

Forréttir Appetizers



Gæðablandan / Best choice

Blandaður forréttaplatti með okkar uppáhalds

Mixed starter plate with all our favorites
4.390 kr.

**Kjúklingarlifrarfrauð, sítrusgel,
sítrus marmelaði og grillað súrdeigsbrauð**
Chicken liver parfait, citrus gel, citrus marmalade
and grilled sour dough bread
3.400 kr.

**Humar og bleikju ceviche, sýrt grasker,
lárperumauk og ristaðar möndlur**
Lobster and arctic char ceviche, pickled squash,
avocado purée and toasted almonds
3.730 kr.

**Marineraður og ristaður hvalur,
salthnetu mæjón, ponzu salsa og stökk lótusrót**
Marinated and roasted whale, peanut mayo,
ponzu salsa and crispy lotus root
3.100 kr.

**Pönnusteikt svínasíða, grillaður ananas,
sellerírótar noisette mauk, saltbökðuð sellerírót,
portvínsgljái, estragon olía og svartrótar flögur**
Pan fried pork belly, grilled pineapple,
celeriac noisette purée, salt baked celeriac,
port wine glaze, tarragon oil and salsify chips
3.250 kr.

**Hægelduð black angus nautaríf,
jarðskokka mauk- og flögur,
tamarind gljái og sýrður rauðlaukur**
Slow cooked black angus beef short ribs,
Jerusalem artichoke purée- and chips,
tamarind glaze and pickled red onion
3.370 kr.

Steikur Steaks

Naut Beef

Tenderloin 200 gr.
4.950 kr.

Tenderloin 300 gr.
7.050 kr.

Tenderloin 400 gr.
9.150 kr.

T-bone 450 gr.
7.750 kr.

Ribeye 250 gr.
5.490 kr.

Ribeye 350 gr.
6.890 kr.

Hross Horse

Tenderloin 200 gr.
5.190 kr.

Tenderloin 300 gr.
7.350 kr.

Lamb Lamb

Fillet 200 gr.
4.950 kr.

Fillet 300 gr.
7.050 kr.

Prime 200 gr.
4.750 kr.

Prime 300 gr.
6.850 kr.

Hvalur Whale

200 gr.
4.750 kr.

300 gr.
6.650 kr.

Meðlæti Side dishes

Steikhús franskar
Steakhouse french fries
940 kr.

**Sætkartöflu og broddkúmen mús
með hafrakurli og kóriander olíu**
Sweet potato and cumin mash
with oat crumble and coriander oil
1.140 kr.

Bökuð kartafla, sýrður rjómi og kryddjurtir
Baked potato, sour cream and herbs
840 kr.

Smjörsteikt smælki
Sautéed baby potatoes
990 kr.

**Blandað salat með marineruðum fetaosti,
sólblómafræjum og sultuðum rauðlauk**
Mixed salad with marinated feta cheese, sunflower
seeds and pickled red onion
1.140 kr.

Kremað spínat með dödlum og camembert
Creamy spinach with dates and camembert
1.090 kr.

Steikt brokkolíni
Fried broccolini
1.050 kr.

Ristaðir hvítlauksmarineraðir sveppir
Garlic roasted mushrooms
1.100 kr.

Maísstöngull 2 stk. með kryddsmjöri
Corn on the cob 2 pcs. with herb butter
1.120 kr.

Ristaður aspas
Roasted asparagus
1.190 kr.

Grillaður Maine humarhali 50 gr.
Grilled Maine lobster tail 50 gr.
1.850 kr.

Steikhús Haf og Hagi / Steakhouse Surf´n Turf

**Hvalur og hross grillað í kolaofninum, kremuð piparsósa, sætkartöflu og
broddkúmen mús og steikt brokkolíni**

Whale and horse grilled in the coal oven, creamy pepper sauce, cumin flavored sweet potato mash and fried broccolini
6.500 kr.

Kjötplatti um 1 kg

4 gerðir af steikum, framreitt að hætti hússins. Spyrjið þjóninn

Meat platter, approx 1 kg

Assortment of four steaks, served in our traditional way. Ask your waiter
22.500 kr.

Pride of The Steakhouse

Uruguay is located in the southeastern part of South America. This country contains about 4 times more cattle than people. With its wide-stretched nature and fields, the inhabitants of Uruguay have a deep understanding on how to raise cattle. One last remarkable fact: Uruguay is the only country in the world that has 100% traceable livestock!

