

jóla BUNCH AF BRUNCH

Alla laugardaga og sunnudaga á milli 12:00-14:00
3.990 kr. á mann fyrir bunch af brunch (tveir réttir í einu, drykkir ekki innifaldir)
- börn 5 ára og yngri greiða ½ gjald

Every saturday and sunday between 12:00-14:00
3.990 kr. per person for bunch of brunch (two courses at a time, drinks not included)
- children 5 years old and younger pay ½ price

STRIKIÐ
RESTAURANT & BAR



JÓL Á STRIKINU

Síld & rúgbrauð
Marineruð síld, reykt sinnepsdressing og rúgbrauð
Herring & rye bread
Marinated herring, smoked mustard dressing & rye bread

Hægelduð svínasíða
Epla-kanil chutney, malt & appelsínsósa
Slowcooked pork belly
Apple-cinnamon chutney, malt & orange sauce

Hirata gæsalæri
Hægelduð gæsalæri, sultaður rauðlaukur & gráðostamæjó
Hirata goose
Goose leg „confit“, caramalized red onion, bluecheese mayo

Grafinn lax & yuzu
Laufabrauð, fennelmauk, radísur & yuzu rjómaostur
Cured salmon & yuzu
Leaf bread, fennelpurré, radishes & yuzu-creamcheese

Súkkulaðifudge
Ítalskur marengs, mangó & anís
Chocolate fudge
Italian marengue, mango & anís

STRIKIÐ CLASSIC

Djúpsteikt smælki
Truffluolía, mæjó, vorlaukur, chilli
Deepfried icelandic potatoes
Truffluoil, mayo, spring onion, chili

Sætar franskar
& chilli mæjó
Sweet potato chips
& chilli mayo

Edamame
Soja & kimchi
Edamame
Soya & kimchi

Túnfisktartar
Kryddjurtir, sesam & trufflu mæjó
Tuna-tartar
Herbs, sesam & truffle mayo

Bláskel
Hvítvín, kryddjurtir, chillí
Mussels
White wine, herbs, chili

Amerískar pönnukökur
Sýróp
American pancakes
Maple

Egg benedict
Beikon, póserað egg, pönnukaka, laukur, hollandaise
Egg benedict
Bacon, poched egg, pancake, onion, hollandaise

JFC 2.0
Djúpsteiktir kjúklingavængir, chilli sósa, gráðostamæjó
JFC 2.0
Deepfried chickenwings, chili sauce, blue cheese dip

Chicken teriyaki roll
Djúpsteiktur kjúklingur, döðlur, teriyaki
Chicken teriyaki roll
Deepfried chicken, dates, teriyaki

Grænmetis maki
Agúrka, paprika & vorlaukur
Vegetable maki
Cucumber, bell pepper & spring onion

Nauta tataki
með blómkálsmauki og piklluðum perlulauk
Beef tataki
with cauliflower purre and pickled pearlonion

Humar maki
Humar tempura, vorlaukur, chilli mæjó
Langoustine maki
Langoustine tempura, onion and chili mayo

DESSERT

Súkkulaði brownie
Berjasósa
Chocolate brownie
Berry coulis

Bláberja sorbet
Blueberry sorbet

Vanillu ískúla
Vanilla ice cream

Íslenskar pönnukökur
Karamella, hvítsúkkulaðirjómi
Icelandic pancakes
Caramel, white chocolate cream

DRYKKIR / DRINKS

BB HOURS MILLI 12-14

Dælubjór - Draft Beer	900
Mimósa	700
Prosecco glas	800
Prosecco flaska	4.500
Strawberry collins	1.500
Apperol Spritz	1.500
Irish coffee	1.200



WiFi
strik123

strikid.is