

STRIKIÐ

RESTAURANT & BAR

MENU

Þriggja rétta tilboð /
Set menu

Forréttur

Hiratabun

Hægeldaður andarleggur,
chillí, spicy mæjón og tómatar

EDA

Humar maki

Humar tempura, laukur og chillí mæjón

Aðalréttur

Grilluð nautalund

Sveppamauk, bakað grænmeti,
smælki og trufflu-béarnaise

EDA

Grillaður lax

Bakaður vorlaukur, sætkartöflumauk,
reykt teriyaki og noisette aioli

Eftirréttur

Súkkulaðikaka

Ber, vanilluís og berjasósa 6.900

Appetizer

Hirata bun

Duck leg confit, chili,
spicy mayo and tomatoes

OR

Langoustine maki

Langoustine tempura, onion
and chili mayo

Aðalréttur

Grilled beef tenderloin

Mushroom purée, roasted vegetables,
potatoes and truffle-béarnaise

OR

Grilled salmon

Baked spring onion, sweet potato purée,
smoky-teriyaki and noisette aioli

Dessert

Chocolate brownie

Berries, vanilla ice cream
and berry sauce 6.900

Snacks

Avocado franskar 1.290

Truffluponzu

Avacado french fries

Truffle ponzu

Edamame 1.590

Soja & chillí

Edamame

Soy & chili

Smælki 990

Djúpsteikt smælki,
sriracha mæjón, vorlaukur

Potatoes

Deep-fried potatoes,
sriracha mayo, spring onion

Salat 990

Ávextir, tómatar og flögur

Salad

Fruits, tomatoes and chips

Sætar kartöflur 790

Franskar og chillí mæjón

Sweet potatoes

Chips and chili mayo

Döðlur 690

Beikonvafðar (4x)

Dates

Bacon-wrapped (4x)

Smáréttir /
Appetizers

Humar kókossúpa 2.690

Humar og bláskel

Langoustine soup

with coconut
Langoustine and blue mussels

Laxa ceviche 2.290

Chillí, tómatar,
kóriander og yuzu

Salmon ceviche

Chili, tomatoes,
coriander and yuzu

Túnfisktartar 2.590

Stökk hrísgrjónskel, sesam
og trufflu ponzu

Tuna tartar

Rice paper, sesame
and truffle ponzu

Bláskel 1.990

Hvítvín, kryddjurtir
og hvítlaukur

Mussels

Whitewine, herbs
& garlicKlístraðar kræsingar (smáréttir) /
Sticky Stuff (appetizers)

Hirata bun – Andarleggur og stökk lótusrót 1.990

Hægeldaður andarleggur, chillí, spicy mæjón og tómatar

Hirata bun – Duck and crunchy lotus-root

Duck leg confit, chili, spicy mayo and tomatoes

Taco – humar tempura 2.690

Chorizomæjón, salat, sýrð fennika, teriyaki

Taco langoustine tempura

Chorizo mayo, salad, pickled fennel, teriyaki

Grísarif 2.290

BBQ, gráðaostur og chillí kökur

Baby back ribs

BBQ, blue cheese and chili crackers

JFC “tempura” 1.790

Djúpsteiktir kjúklingavængir, sýrðar rauðrófur,
sriracha, gráðaostadressing

JFC “tempura”

Deepfried chickenwings, pickled beetroot,
sriracha, bluecheese dip

Sushi Stuff

Humar maki

Humar tempura, laukur og chillí mæjón

Langoustine maki

Langoustine tempura, onion and chili mayo

1/2 (5 bita / 5 pcs) 1.990 1/1 (10 bita / 10 pcs) 3.490

Grænmetis maki

Agúrka, paprika & vorlaukur

Vegetable maki

Cucumber, bell pepper

1/2 (5 bita / 5 pcs) 1.590 1/1 (10 bita / 10 pcs) 2.790

Surf and turf “my style”

Humar, léttgrafnir nautatartar, trufflu mæjón
og stökkur hvítlaukur

Surf and turf “my style”

Langoustine, beef tartar, truffle mayo
and crispy garlic

1/2 (4 bita / 4 pcs) 1.990 1/1 (8 bita / 8 pcs) 3.490

BUNCH AF BRUNCH

Alla laugardaga og sunnudaga
á milli 12:00 - 14:00Every saturday and sunday
between 12:00 - 14:003.990 kr. á mann fyrir bunch af brunch
5.490 kr. á mann fyrir bunch af brunch & drinks3.990 kr. per person for bunch of brunch
5.490 kr. per person for bunch of brunch & bottomless drinks

