

STRIKIÐ

RESTAURANT & BAR

MENU

Þriggja rétta tilboð / Set menu

Forréttur	
Hiratabun Hægeldaður andarleggur, sriracha, kóríander og salat	
EDA	
Humarsushi (5 bita) Paprika, vorlaukur, chilli mæjón	
Aðalréttur	
Nautalund Smælki, karamellaður laukur, fennell og truffle-bernaise	
EDA	
Lax Sætkartöflumauk, ristað brokkolí, reykt teriyaki	
Eftirréttur	
Hvít súkkulaðikaka Karamella, lakkrísmarengs og vanilluís	6.990

<i>Starters</i>	
Hirata bun – Duck and salad Duck leg confit, chili, spicy mayo & tomatoes	
OR	
Langoustine maki (5 pcs) Langoustine tempura, spring onion & chili mayo	
<i>Main course</i>	
Grilled beef tenderloin Icelandic potatoes, fennel, caramelized onion & truffle-bernaise	
OR	
Grilled salmon Roasted broccoli, sweet potato purée, & smokey teriyaki	
<i>Dessert</i>	
White chocolate cake liquorice marengs, caramel & vanilla ice-cream	6.990

Snacks	
Avocado franskar Truffluponzu	1.590
Avocado fries Truffle-ponzu	
Edamame (vegan) Soja & chillí	1.590
Edamame (vegan) Soy & chili	
Smælki Djúpsteikt smælki, sriracha mæjón, vorlaukur	1.290
Potatoes Deep-fried, sriracha mayo & spring onion	
Salat Ávextir, tómatar og flögur	990
Salad Fruits, tomatoes & chips	
Sætar kartöflur Franskar og chillí mæjón	990
Sweet potatoes Chips & chili mayo	
Beikonvafðar döðlur Geitaostur, salat, sriracha og nípuchips	1.490
Bacon wrapped dates Goat cheese, salad, sriracha & parsnip chips	

BUNCH AF BRUNCH

Alla laugardaga og sunnudaga á milli 12:00 - 14:00

3.990 kr. á mann fyrir bunch af brunch

5.490 kr. á mann fyrir bunch af brunch & drinks

Every saturday and sunday between 12:00 - 14:00

3.990 kr. per person for bunch of brunch

5.490 kr. per person for bunch of brunch & bottomless drinks

Smáréttir / Appetizers	
Humar kókossúpa Humar og bláskel	2.690
Langoustine soup with coconut Langoustine and blue mussels	
Bleikju “pítsa” & geitaostur Grafin bleikja, stökkt goyza, sýrðar rauðrófur, geitaostur og kryddjurtir	2.390
Arctic char “pizza” & goat cheese Cured arctic char, crunchy goyza, pickled beetroots, goat cheese & herbs	
Grænmetis taco (vegan) Ristað blómkál og brokkolí, maíssalsa, rauðrófur og pikklud sinnepsfræ	1.990
Vegeterian taco (vegan) Roasted cauliflower and broccoli, maíssalsa, beetroots & pickled mustard seeds	
Gæsa slider Smokey mæjón, romain, sultaður rauðlaukur, pikklaður fennell	2.390
Goose slider Smokey mayo, romain, caramelized red onion, pickled fennel	
Túnfisktartar Stökk hrísgrjónskel, sesam og trufflu ponzu	2.290
Tuna tartar Rice paper, sesame & truffle ponzu	
Hirata bun – Andarleggur og salat Hægeldaður andarleggur, chillí, spicy mæjón	1.990
Hirata bun – Duck and salad Duck leg confit, chili, spicy mayo & tomatoes	
Taco – humar tempura Chorizo mæjón, salat, sýrð fennika, teriyaki	2.690
Taco – langoustine tempura Chorizo mayo, salad, pickled fennel, teriyaki	
JFC “tempura” Djúpsteiktir kjúklingavængir, sýrðar rauðrófur, sriracha, gráðoastadressing	2.190
JFC “tempura” Deepfried chickenwings, pickled beetroot, sriracha, blue cheese dip	
Sushi Stuff	
Humar maki Humar tempura, vorlaukur og chillí mæjón	
Langoustine maki Langoustine tempura, spring onion & chili mayo	
1/2 (5 bita / 5 pcs) 1.990	1/1 (10 bita / 10 pcs) 3.490
Grænmetis maki (vegan) Agúrka, paprika, vorlaukur og smokey mæjón	
Vegetable maki Cucumber, bell pepper, spring onion & smokey mayo	
1/2 (5 bita / 5 pcs) 1.590	1/1 (10 bita / 10 pcs) 2.790
Surf and turf “my style” Humar, létt grafinn nautatartar, trufflu mæjón og stökkur hvítlaukur	
Surf and turf “my style” Langoustine, beef tartar, trufflu mayo & crispy garlic	
1/2 (4 bita / 4 pcs) 1.990	1/1 (8 bita / 8 pcs) 3.490

