

litli barinn

Matur · Foods

Smáréttir

Krydduð Papriku Og Hvítlauks Smyrja CHARRED PEPPER & GARLIC SPREAD Served w. oven-baked bread	1600 kr.
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Marineraðir Tómatar Með Skyri CONFIT TOMATOES OVER SKYR Marinated greenhouse cherry tomatoes on a bed of skyr topped w. garlic and roasted almonds served w. oven-baked bread	2600 kr.
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Ofnbakaður Brie OVEN BAKED BRIE Melted brie topped w. honey, pistachio, cranberries and rosemary served w. oven-baked bread	2600 kr.
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Súrsuð Bleikja CURED ARCTIC CHAR Lightly cured arotic char with Icelandic herbs, dill and fennel mayo, sea buckthorn gel, wild berries, shallots and dill oil served w. sweet rye bread and butter	2900 kr.
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Litli Bitar

Ólifur OLIVES	600 kr.
Ofnbakað Brauð OVEN BAKED BREAD	750 kr.

Aðalréttir

Local Klúbbur LOCAL CLUB Club sandwich featuring chicken, crispy bacon, cod-liver oil mayonnaise, tomato	3200 kr.
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Caesar Salat CAESAR SALAD Crisp lettuce w. caesar dressing, bacon, and grilled chicken	3300 kr.
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Parmigiana EGGPLANT PARMIGIANA Baked slices of eggplant layered w. rich marinara and melted Icelandic mozzarella and parmesan	3400 kr.
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Mac & Cheese MAC & CHEESE Creamy mac & cheese w. a béchamel sauce ADD TENDER ICELANDIC SHRIMP (+ 1900 KR.)	3400 kr.
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Sveppa Risotto MUSHROOM RISOTTO Creamy risotto with Icelandic mushrooms	3600 kr.
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Lambakjötspylsa LAMB SAUSAGE Broiled lamb sausage, in partnership with Iceland's sausage master, "Pylsumeistarinn", on a bed of mashed potatoes w. spicy dijon mustard	3800 kr.
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Íslenskur Lambaskanki ICELANDIC LAMB SHANK Fall-off the bone lamb shank w. caramelized carrots, shallots, green peas, wine sauce, pickled sumac onion, and micro herbs served on a bed of mashed potatoes	5800 kr.
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ALLIR RÉTTIR OG DRYKKIR ERU BYGGÐIR Á ÍSLENSKUM HRAEFNUM
ALL DISHES AND DRINKS ARE BASED ON ICELANDIC INGREDIENTS

Eftirréttir

DESSERTS

Súkkulaðikaka CHOCOLATE CAKE Served w. homemade whipped cream and chocolate shavings.	Gulrótarkaka CARROT CAKE Served w. homemade whipped cream and lemon shavings.	Hnetusmjör Bananabrauð PEANUT BUTTER BANANA BREAD Chocolate chip banana bread topped w. whipped peanut butter, banana slices and sea salt	Súkkulaði Lava Kaka CHOCOLATE LAVA CAKE Warm chocolate fondant served w. creamy vanilla ice cream and crunchy pistachios.
1400 kr.	1400 kr.	1600 kr.	1900 kr.

ALLERGIES OR SPECIAL DIETARY REQUIREMENTS? PLEASE INFORM A MEMBER OF OUR STAFF.

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Drykkir · Drinks

Bjór

BEERS	
(33 cl)	
BRÍO (4.7%)	1100 KR.
PERONI (5.1%)	1200 KR.
HELGA RASPBERRY SOUR (4.7%)	1200 KR.
GUINNESS (4.2%)	1800 KR.
GARÚN ICELANDIC STOUT (11.5%)	2700 KR.

Bjór á Krana · Beer on Tap (40 cl)	
GULL LITE (4.4%)	1400 KR.
ÚLFUR IPA (5.9%)	1600 KR.

Islenskt Villiör · Icelandic Wild Ale (75 cl)	
DJÚPALÓNSSANDUR 2023 (6.5%)	9800 KR.
SVÖRTULOFT 2023 (6.5%)	9800 KR.