Aðalréttir / Main Courses

Grilluð nautalund 200 gr 5.990

Sveppamauk, bakað grænmeti, smælki,
sýrður perlulaukur og trufflu-béarnaise

Grilled beef tenderloin 7oz / 200 gr

Mushroom purée, roasted vegetables, potatoes,
pickled pearl onion and truffle-béarnaise

Lamba ribeye 200 gr 5.790

Sellerírótarmauk, kryddjurtalía,
bakaður vorlaukur, brioche mulningur,
smælki og soðgljái

Lamb ribeye 7oz / 200 gr

Celery root purée, herb oil, spring onion,
brioche crumble, potatoes and demi glace

Grillaður lax 4.790

Bakaður vorlaukur, sætkartöflumauk, salat,
ávextir, reykt teriyaki og noisette aioli

Grilled salmon

Baked spring onion, sweet potato purée, salad,
fruits, smoky-teriyaki and noisette aioli

Kjúklingabringa 4.490

Bakað grænmeti, smælki, sriracha mæjón,
maís-salsa og salat

Chicken breast

Roasted vegetables, potatoes, sriracha mayo,
corn salsa and salad

Hamborgari 2.900

150gr nautahamborgari, japanskt mæjón,
romaine, sriracha-sósa og laukhringir

Hamburger

150g beefburger, japanese mayo, romaine,
sriracha sauce and onion rings

Rauðrófubuff borgari (vegan) 3.490

Smoky mayo, romain salat, döðlumauk,
franskar og tómatsósa

Beetroot burger (vegan)

Smoky mayo, romaine salad, date purée,
french fries and ketchup

Eftirréttir / Desserts

Súkkulaðikaka 1.790

Ber, vanilluís og berjasósa

Chocolate brownie

Berries, vanilla ice cream and berry sauce

Ís og sorbet 1.290

Berja coulis og bakað hvítt súkkulaði

Ice cream and sorbet

Coulis and baked white chocolate

HAPPY HOUR MILLI 18:00 - 20:00

Hanastél / Cocktails

“Yfir Strikið” 2.490

Beefeater pink, jarðaberjasíróp,
sítrónu safi, kampavín.Beefeater pink, strawberry syrup,
lemon juice, champagne.

Kokteill hússins / House cocktail

HH: 1.500

Greener Fields 2.490

Martin millers gin, matchasíróp, lime safi,
Joseph Cartron lychee.Martin millers gin, matcha syrup, lime juice,
Joseph Cartron lychee.

HH: 1.500

Tokyo Rain 2.490

Akashi tai plum sake,

Joseph Cartron creme de myrtille, sítrónusafi.

Akashi tai plum sake,

Joseph Cartron creme de myrtille, lemon juice.

HH: 1.500

Húsvín / House Wines

Hvítvín / White Wine 187ml

Lamberti St.P 1.350

Chardonnay, Veneto.

Létt fylling, þurrt, fersk sýra, ljós ávöxtur, melóna.
Light bodied, dry, fresh acidity, melon.

Schmetterling 1.350

Riesling, Nahe Valley.

Hálfsætt, létt fylling, fersk sýra, epli, pera.

Semi-Sweet, light bodied, fresh acidity, apples, pear.

Rauðvín / Red Wine 187ml

Canepa Classico 1.350

Cabernet Sauvignon, Valle Central.

Meðalfylling, þurrt, fersk sýra, þroskuð tannín, sólber.

Medium bodied, dry, fresh acidity, ripe tannin, cassis.

Villa Lucia Chianti Riserva 1.350

Sangiovese, Toscana.

Létt / Meðalfylling, mild sýra, fíngerð tannín.

Light / Medium bodied, mild acidity, soft tannin.

Rósavín / Rosé 187ml

Muga Rosado 1.800

Garnacha, Rioja.

Meðalfylling, fersk sýra, ferskjur, hindber, suðrænir ávextir.

Medium bodied, fresh acidity, peach, raspberries, southern fruits.

Freyðivín / Sparkling Wine 187ml 750ml

Lamberti Prosecco 2.000 5.990

Glera, Veneto.

Ferskja, suðrænir ávextir, fersk sýra, vínber.

Peach, tropical fruits, fresh acidity, grape.

Dælubjór / Draft Beer 0,4l

Víking Rökr 1.000

Einstök White Ale 1.000

WiFi
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