8 %*

**1.690 kr.**

# FLÖSKUBJÓR / BOTTLED BEER

## FROM EINSTÖK BREWERY

### Einstök Arctic Pale Ale

*Beautifully golden in colour. A fresh beer with a medium bitterness with flavours of citrus, malt, caramel and a hoppy finish. – 5.6%*

**1.690 kr.**

### Einstök White Ale

*Pale golden wheat beer. Light and cloudy. Flowery notes with tastes of citrus, orange peel, coriander and bread. Fresh and well balanced with a strong finish. – 5.2%*

**1.690 kr.**

### Einstök Toasted Porter

*Smooth, roasty with some chocolate, toffee and licorice notes. – 6.0%*

**1.890 kr.**

## FROM ÖLVISHOLT BREWERY

### Freyja – wheat beer

*Mild taste with orange and coriander finish and a slight bitterness – 4.5%*

**1.590 kr.**

### Móri Red Ale

*Lightly toasted malt, caramel with a sweet and fruity aftertaste – 5.5%*

**1.890 kr.**

### Skaði Farmhouse Ale

*Malt and Icelandic angelica added in the brewing process that adds to the spicy character – 7.5 %*

**1.990 kr.**

### Lava – Smoked Imperial Stout

*Caramel, licorice, café and smoke flavour. Good desert beer – 9.4%*

**2.090 kr.**

### Sleipnir – Pale Ale

*Smell of citrus, flower and fruits. Fresh and happy – 5.4%*

**1.790 kr.**

# FLÖSKUBJÓR / BOTTLED BEER

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FROM KALDI BREWERY

## Norðan Kaldi

*Norðan Kaldi is an english style ale, amber colored with much filling and a lot of character. - 5.4%*

**1.690 kr.**

## Stinnings Kaldi

*Stinnings Kaldi is an ale, fermented with english yeast and with added angelica herb - 4,6%*

**1.690 kr.**

# ERLENDUR BJÓR / IMPORTED BEER

## Heineken

**1.590 kr.**

## Peroni

**1.690 kr.**

## Sommersby

**1.590 kr.**

## Kopparberg Strawberry lime

**1.590 kr.**

## Kopparberg Naked Apple

**1.590 kr.**

# RÓSAVÍN / ROSÉ

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## Faustino VII

GLAS / GLASS 175 ml

**1. 690 kr.**

FLASKA / BOTTLE 750 ml

**6.900 kr.**

Létt fylling, ósætt, fersk sýra. Jarðarber, hindber, steinefni.

*Well balanced with fresh acidity. Strawberries, raspberries and minerals.*

## Domaine de La Baume Pinot Noir

GLAS / GLASS 175 ml

**1. 890 kr.**

FLASKA / BOTTLE 750 ml

**8.900 kr.**

Ávaxtaríkt með ferskum ávoxtum og jarðarberjum.

*Fruity with fresh fruit and strawberries.*

# HVÍTVÍN / WHITE WINE

## HVÍTVÍN HÚSSINS / HOUSE WINE

SPURÐU ÞJÓNIÐ  
ASK THE WAITER

	A	B	C
GLAS / GLASS 175 ml	1.690 kr.	1.790 kr.	1.990 kr.
FLASKA / BOTTLE 750 ml	6.900 kr.	7.900 kr.	8.900 kr.

## FRAKKLAND / FRANCE

**Arthur Metz Pinot Gris** 7.900 kr.

Bragðmikið vín með ananas, sítrónu og blómakeim.

*Full bodied wine with pineapple, citrus and flowery notes.*

**LaCheteau Pouilly Fumé** 9.900 kr.

Mandarínur, greipaldin og sítrús í munni og ilmur af kryddjurtum og límónu

*Fresh flavours of tangerine, grapefruit and citrus with aromas of fresh herbs and lime*

**Réne Muré Signature Riesling** 8.900 kr.

Létt fylling, ósætt, fersk sýra. Sítróna, jarðefni, ferskja.

*Light bodied, dry with fresh acidity. Lemon, peach and a earthy aftertaste.*

**Franck Millet Sancerre** 10.900 kr.

Krydd í munni með stíkkilsberja og greip ávaxta áhrifum.

*Citrusy aroma infused with huckleberries and grapefruit.*

**Chablis Pr. Cru Fourchaum** 12.900 kr.

Fínlegur, ferskur og blómlegur ilmur af liljum. Þurr og fersk

meðalfylling í munni smá vottur af eik og sítrús.

*Subtle fresh and flowery aroma of lily's. Dry and medium bodied with a mild citrus taste and a hint of oak.*

# HVÍTVÍN / WHITE WINE

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## ÍTALÍA / ITALY

### **Tomassi Pinot Grigio**

Perur og suðrænir ávextir með blönduðum kryddum.

