



SILFRA RESTAURANT

STARTERS

Shellfish soup	2.900
pickled cauliflower, shrimps & scallops	
Salt baked kohlrabi (V).	2.700
pickled cucumbers & apples	
Beef tartar.	3.200
birch, feykir cheese & potato chips	
Arctic char.	3.100
rye bread, skyr & icelandic wasabi	

MAINS

Grilled lamb sirloin.	5.900
celeriac, rhubarb & smoked butter	
Beef strip loin	6.200
button mushrooms, bok choy, pepper sauce	
Fried Common Skate	5.200
Braised fennel, beetroot apple, cream sauce	
Grilled Broccoli (V)	4.200
Paprika mousse, Bok Choy, Vegan Mayo	

SIDES

Fried baby potatoes (V).	900
served with lovage and chives	
Grilled cabbage.	1.500
lovage dressing & tindur cheese	
Green salad.	1.200
wasabi dressing & roasted almonds	

DESSERTS

Raspberry sorbet (V)	1.900
Omnom chocolate mousse & meringue	
Sorrel sorbet	1.900
skyr, oats & spruce	

FORRÉTTIR

Skelfiskssúpa	2.900
sýrt blómkál, rækjur & hörpuskel	
Saltbakað hnúðkál (V)	2.700
sýrðar gúrkur & epli	
Nauta tartar	3.200
feykir, birki & stökkar kartöflur	
Bleikja	3.100
rúgbrauð, skyr & íslenskt wasabi	

AÐALRÉTTIR

Grilluð lambamjöldm	5.900
seljurót, rabarbari & reykt smjör	
Nauta hryggvöðvi	6.200
flúðasveppir, bok choy, grænpipar sósa	
Steikt tindabikkja	5.200
Gufusteikt fennel, rauðrófu epli, kremuðsósa	
Grillað Brokkólíni (V)	4.200
Paprikkukrem, bok choy, hvítlauksmæjó	

MEDLÆTI

Stökkar kartöflur	900
skessujurtakrem (V), graslaukur	
Grillað hvítkál	1.500
skessujurtar dressing & tindur	
Grænt salat	1.200
wasabi dressing & ristaðar möndlur	

EFTIRRÉTTIR

Hindberja sorbet (V).	1.900
Omnom súkkulaði mús & marengs	
Hundasúra sorbet.	1.900
skyr, hafrar & greni	

BEVERAGE/DRYKKIR

Soda/gos	490
Draft beer/Kranabjór.	1.200
Spirit (single)/ Steakt afengi (einfaldur)	1.500
Spirit (double)/ Sterkt afengi (tvöfaldur)	2.200
Mocktail	1.200