

litli barinn

Matur·Foods

Smáréttir

SMALL DISHES

Bruschetta með confit tómötum 2200 kr.
CONFIT TOMATO BRUSCHETTA

Slow-roasted greenhouse cherry tomatoes marinated in garlic and herbs, served on crispy sourdough w. a drizzle of balsamic glaze



Ofnbakaður Brie 2800 kr.
OVEN BAKED BRIE

Melted brie topped w. honey, pistachio, cranberries and rosemary served w. oven-baked bread



Súrsuð Bleikja 2900 kr.
CURED ARCTIC CHAR

Lightly cured arctic char with Icelandic herbs, dill and fennel mayo, sea buckthorn gel, wild berries, shallots and dill oil served w. sweet rye bread and butter

Nauta Carpaccio 3200 kr.
BEEF CARPACCIO

Delicate, thin slices of beef, served raw w. fresh arugula, shaved Parmesan, and a drizzle of balsamic vinegar and extra virgin olive oil

Litli Bitar

SMALL BITES

Ólífur 600 kr.
OLIVES

Ofnbakað Brauð 750 kr.
OVEN BAKED BREAD

Aðalréttir

MAINS

Local Klúbbur 3400 kr.
LOCAL CLUB

Club sandwich featuring chicken, crispy bacon, cod-liver oil mayonnaise, tomato

Caesar Salat 3400 kr.
SESAR SALAT

Crisp lettuce w. caesar dressing, bacon, and grilled chicken

Parmigiana 3400 kr.
EGGPLANT PARMIGIANA

Baked slices of eggplant layered w. rich marinara and melted Icelandic mozzarella and parmesan



Sveppa Risotto 3800 kr.
MUSHROOM RISOTTO

Creamy risotto w. Icelandic mushrooms



Lax í Sítrus Sósu 4900 kr.
SALMON FILET

Seared salmon fillet served over buttery mashed potatoes, topped w. a bright and velvety lemon cream sauce

Hörpuskel með sveppasósu 5600 kr.
ICELANDIC SCALLOPS

Seared Icelandic scallops in a rich mushroom cream sauce, served w. rice and peas

Íslenskur Lambaskanki 5900 kr.
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

ALLIR RÉTTIR OG DRYKKIR ERU BYGGÐIR
Á ÍSLENSKUM HRÁEFNUM

ALL DISHES AND DRINKS
ARE BASED ON ICELANDIC INGREDIENTS

Eftirréttir

DESSERTS

Súkkulaðikaka
CHOCOLATE CAKE

Served w. homemade whipped cream and chocolate shavings.

1400 kr.

Gulrótarkaka
CARROT CAKE

Served w. homemade whipped cream and lemon shavings.

1400 kr.

Súkkulaði Lava Kaka
CHOCOLATE LAVA CAKE

Warm chocolate fondant served w. creamy vanilla ice cream and crunchy pistachios.

1900 kr.

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

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Drykkir · Drinks

Bjór

BEERS

BRÍO - 33CL (4.7%)	1100 KR.
PERONI - 33CL (5.1%)	1200 KR.
HELGA RASPBERRY SOUR - 33CL (4.7%)	1200 KR.
GUINNESS - 40CL (4.2%)	1800 KR.
GARÚN ICELANDIC STOUT - 33CL (11.5%)	2800 KR.

Bjór á Krana · Beer on Tap (40 cl)

GULL LITE (4.4%)	1600 KR.
ÚLFUR IPA (5.9%)	1700 KR.

Kokteilar

COCKTAILS

NORDIC BELLINI	1900 KR.
SPRITZ APÉROL, CAMPARI, ELDERFLOWER, LIMONCELLO, SARTI	2200 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.
PORNSTAR MARTINI	3200 KR.

Áfengilaus

ALCOHOL FREE

“ON LEMON” NATURAL COLAS (PEAR, LIME, RHUBARB, GOOSEBERRY, BLACK CURRENT, ORANGE, MATCHBATA, JASMIN TEA OR YERBATA.)	850 KR.
PERONI 0%	990 KR.
CHAVIN SPARKLING 0% BOTTLE 200ML	1900 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.
CRUDO MUSCAT WHITE (12,5%)	1750 / 7600 KR.
BON COURAGE SAUVIGNON BLANC	8400 KR.
SANTA JULIA LA OVEJA BLANC NATURAL 2021	• 8800 KR.
MEINKLANG GRÜNER VELTLINER 2023	• 8600 KR.
WEISS MARTO WINES 2021	• 9800 KR.
LOUIS MICHEL & FILS PETIT CHABLIS 2024	13500 KR.
LOUIS MICHEL & FILS PETIT CHABLIS GRAND CRU LES CLOS 2023	28500 KR.

Appelsínugult · Orange

MEINKLANG GRAUPERT PINOT GRIS	• 11500 KR.
PÉPIN ORANGE	• 12900 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.
CHÂTEAU BÉGADAN MÉDOC 2020	11750 KR.
AURELIEN VERDET BOURGOGNE LE PRIEURE	12200 KR.
LES 3 LUNES JEAN-LOUIS TRIBOULEY 2019	• 12400 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.
CASTEL MARE PROSECCO ROSÉ	8900 KR.
ZINCK CRÉMANT DE ALSACE BRUT	9800 KR.
DRAPPIER BRUT NATURE 75CL	14900 KR.

Happy Hours

3-6 PM EVERYDAY	House Sparkling 1400 kr.	House Wines 1200 kr.	Select Beers 990 kr.	•	6-7 PM EVERYDAY	Select Cocktails 1500 kr.
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