*Pears and exotic fruits with mixed spices.*

**8.900 kr.**

## CHILE

### **Montes Sauvignon Blanc Reserve**

**8.900 kr.**

Ilmur og bragð af suðrænum ávoxtum ásamt þroskuðum sætum bleikum greip ávexti. Klassískur Sauvignon Blanc, blómlegt með keim af nýslegnu grasi.

*Aroma and taste of tropical fruits and ripe sweet pink grapefruit.*

*A classical Sauvignon Blanc with tones of flowers and freshly cut gras.*

# RAUÐVÍN / RED WINE

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## RAUÐVÍN HÚSSINS / HOUSE WINE

SPURÐU ÞJÓNIÐINN  
ASK THE WAITER

	A	B	C
GLAS / GLASS 175 ml	1.690 kr.	1.790 kr.	1.990 kr.
FLASKA / BOTTLE 750 ml	6.900 kr.	7.900 kr.	8.900 kr.

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## FRAKKLAND / FRANCE

**Chemin Des Papes Côtes du Rhône** 7.900 kr.

Mjúkt og ávaxtaríkt með sólberjum og krydduðum tónum.  
*Soft and fruity with cassis and spices.*

**E. Guigal Chateauneuf du Pape** 16.900 kr.

Dökkt að lit, kryddaður og heitur ávoxtur. Þétt í munni,  
kröftugt og flókið vín.

*Dark red with a warm and spicy fruity flavors. Powerful and complex wine.*

**Louis Latour Bourgogne Cuvee Latour** 10.900 kr.

Meðalfylling, ósætt, mild sýra, miðlungstannín. Hinber, trönuber, lyng.  
*Medium bodied and un sweet with a mild acidity and medium tannin.*  
*Raspberries, cranberries and heather.*

# RAUÐVÍN / RED WINE

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## ÍTALÍA / ITALY

### **Tomassi Graticio Appassionato**

Ferskir ávextir, sólber og blönduð krydd.

*Fresh fruits, cassis and mixed spices.*

**8.900 kr.**

### **Villa Antinori Chianti Classico Riserva**

**10.900 Kr.**

Ilmur af rauðum berjum. Létt eikað, kryddað, kanill og sælgætiskenndur ávextur, allt saman í góðu jafnvægi.

*Well balanced with aromas of red berries and a light spice and oak flavour with hints of candied fruit.*

## SPÁNN / SPAIN

### **Montecillo Gran Reserva**

**12.900 kr.**

Mjög ilmríkt af þroskuðum skógarberjum, vanillu, vindlatóbaki, kanil, jörð, leður, trufflur, lakkrís og súkkulaði. Fínlegt, fágað og flókið í munni með þéttu og löngu eftirbragði.

*Strong aromas of ripe forest berries, vanilla and earth. Complex, fine and sophisticated with a long and bold aftertaste.*

### **Baron De Lay “Finca Monasterio”**

**14.900 kr.**

Stórt og mikil um sig. Dökkur ávextur, nýristaðar kaffibaunir í bland við vanillu og kryddtóna.

*Big and bold with dark fruits, freshly roasted coffee beans mixed with vanilla and spices.*

# RAUÐVÍN / RED WINE

## ARGENTÍNA / ARGENTINA

### Las Moras Black Label Malbec

Dökkrbínrault með þetta fyllingu, mjúk tannín. Dökk skógarber, plóma, ristuð eik.

*Tight bodied and dark rubin red with soft tannin. Dark forest berries, plum and toasted oak.*

**9.500 kr.**

### Trivento Golden Reserve Malbec

Öflugur ilmur af sultuðum berjum, plómum, jörð og súkkulaði.

*Powerful aromas of preserved berries, plums, earth and chocolate.*

**12.600 kr.**

### Gran Medalla Malbec

Bragðmikið með hindberjum, kakó og blönduðum kryddum.

*Full bodied with raspberries, cocoa and mixed spices.*

**13.900 kr.**

## CHILE

### Montes Limited Selection Cabernet Sauvignon

Dökk rúbínrault að lit, þykkt og feitur ilmur af sultuðum dökkum berjum. Í munni dökkt súkkulaði, vindlakassi, kaffi, vanilla og karamella.

*Dark red and thick with a fatty aroma of preserved dark berries. Flavors of dark chocolate, cigars, coffee and toffee.*

**8.500 kr.**

### Terrunyo Carmenére

Berjabomba með vindla angan ásamt súkkulaði og þroskuðum ávöxtum.

Kraftmikið og eðalmjúkt tannín.

*A berry bomb with aromas of cigars, chocolates and ripe fruits.*

*Powerful and soft tannin.*

**16.900 kr.**

### Don Melchor Cabernet Sauvignon 2006

Áleitið og magnað vín með snert af plómum og dökku súkkulaði.

