

1912

Fiskastykkið takes its name from the fish drying area outside of the café – a stone-paved ground used for drying salted cod to make bacalao.

The 'fiskastykkið' and the buildings date back to 1912, when bacalao production was the main industry in the Faroe Islands.

Bacalao production

When sloops bearing cod arrived from fisheries, they were anchored out in the bay, and the fish was brought to shore in rowboats.

The fish was then cleaned and salted in the fish cellar. The salted fish was placed out to dry on the 'fiskastykkið' to make 'bacalao'. Lastly, the bacalao was sorted by size and quality and packed in hand-sewn bags stamped 'Faroe Fish'.

The bacalao was exported to the Mediterranean where it is still an integral part of the cuisine.



Vetrarmatskrá

Wintermenu



Smærri rættir / Smaller dishes



Jákupsskeljar / scallops 145

Pesto, súltaðar skalottur, kjarnir, grøn olja
Pesto, pickled scalotts, fried seed, herb oil

Heittroyktur laksur / hot smoked salmon 165

Ertrar, epli, purra, urtramayo, súltað stikkuksber
Green peas, potato, leek, herbmayo, pickled gooseberry

Miðal rættir / Medium dishes



Okkara fiskasuppa / Our Fishsoup 175

Saltfiskur, purra, ertrar, grøn olja, breyðmolar
Bacalao, leek, green peas, herb oil, croutons



Saltfiskur við papardelle / bacalao con papardelle 195

Sellarírót, pasta, graskardressingur, grøntkál, parmesanostur, kjarnir
Celery root, pasta, pumpkinsauce, borecole, parmesancheese, seeds



Reyðrótapannukøka / beetrot crêpe 175

Laksur, reyðarótahummus, súrrómi, feta, salat, súltaður reyðleykur
Salmon, beetrothummus, creme fraiche, feta, salad, pickled red onions



Eggjapannukøka / omelet 175

Rimmaður laksur, sólturkað tomat, paprikadressingur, ostur, salat
Cured salmon, sundried tomatoes, peppersauce, cheese, salad

Grønmeti / vegan 175

Reyðrótahummus, kál, eplir, ertrar, purra, graskardressingur, grønlja, nøtir, kjarnir
Beetroot hummus, cabbage, green peas, pumpkinsauce, herb oil, nuts, seeds

Síðurættir Side dishes

Eplasalat

Potato Salad

súltaðar skalottir, purra,
urtramayo, ertrar
/ pickled shallots, leek,
herbmayo, green peas

65



Grønsalat

Greensalad

kál, traneber, súltaður
reyðleykur, feta /
cabbage, cranberries,
pickled red onions, feta

65

Rótakips

Vegetable chips

45



Súrdeiggj bolli og píska smør er afturvið øllum rættum

Sourdough bun and whipped butter is served with every course



eyka bolli / extra bun 25



includes gluten / ask for glutenfree



includes dairy



vegan

Øl & Cider / beer & cider

Øl, pilsnar / Beer, lager 65

Øl, klassik / Beer, classic 65

Øl, slupp / Beer, lager 75

Øl, IPA / Beer, IPA 75

Øl, múlafossur / Beer, Red Ale 85

Øl, alkoholfrí / Beer, Alcohol-free 75

Súreplacider / Apple cider 65

Vín / Wine

Hvítvín / White wine 125 (gl) / 450 (flöska/bottle)

Reyðvín / Red wine 125 (gl)

cold drinks

Heimagjörd
rabarbusaft
við brúsvatni

Home made rhubarb juice
with sparkling water

65

Ginn í saftina /
Add gin to the juice

145

Sodavatn

Soft drinks

35

Omaná Dessert

 Pavlova

Pavlova

75

 Ostakøka

Cheesecake

55

 Gularótakøka

Carrotcake

55

Dadlubrot frá Paulu

 Paula's date bars

45

 Smákøka

Cookie

35

 Sjokolátabrot

Chocolate bites

35

warm drinks

Espresso 40

Americano 40

Cappucino 50

Caffè latte 65

Cortado 45

Flat white 50

Ískaffi 65

Iced Coffee

Filturkaffi v/áfylling 35

Filter coffee w/refill

Heit sjokoláta við róma 65

Hot chocolate with whipped cream

Te / Tea 35

english break fast, earl grey, fruit tea, green tea



Local Suppliers

Føroyskir veitarar

PRG
Bacalao

Spirar & Sporar
hydroponic vegetables

Brell
coffee roastery

Hiddenfjord
salmon

Heygagarður
rhubarbs (mai- september)

Trælist
Woodturning

Leirlist
Ceramics