While being a descendant of the carefully nurtured Black Angus breed, the 'Umi' breed has been raised with even more strictness and precision this meat is becoming increasingly popular amongst the star chefs from all over the world. Umi is being referred as the 'Art Of Beef', because it simply looks and tastes like a piece of art. With a beautiful marbling score of 5+, a 200 days grain fed diet and a hormone free breeding process, this meat is sincerely as good as it gets.

Dry aged Ribeye
min. 250 gr.
2.850 kr. per 100 gr.

Skirt Steak 300 gr. 7.050 kr.
Picanha Steak 300 gr. 7.050 kr.
New York Strip 300 gr. 7.050 kr.

Black Angus Tomahawk
Ask waiter if in stock
17.500 kr.

Sósur/Sauces

Gráðaostasósa
Blue cheese sauce
560 kr.

Bearnaisesósa
Bearnaise sauce
590 kr.

Hvítlaukssósa
Garlic sauce
560 kr.

Rauðvínsgljái
Red wine glaze
690 kr.

Kremuð piparsósa
Creamy pepper sauce
690 kr.

Kryddsmjör
Herb butter
560 kr.

Chimichurri
640 kr.



Aðalréttir

Main courses

Ristuð kjúklingabringa með innbökuðu kjúklingalæri, sætkartöflu brulée, maís ragout, kórínader olía og Tindur ostafroðu

Roasted chicken breast with chicken filo, sweet potato brulée, corn ragout, coriander oil and Tindur cheese foam

5.890 kr.

Steiktur humar, confit tómatar, basil ricotta, hvítlaukssmjör, ristað brauð, basil olía

Fried lobster, confit tomatoes, basil ricotta, garlic butter, toast melba, basil oil

9.300 kr.

Pönnusteiktur lax á súrdeigsbrauði, ristaður aspas, smjörsteikt smælki, velouté froða, silungahrogn, dill mæjón og dill olía

Pan fried salmon on sour dough bread, roasted asparagus, sautéed baby potatoes, velouté foam, trout roe, dill mayo and dill oil

5.680 kr.

Bökuð langa, fennel og radísu salat, haricott vert baunir, noisette smjör, kartöfluflögur, hvítlauksmauk og estragon olía

Baked ling, fennel and radish salad, haricott vert beans, noisette butter, potato chips, garlic purée and estragon oil

5.200 kr.

Hnetusteik, haricott vert baunir, radísu salat, ristað brokkólíní, salthnetu mæjón og kóriander olía

Nut patty, haricott vert beans, radish salad, roasted broccolini, peanut mayo and coriander oil

5.400 kr.

Steikhúsveisla

Steakhouse Delight

Forréttatvenna / Appetizer duo

Humar og bleikju ceviche, sýrt grasker, lárperumauk og ristaðar möndlur

Lobster and arctic char ceviche, pickled squash, avocado purée and toasted almonds

Og / And

Pönnusteikt svínasiða, grillaður ananas, sellerírótar noisette mauk, saltbökuð sellerírót, portvínsgljái, estragon olía og svartótar flögur

Pan fried pork belly, grilled pineapple, celeriac noisette purée, saltbaked celeriac, port wine glaze, estragon oil and salsify chips

Aðalréttur / Main course

Grilluð 200 gr. Nautalund borin fram með frönskum, hvítlauksristuðum sveppum og bearnaise sósu

Grilled 200 gr. beef tenderloin, garlic marinated mushrooms, french fries and bearnaise sauce

Eða / Or

Bökuð langa, fennel og radísu salat, haricott vert baunir, noisette smjör, kartöfluflögur, hvítlauksmauk og estragon olía

Baked ling, fennel and radish salad, haricott vert beans, noisette butter, potato chips, garlic purée and estragon oil

Eftirréttur / Dessert

Súkkulaði mús, pistasíu ís og kruð, pralín toffí og hindber

Chocolate mousse, pistachio ice cream and crumble, pralin toffee and raspberries

9.950 kr.

Ef þið eruð með ofnæmi eða óþol vinsamlegast spyrjið þjóninn um ofnæmisvalda

If you have any food allergies please consult your waiter