*Powerful and large wine with plums and dark chocolate.*

**19.900 kr.**

# FREYÐIVÍN / SPARKLING WINE

## Delapierre Cava

GLAS / GLASS

FLASKA / BOTTLE

1.590 kr.

5.990 kr.

## Codorníu Clasico semi seco

6.990 kr.

Hálfssætt með blómlegur tónum, epli og perubrjóstsykur

*Semi sweet with apples, pear candy and flowery notes*

## Codorniu Raventos Selección de la Familia Brut

8.990 kr.

Fágað, ferskt og þurrt með angan af grænum eplum og kexi

*Dry, sophisticated and fresh with aromas of green apples and biscuits*

# KAMPAVÍN / CHAMPAGNE

## Veuve Clicquot Brut

15.900 kr.

Þurrt með góðri bragðfyllingu. Brioche og vanilla með fallegu eftirbragði.

*Dry and full flavored. Brioche and vanilla with a beautiful aftertaste.*

## Mumm Brut Cordon Rouge

14.900 kr.

Ljósstrágult. Fín freyðing, létt fylling, þurr, fersk sýra. Sítrónur, epli, ger.

*Light yellow with fine bubbles. Light and dry with fresh acid, lemons, apples and yeast.*

## Bollinger Special Cuveé

14.900 kr.

Gullið og tært með fínlegum loftbólum og angan af þroskuðum ávoxtum og eik. Ferskt í munni með fersku eftirbragði.

*Fine bubbles, aroma of ripe fruits and oak. Full flavored with a long and complex aftertaste.*

## Möet Chandon Brut Imperial

15.900 kr.

Græn epli, sítróna, steinefni, blómlegt. Ósætt með léttari freyðingu.

*Green apples, lemon, mineral and floral. Unsweet with light bubbles.*

## Bollinger Rose

18.900 kr.

Ósætt, fínleg freyðing, fersk sýra. Trönuber, jarðarber, tertubotn, eplahyði.

*Dry with fine bubbles and fresh acid. Cranberries, strawberries, apple peel and cake.*

# VISKÍ / WHISKEY

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<b>Chivas Regal 12 years</b>	<b>2.290 kr.</b>
<b>Chivas Regal 18 years</b>	<b>2.990 kr.</b>
<b>Jameson</b>	<b>1.990 kr.</b>
<b>Jameson Caskmate</b>	<b>1.990 kr.</b>
<b>Jim Beam</b>	<b>1.990 kr.</b>
<b>Jim Beam Red Stag</b>	<b>2.190 kr.</b>
<b>Glenfiddich 12 years</b>	<b>2.290 kr.</b>
<b>Glenfiddich 18 years</b>	<b>2.990 kr.</b>
<b>Glenlivet Founders Reeserve</b>	<b>2.590 kr.</b>
<b>Monkey Shoulder</b>	<b>2.190 kr.</b>
<b>Ballentines 12 years</b>	<b>1.990 kr.</b>
<b>Ailsa Bay</b>	<b>2.190 kr.</b>
<b>Jack Daniels</b>	<b>1.990 kr.</b>
<b>Johnnie Walker Black Label</b>	<b>2.190 kr.</b>
<b>Woodford Reserve</b>	<b>2.490 kr.</b>
<b>Bulleit Bourbon</b>	<b>2.190 kr.</b>
<b>Bulleit Rye</b>	<b>2.190 kr.</b>

## KONÍAK / COGNAC

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<b>Martell VSOP</b>	<b>1.990 kr.</b>
<b>Martell XO</b>	<b>2.590 kr.</b>
<b>Camus VSOP</b>	<b>1.990 kr.</b>
<b>Camus XO</b>	<b>2.590 kr.</b>

## TEQUILA

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<b>Olmeca Blanco</b>	<b>1.590 kr.</b>
<b>Olmeca Resposado</b>	<b>1.590 kr.</b>
<b>Patron Silver</b>	<b>2.290 kr.</b>
<b>Patron Anejo</b>	<b>2.390 kr.</b>
<b>Patron Café</b>	<b>2.390 kr.</b>
<b>Don Julio Blanco</b>	<b>2.490 kr.</b>
<b>Don Julio Reposado</b>	<b>2.490 kr.</b>

## GRAPPA

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<b>Franciacorta light</b>	<b>2.190 kr.</b>
<b>Franciacorta dark</b>	<b>2.190 kr.</b>

# ICELANDIC SPIRITS

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## FROM HÁLOGI DISTILLERY

Hvönn Brennivín	2.190 kr.
Söl Brennivín	2.190 kr.

## FROM EIMVERK DISTILLERY

Flóki – Young malt whiskey	2.190 kr.
Flóki – Young malt sheep Dung smoked reserve	2.390 kr.
Vor – Premium gin	1.790 kr.
Víti – Icelandic Aquavite	1.890 kr.

