

litli barinn

Matur · Foods

Smáréttir

SMALL DISHES

Krydduð Papriku 1600 kr.
Og Hvítlauks Smyrja
CHARRED PEPPER & GARLIC SPREAD
Served w. oven-baked bread

Marineraðir Tómatar 2600 kr.
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

Ofnbakaður Brie 2600 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

Litli Bitar

SMALL BITES

Ólifur 600 kr.
OLIVES

Ofnbakað Brauð 750 kr.
OVEN BAKED BREAD

Aðalréttir

MAINS

Local Klúbbur 3200 kr.
LOCAL CLUB
Club sandwich featuring chicken, crispy bacon, cod-liver oil mayonnaise, tomato

Caesar Salat 3300 kr.
CAESAR SALAD
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

Mac & Cheese 3400 kr.
MAC & CHEESE
Creamy mac & cheese w. a béchamel sauce
ADD TENDER ICELANDIC SHRIMP (+ 1900 KR.)

Sveppa Risotto 3600 kr.
MUSHROOM RISOTTO
Creamy risotto with Icelandic mushrooms

Lambakjötspylsa 3800 kr.
LAMB SAUSAGE
Broiled lamb sausage, in partnership with Iceland's sausage master, "Pylsumeistarinn", on a bed of mashed potatoes w. spicy dijon mustard

Íslenskur Lambaskanki 5800 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.

Hnetusmjör Bananabrauð
PEANUT BUTTER BANANA BREAD
Chocolate chip banana bread topped w. whipped peanut butter, banana slices and sea salt

1600 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

(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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