

MENU

STRIKIÐ
RESTAURANT & BAR

Þriggja rétta tilboð / Set menu

Forréttur

Andar taco

Hægeldaður andarleggur, salat og chilli mæjón

EDA

Humarsushi (5 bitar)

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

Desserts

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 og 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 „vindlar“ 1.990

Hægeldaður lambaskanki, trufflu ponzu og stökkt bríck deig

Lamb “cigars”

Leg of lamb “confit”, truffle ponzu & crispy brick

Sushi Stuff

Humar maki 1/2 (5 bita / 5 pcs) 1.990

Humar tempura, laukur og chilli mæjón

Langoustine maki 1/1 (10 bita / 10 pcs) 3.690

Langoustine tempura, onion & chili mayo

Blómkál tempura & lárpera (vegan) 1/2 (4 bita / 4 pcs) 1.890

Tempura blómkál, lárperusalsa og kryddjurta mæjón

Cauliflower tempura & avocado 1/1 (8 bita / 8 pcs) 3.290

Tempura cauliflower, avocado-salsa & herb mayo

Surf & turf “my style” 1/2 (4 bita / 4 pcs) 1.990

Humar, léttgrafinn nautatartar og trufflu mæjón

Surf & turf “my style” 1/1 (8 bita / 8 pcs) 3.690

Langoustine, beef tartar & truffle mayo

Smáréttir / Appetizers

Blómkál tempura 2.190

Kimchi, sesam og grillað lime

Cauliflower tempura

Kimchi, sesam & grilled lime

Bleikju “pítsa” & geitaostur 2.490

Grafinn bleikja, stökkt goyza, sýrðar rauðrófur, geitaostur og pestó

Arctic char “pizza” & goat cheese

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

Þorskur & yuzu 2.290

Grafinn þorskhakki, sýrður skarlottulaukur, kóríander og yuzu sorbet

Cod & yuzu

Cured cod, pickled shallot onion, coriander & yuzu-sorbet

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 2.690

Chorizomæjón, salat, sýrð fennika, teriyaki

Taco – langoustine tempura

Chorizo mayo, salad, pickled fennel, teriyaki

Taco – grænmetis (vegan) 2.490

Steiktur belgbaunir og konfektómatar, lárperusalsa, rauðrófa, sýrð sinnepsfræ og kryddjurtir

Vegetarian taco (vegan)

Fried edamame, cherry tomatoes, avocado-salsa, beetroot, pickled mustard seeds & herbs

Nautaslíðer & rauðrófu flögur 2.190

Nautaslíðer í heimagerðu bao brauði, romain, sultaður rauðlaukur, sýrð fennika og sesam-sriracha mæjón

Beef slider & beetroot chips

Beef slider in homemade bao bun, romain, caramlized onion, pickled fennel & sesam-sriracha mayo

Crunchy kjúklingalæri & amerískar pönnukökur 2.490

Úrbeinuð kjúklingalæri, hot sauce, yuzu-jógúrt dressing, agúrkusalat og sesam

Crunchy chicken thighs & pancakes

Deboned chicken thighs, hot sauce, yuzu-yougúrt dressing, cucumbersalad & sesam

Túnfisktartar 2.290

Stökk hrísgrjónaskel, sesam og trufflu ponzu

Tuna tartar

Rice paper, sesame & truffle ponzu

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

Grillað lamba ribeye 6.290

Sellerirótarmauk, vorlaukur, brioche mulningur, smælki, sýrð sinnepsfræ og soðgljái

Grilled lamb ribeye

Celeriac purée, spring onion, brioche crumble, icelandic potatoes, pickled mustard seeds & demi glace

Grillaður lax 4.990

Ristað brokkolí, smælki, blómkálsmauk, reykt teriyaki og grillað lime

Grilled salmon

Roasted broccoli, icelandic potatoes, cauliflower purée, smoked teriyaki & grilled lime

Kjúklingabringa 4.990

Kryddjurta hrísgrjón, steiktur belgbaunir og konfektómatar, salat og parmesan sósa

Chicken breast

Herbrice, fried edamame and tomatoes, salad & parmesan sauce

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) 3.290

Kryddjurta mæjón, romain salat, döðlumauk, franskar og tómatsósa

Beetroot burger (vegan)

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

Eftirréttir / Desserts

Volg eplakaka 1.790

Haframulningur, karamella og rjómaostaís

Warm apple pie

Oatcrumble, caramel & cream cheese icecream

Hvitt súkkulaði á tvo vegu 1.990

Karamella, hindberja-kampavíns sorbet og lakkrísmarengs

White chocolate two way

Caramel, raspberry-champagne sorbet & liquorice marengs

Ís & sorbet 1.590

Hindberjasnjór, karamellukex, haframulningur og karamella

Ice cream & sorbet

Raspberry “snow”, caramel tuille, crumble & caramel

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

HAPPY HOUR MILLI 17:00 - 19:00

Hanastél / Cocktails

“Yfir Strikið” HH: 1.500 2.490

Gin, jarðaber, sítróna, prosecco. Gin, strawberry, lemon, prosecco.

Kokteill hússins / House cocktail

Bed of roses HH: 1.500 2.490

Lychee, appelsína, sykur, rósa cava. Lychee, orange, sugar, rosé cava.

Vinningshafi í kokteill keppni Striksins 2021

Winner in cocktail competition Strikins 2021

Slum HH: 1.500 2.490

Tekíla, pernod, kóríander, jarðaber, límóna, appelsína. Tequila, pernod, coriander, strawberry, lime, orange.

Coins too Mozart HH: 1.500 2.490

Cointreau, mozart, espresso, sykur. Cointreau, mozart, espresso, sugar.

Dirty Waters HH: 1.500 2.490

Gin, greip, fjólur, sykur, límóna, sóða. Gin, grapefruit, violet, sugar, lime, soda.

Redrum HH: 1.500 2.490

Dökkt romm, sykur, hindber, mangó, límóna, eggjahvíta, bitter. Dark rum, sugar, raspberry, mango, lime, egg white, bitter.

G&T

Ólafsson Gin 1.790

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

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.

Whitley Neill Pink Grapefruit 1.890

Fever-Tree Mediterranean Tonic, Mynta. Fever-Tree Mediterranean Tonic, Mint.

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

Mediterranean Tonic, Sítróna, Mynta. Mediterranean Tonic, Lemon, Mint.

Beefeater London PINK HH: 1.200 1.690

Aromatic Tonic, Sítróna, Mynta. Aromatic Tonic, 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

Spyrið þjóninn um úrval

Ask the waiter about our selection