

# STRIKIÐ

RESTAURANT & BAR

## MENU

### Þriggja rétta tilboð / Set menu

#### Forréttur

##### Andar taco

Hægeldaður andarleggur, salat og chilli mæjón

EDA

##### Humarsushi (5 bita)

Paprika, vorlaukur, chilli mæjón

#### Aðalréttur

##### Nautalund

Smælki, karamellaður laukur, fennell og trufflu-bernaise

EDA

##### Lax

Blómkál, ristað brokkolí, reykt teriyaki og sýrt blómkál

#### Eftirréttur

##### Hvít súkkulaðikaka

Karamella, lakkrísmarengs og vanilluís

7.990

#### Starters

##### Taco – Duck & salad

Duck leg confit, salad & chili mayo

OR

##### Langoustine maki (5 pcs)

Langoustine tempura, onion & chili mayo

#### Main course

##### Grilled beef tenderloin

Icelandic potatoes, fennel, caramelized onion & truffle-bernaise

OR

##### Grilled salmon

Cauliflower, roasted broccoli, smokey teriyaki & pickled cauliflower

#### Dessert

##### White chocolate cake

Liquorice marengs, caramel & vanilla ice-cream

7.990

### Snacks

Avocado franskar 1.690

Trufflu ponzu

##### Avocado fries

Truffle-ponzu

Edamame (vegan) 1.690

Soja og chilli

##### Edamame (vegan)

Soy & chili

Smælki 1.390

Djúpsteikt smælki, sriracha mæjón, vorlaukur

##### Potatoes

Deep-fried, sriracha mayo & spring onion

Salat 990

Ávextir, tómatar og flögur

##### Salad

Fruits, tomatoes & chips

Sætar kartöflur 1.190

Franskar og chilli mæjón

##### Sweet potatoes

Chips & chili mayo

Beikonvafðar döðlur 1.490

Geitaostur, salat, sriracha og nípuchips

##### Bacon wrapped dates

Goat cheese, salad, sriracha & parsnip chips

Lamba chopsticks 1.790

Hægeldaður lambaskanki og trufflu-ponzu

##### Lamb chopsticks

Leg of lamb “confit” & truffle-ponzu

### Smáréttir & taco / Appetizers & taco

Grænmetis taco (vegan) 2.190

Ristað blómkál og brokkolí, maissalsa, rauðrófur og pikluð sinnepsfræ

##### Vegetarian taco (vegan)

Roasted cauliflower & broccoli, maissalsa, beetroots & pickled mustard seeds

Taco – Önd 2.590

Hægeldaður andarleggur, salat, pikklaður perlulaukur og chilli mæjón

##### Taco – Duck

Duck leg confit, salad, pickled pearl onion & chili mayo

Taco – Humar tempura 2.890

Chorizomæjón, salat, sýrð fennika, teriyaki

##### Taco – langoustine tempura

Chorizo mayo, salad, pickled fennel, teriyaki

Bleikju “pítsa” og geitaostur 2.490

Grafin bleikja, stökkt goyza, sýrðar rauðrófur, geitaostur og kryddjurtir

##### Arctic char “pizza” & goat cheese

Cured arctic char, crunchy goyza, pickled beetroots, goat cheese & herbs

Nauta slider 1.990

Smokey mæjón, romain, sultaður rauðlaukur, pikklaður fennell

##### Beef slider

Smokey mayo, romain, caramelized red onion, pickled fennel

Túnfisktartar 2.290

Stökk hrísgrjónaskel, sesam og trufflu ponzu

##### Tuna tartar

Rice paper, sesame & truffle ponzu

JFC 2.0 2.190

Djúpsteiktir kjúklingavængir, chilli sósa, gráðostadressing

##### JFC 2.0

Deepfried chicken wings, chili sauce, blue cheese dip

### Sushi Stuff

##### Humar maki

Humar tempura, laukur og chilli mæjón

##### Langoustine maki

Langoustine tempura, 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, léttgrafinn nautatartar, trufflu mæjón og stökkur hvítlaukur

##### Surf and turf “my style”

Langoustine, beef tartar, truffle mayo & crispy garlic

1/2 (4 bita / 4 pcs) 1.990 1/1 (8 bita / 8 pcs) 3.690

### Aðalréttir / Main Courses

Grilluð nautalund 200 gr 6.490

Smælki, fennel, karamellaður laukur, trufflu-bernaise

##### Grilled beef tenderloin

Icelandic potatoes, fennel, caramelized onion & truffle-bernaise

Andarbringa 5.990

Graskersmauk, pikluð fennika, grillaður vorlaukur, stökk nípa og appelsínugljái

##### Duck breast

Pumpkin purré, pickled fennel, grilled spring onion, parsnip chips & orange glaze

Grillaður lax 4.990

Ristað brokkolí, sýrt blómkál, blómkálsmauk, reykt teriyaki og grillað lime

##### Grilled salmon

Roasted broccoli, pickled cauliflower, cauliflower purré, smoked teriyaki & grilled lime