Kokteilar

COCKTAILS	
ELDERFLOWER SPRITZ	1900 KR.
NORDIC BELLINI	1900 KR.
HERB INFUSED G&T	2200 KR.
BASIL GIMLET	2600 KR.
ESPRESSO MARTINI	2800 KR.
DIRTY MARTINI	2800 KR.
BRENNIVÍN MULE	2800 KR.
WHISKEY SOUR	2800 KR.
SPICY MARGARITA	2800 KR.
HIMBRIMI NEGRONI	3200 KR.

Litli Kaffi

COFFEE BY LITLI	
DRIP	550 KR.
AMERICANO (ICED +150)	550 / 850 KR.
LATTE (ICED +200)	750 KR.
ESPRESSO	550 / 850 KR.
CAPPUCCINO	850 KR.
FLAT WHITE	850 KR.
CHAI LATTE (ICED +200)	890 KR.
HOT CHOCOLATE (ICED +200)	990 KR.
MATCHA LATTE (ICED +200)	990 KR.
ICELANDIC SPECIALTY TEA	990 KR.

Vínlisti

WINE LIST	
Hvítt · White	• Nattúruvín Natural
PINOT GRIGIO (12%)	1580 / 6900 KR.
CHARDONNAY (12%)	1650 / 7200 KR.
CRUDO ROSÉ (12,5%)	1650 / 7200 KR.
MUSCAT WHITE (12,5%)	1750 / 7600 KR.
CRUDO WHITE CATARRATO ZIBIBBO	7600 KR.
MEINKLANG GRAUPERT PINOT GRIS 2021	• 8400 KR.
SANTA JULIA LA OVEJA BLANCE NATURAL 2021	• 8800 KR.
ALOIS LAGEDER SAUVIGNON BLANC DOC 2022	9400 KR.
LOUIS MICHEL & FILS PETIT CHABLIS 2022	9800 KR.
WEISS MARTO WINES 2021	• 9800 KR.
JEAN MONNIER & FILS LES CHEVALIERES 2020	25500 KR.

Appelsínugult · Orange	
MEINKLANG GRAUPERT PINOT GRIS 2021	• 11500 KR.
SKINNY LOVE RIESLING 2021	• 13900 KR.

Rautt · Red	
MONTEPULCIANO D'ABRUZZO	1580 / 6900 KR.
MASI MODELLO ROSSO	1700 / 7900 KR.
BODEGA SANTA JULIA MALBEC "EL BURRO" 2021	• 9800 KR.
PRINCIPE CORSINI CHIANTI CLASSICO 2021	2200 / 9900 KR.
CLAUS-PRESINGER-BONSAI 2022	10900 KR.
AURELIEN VERDET BOURGOGNE LE PRIEURE 2022	11750 KR.
ALBERT BICHOT, MOULIN À VENT 2021	12500 KR.
COMMON PEOPLE BARBERA 2022	12900 KR.
CAMILLE GIROUD 1 ^{ER} CRU AUX CLOUS 2021	20750 KR.

Freyðandi · Sparkling	
EPLA SÍDER · APPLE CIDER	1200 KR.
EL MIRACLE CAVA BRUT, SPAIN	1600 / 7200 KR.
CRUDO PROSECCO BRUT, ITALY	1700 / 7600 KR.
DRAPPIER BRUT NATURE 75CL	14900 KR.

Áfengislaus · Alcohol Free	
“ON LEMON” NATURAL COLAS (PEAR, LIME, RHUBARB, GOOSEBERRY, BLACK CURRENT, ORANGE, MATCHBATA, JASMIN TEA OR YERBATA.)	850 KR.
PERONI 0%	1200 KR.

Happy Hours

3-6 PM EVERYDAY	House Sparkling 1200 kr.	House Wines 1200 kr.	Select Beers 990 kr.	•	6-7 PM EVERYDAY	Select Cocktails 1500 kr.
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