Aðalréttir / Main Courses	
Grilluð nautalund 200 gr Kartöflukaka, fennel, karamellaður laukur, trufflu-bernaise	5.990
Grilled beef tenderloin Baked potatoecake, fennel, caramelized onion & truffle-bernaise	
Lamba ribeye grillað Hægeldaður lambaskanki, jarðskokkar, sykraðar gulrófur og pikklud sinnepsfræ	5.790
Lamb “ribeye” grilled Lamb shank “confit”, jerusalem artichokes, beets & pickled mustard seeds	
Grillaður lax Ristað brokkolí, sætkartöflumauk og reykt teriyaki	4.790
Grilled salmon Roasted broccoli, sweet potato purée, & smokey teriyaki	
Kjúklingabringa Kókos-kimchi sósa, maís-kóríander salsa, smælki, blómkál, brokkolí og salat	4.490
Chicken breast Coconut-kimchi sauce, maís-coriander salsa, Icelandic potatoes, cauliflower, broccoli & salad	
Hamborgari 150gr nautahamborgari, japanskt sriracha mæjón, romaine og laukhringir, franskar & chillí mæjón	2.990,-
Hamburger 150g beefburger, japanese sriracha mayo, romaine & onion rings, french fries & chili mayo	
Rauðrófubuff borgari (vegan) Smokey mayo, romain salat, döðlumauk, franskar og tómatsósa	3490,-
Beetroot burger (vegan) Smokey mayo, romain salad, date jam, french-fries & ketchup	
Eftirréttir / Desserts	
Hvitt súkkulaði á tvo vegu Súkkulaði karamella, hindberja-kampavíns sorbet og lakkrísmarengs	1.990
White chocolate two way Chocolate-caramel, raspberry-champagne sorbet, liquorice marengs	
Ís og sorbet Hindberjasnjór, haframulningur og karamella	1.590
Ice cream and sorbet Raspberry “snow”, crumble & caramel	
Vanillu panna cotta Appelsínugel, súkkulaði mulningur og kaffiís	1.790
Vanilla panna cotta Orange gel, chocolate crumble & coffee ice cream	

HAPPY HOUR MILLI 18:00 - 20:00

Hanastél / Cocktails	
“Yfir Strikið” Beefeater Pink, Jarðaberjasíróp, Sítrónu Safi, Freyðivín. Beefeater Pink, Strawberry Syrup, Lemon Juice, Sparkling Wine. *Kokteill hússins / House cocktail*	HH: 1.500 2.490
The Royal Family:	
King Brugal 1888 Gran Reserva Romm, Brómberja Cordial, Límóna. Brugal 1888 Gran Reserva Rum, Blackberry Cordial, Lime.	2.490
Queen Bathub Sloe Gin, Sítrónugras Síróp, Eggjahvíta, Yuzu. Bathub Sloe Gin, Lemongrass Syrup, Egg white, Yuzu.	HH: 1.500 2.490
Prince Martini Fiero, Fernet Branca, Sítrónu Safi, Kanil Síróp. Martini Fiero, Fernet Branca, Lemon Juice, Cinnamon Syrup.	HH: 1.500 2.490
Princess Joseph Cartron Violette, Ophir Gin, Sítrónu Safi, Grenadine Síróp, Kókosmjólk. Joseph Cartron Violette, Ophir Gin, Lemon Juice, Grenadine Syrup, Coconut Milk.	HH: 1.500 2.490
Mojito	HH: 1.500 2.200
Aperol Spritz	HH: 1.500 2.200
Moscow Mule	HH: 1.500 2.200
Espresso Martini	HH: 1.500 2.200
Whisky Sour	HH: 1.500 2.200

G&T	
Martin Miller Fever-Tree Elderflower Tonic, Jarðarber, Svartur Pipar. Fever-Tree Elderflower Tonic, Strawberry, Black Pepper.	1.690
Bombay Fever-Tree Mediterranean Tonic, Lime, Einiber. Fever-Tree Mediterranean Tonic, Lime, Juniper Berries.	1.690
Bombay Bramble Fever-Tree Mediterranean Tonic, Sítróna. Fever-Tree Mediterranean Tonic, Lemon Wedge.	1.690
Suntory Roku Gin Fever-Tree Mediterranean Tonic, Sítróna, Svartur Pipar. Fever-Tree Mediterranean Tonic, Lemon, Black Pepper.	1.690
Beefeater London Dry Sicilian Lemonade, Sítróna, Mynta. Sicilian Lemonade, Lemon, Mint.	HH: 1.000 1.490
Beefeater London PINK Sicilian Lemonade, Sítróna, Mynta. Sicilian Lemonade, Lemon, Mint.	HH: 1.000 1.490
Tanqueray Fever-Tree Aromatic Tonic, Sítrónubörkur, Einiber. Fever-Tree Aromatic Tonic, Lemon Peel, Juniper Berries.	1.690
Tanqueray No. Ten Fever-Tree Mediterranean Tonic, Appelsína, Einiber. Fever-Tree Mediterranean Tonic, Orange, Juniper Berries.	1.790
Hendrick’s Fever-Tree Elderflower Tonic, Agúrka, Svartur Pipar. Fever-Tree Elderflower Tonic, Cucumber, Black Pepper.	1.890
Ophir Fever-Tree Aromatic Tonic, Appelsínubörkur, Einiber. Fever-Tree Aromatic Tonic, Orange Peel, Juniper Berries.	1.690
Sipsmith Sloe Gin Fever-Tree Lemon Tonic, Appelsínubörkur, Einiber. Fever-Tree Lemon Tonic, Orange Peel, Juniper Berries.	1.790
Monkey 47 Fever-Tree Mediterranean Tonic, Sítrónubörkur, Appelsínubörkur, Einiber. Fever-Tree Mediterranean Tonic, Lemon Peel, Orange Peel, Juniper Berries.	2.290

Dælubjór / Draft Beer	
Víking Rökkur	1.000
Einstök White Ale	1.000

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