Kjúklingabringa 4.490

Máis-kóriander salsa, smælki, blómkál, brokkolí og salat

##### Chicken breast

Mais-coriander salsa, Icelandic potatoes, cauliflower, broccoli & salad

Hamborgari 3.490

150gr nautahamborgari, japanskt sriracha mæjón, romaine og laukhringir, franskar og chilli mæjón

##### Hamburger

150g beefburger, Japanese sriracha mayo, romaine & onion rings, french fries & chili mayo

Rauðrófubuff borgari (vegan) 2.990

Smokey mayo, romain salat, döðlumauk, franskar og tómatsósa

##### Beetroot burger (vegan)

Smokey mayo, romain salad, date jam, french-fries & ketchup

### Eftirréttir / Desserts

Hvitt súkkulaði á tvo vegu 1.990

Súkkulaði karamella, hindberja-kampavíns sorbet og lakkrísmarengs

##### White chocolate two way

Chocolate-caramel, raspberry-champagne sorbet, liquorice marengs

Ís og sorbet 1.590

Hindberjasnjór, haframulningur og karamella

##### Ice cream and sorbet

Raspberry “snow”, crumble & caramel

## HAPPY HOUR MILLI 17:00 - 19:00

### Hanastél / Cocktails

“Yfir Strikið” HH: 1.500 2.490

Beefeater Pink, Jarðaberjasíróp, Sítrónu Safi, Freyðivín. Beefeater Pink, Strawberry Syrup, Lemon Juice, Sparkling Wine. \*Kokteill hússins / House cocktail\*

#### The Royal Family:

King 2.490

Brugal 1888 Gran Reserva Romm, Brómberja Cordial, Límóna. Brugal 1888 Gran Reserva Rum, Blackberry Cordial, Lime.

Queen HH: 1.500 2.490

Bathub Sloe Gin, Sítrónugras Síróp, Eggjahvíta, Yuzu. Bathub Sloe Gin, Lemongrass Syrup, Egg white, Yuzu.

Prince HH: 1.500 2.490

Martini Fiero, Fernet Branca, Sítrónu Safi, Kanil Síróp. Martini Fiero, Fernet Branca, Lemon Juice, Cinnamon Syrup.

Princess HH: 1.500 2.490

Bombay Bramble, Jarðaberjasíróp, Sítrónusafi, Límónaði. Bombay Bramble, Strawberry Syrup, Lemon Juice, Lemonade.

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 1.890

Fever-Tree Elderflower Tonic, Jarðarber, Svartur Pipar. Fever-Tree Elderflower Tonic, Strawberry, Black Pepper.

Bombay 1.890

Fever-Tree Mediterranean Tonic, Lime, Einiber. Fever-Tree Mediterranean Tonic, Lime, Juniper Berries.

Bombay Bramble 1.890

Fever-Tree Mediterranean Tonic, Sítróna. Fever-Tree Mediterranean Tonic, Lemon Wedge.

Suntory Roku Gin 1.890

Fever-Tree Mediterranean Tonic, Sítróna, Svartur Pipar. Fever-Tree Mediterranean Tonic, Lemon, Black Pepper.

Beefeater London Dry HH: 1.200 1.690

Sicilian Lemonade, Sítróna, Mynta. Sicilian Lemonade, Lemon, Mint.

Beefeater London PINK HH: 1.200 1.690

Sicilian Lemonade, Sítróna, Mynta. Sicilian Lemonade, Lemon, Mint.

Tanqueray 1.890

Fever-Tree Aromatic Tonic, Sítrónubörkur, Einiber. Fever-Tree Aromatic Tonic, Lemon Peel, Juniper Berries.

Tanqueray No. Ten 1.990

Fever-Tree Mediterranean Tonic, Appelsína, Einiber. Fever-Tree Mediterranean Tonic, Orange, Juniper Berries.

Hendrick’s 2.090

Fever-Tree Elderflower Tonic, Agúrka, Svartur Pipar. Fever-Tree Elderflower Tonic, Cucumber, Black Pepper.

Sipsmith Sloe Gin 1.990

Fever-Tree Lemon Tonic, Appelsínubörkur, Einiber. Fever-Tree Lemon Tonic, Orange Peel, Juniper Berries.

Monkey 47 2.490

Fever-Tree Mediterranean Tonic, Sítrónubörkur, Appelsínubörkur, Einiber. Fever-Tree Mediterranean Tonic, Lemon Peel, Orange Peel, Juniper Berries.

Dælubjór / Draft Beer 0,4l 1.100

Spyrjið þjóninn um úrval

Ask the waiter about our selection

## BUNCH AF BRUNCH

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

3.990 kr. á mann fyrir bunch af brunch

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

3.990 kr. per person for bunch of brunch

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WiFi

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