## FROM 64° REYKJAVÍK DISTILLERY

Einiberja / juniper gin	1.890 kr.
Angelica gin	1.890 kr.
Bláberja / blueberry liqueur	1.790 kr.
Rabarbara / rhubarb liqueur	1.790 kr.
Kräkiberja / crowberry liqueur	1.790 kr.

## FROM FOSS DISTILLERY

Björk liqueur	1.890 kr.
Birkir snaps	1.890 kr.
Börkur bitter	1.890 kr.

## OTHER

Black Death Brennivín	1.790 kr.
Reyka vodka	1.890 kr.
Opal snaps / shot	1.390 kr.
Tópas snaps / shot	1.390 kr.
Helix vodka	1.790 kr.
Himbrimi – Pure icelandic gin Old Tom	2.190 kr.
Ólafsson gin	1.790 kr.
Stuðlaberg gin	1.790 kr.
Glacier gin	1.890 kr.

# ÓAFENGIR DRYKKIR

## ALCOHOL-FREE DRINKS

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Coke 330 ml	650 kr.
Coke Zero 330 ml (bottle)	650 kr.
Sprite 330 ml	650 kr.
Appelsín / Orange soda 275 ml	650 kr.
Malt 330 ml	790 kr.
Sódavatn / Sparkling water 330 ml	550 kr.
Peroni 0% 330 ml	890 kr.
Fever-Tree Tonic 200 ml	790 kr.
Fever-Tree Gingereale 200 ml	790 kr.
Fever-Tree Ginger beer 200 ml	790 kr.
Appelsínudjús / Orange juice 330 ml	650 kr.
Epladjús / Apple juice 330 ml	650 kr.
Ananasdjús / Pineapple juice 330 ml	650 kr.
Trönumerjasafi / Cranberry juice 330 ml	650 kr.

## **KAFFI / COFFEE**

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<b>Kaffi regular / Coffee regular</b>	<b>650 kr.</b>
<b>Americano</b>	<b>650 kr.</b>
<b>Espresso</b>	<b>650 kr.</b>
<b>Kaffi latte / Cafe latte</b>	<b>750 kr.</b>
<b>Cappuccino</b>	<b>750 kr.</b>
<b>Macchiato</b>	<b>650 kr.</b>
<b>Te / Tea</b>	<b>650 kr.</b>
<b>Irish coffee</b>	<b>2.390 kr.</b>
<b>Baileys coffee</b>	<b>2.290 kr.</b>

## **PORTVÍN / PORT WINE**

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<b>Sandemann</b>	<b>1.590 kr.</b>
<b>Sandemann 10</b>	<b>1.990 kr.</b>
<b>Sandemann 20</b>	<b>2.590 kr.</b>

## **LÍKJÖR/ LIQUEUR**

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<b>Grand Marnier</b>	<b>1.890 kr.</b>
<b>Baileys on ice</b>	<b>1.790 kr.</b>

# SNAKK / SNACKS

* BRAUÐKARFA með nýbokuðu súrdeigsbónabrauði, bjór- og döðlusmjör, íslenskt sjávarsalt	950 kr.
BREAD BASKET <i>with freshly baked sourdough and country bread, beer &amp; date butter, Icelandic sea salt</i>	
BÆTTU VIÐ / ADD:	
Hummus	590 kr.
* KARAMELLAÐ POPPKORN frá Ástrík gourmet poppkorn og pekanhnetur	1.590 kr. 
CARAMELLISED POPCORN <i>from Ástrík Gourmet Popcorn and pecans</i>	
AVÓKADÓ FRANSKAR, <i>spicy-mayo</i>	1.790 kr.
AVOCADO FRIES, <i>spicy-mayo</i>	
BEIKONVAFÐAR DÖÐLUR með chili-hunangssósu	1.890 kr.
BACON WRAPPED DATES <i>with chili-honey sauce</i>	
* BLANDAÐAR "SPICY" HNETUR með rósmarin	1.590 kr.
MIXED SPICY NUTS <i>with rosemary</i>	
VÖFFLUFRANSKAR, <i>reykt salt, truffle-mayo</i>	1.090 kr.
WAFFLE FRIES, <i>smoked salt, truffle-mayo</i>	
* ÓLÍFUR, límóna, basilíka, chili	1.590 kr. 
OLIVES, <i>lime, basil, chili</i>	
* STÖKKT „BANG BANG“ BROKKÓLÍ með spicy mayo og graslauk	1.990 kr. 
CRISPY „BANG BANG“ BROCCOLI <i>with spicy mayo and chives</i>	

\* Þessir réttir eru í boði á milli kl. 23.30–01.00.

*These dishes are available from 23:30–01:00.*



BOLIR / T-SHIRTS  
3.500 KR.

