

THE ROOF

MENU

GRILLED BOK CHOY & TOFU TEMPURA (G,N,S,VG)	3400
Peanuts, ginger-sesame dressing, red chili	
CRISPY MUSHROOM HARUMAKI (D,E,G,V)	3400
Shiitake mushroom, rice, carrots, egg	
BEEF TATAKI (D,S)	3700
Ponzu, pickled onion, mustard seeds, 24-month Feykir	
SALMON TIRADITO SASHIMI (S,SF)	3600
Soy-mirin, green chili, shiso, yuzu gel	
RAINBOW MAKI (E,S,SF)	3900
Icelandic salmon, hamachi, yellowfin tuna, avocado	
VEGAN SEOUL FUTOMAKI (S,VG)	3800
Kimchi, carrots, avocado, cucumber, crispy onion, vegan mayo	
SPICY TUNA GUNKAN (E,S,SF)	3900
Yellowfin tuna, cucumber, salmon roe, masago, ginger mayo	
SURF & TURF MAKI (E,G,S,SF)	4500
Atlantic langoustine tempura, avocado, beef carpaccio, jalapeño teriyaki, sriracha mayo, tajin crisp	
CHEF’S PLATTER (E,G,S,SF)	14900
<i>For two</i>	
Tiger prawn tempura, yellowfin tuna nigiri with foie gras, salmon teriyaki nigiri, hamachi nigiri, crispy soft-shell crab maki	
MATCHA CHEESECAKE (D,E,V)	2900
Icelandic skyr, chocolate, coconut crumble, caramelized lemon skin	
ICE CREAM SCOOP (D,N,V)	2900
<i>Choice between vanilla & salted caramel</i>	
Fresh berries, passion fruit, coconut crumble	

(D) Contains Dairy (E) Contains Eggs (G) Contains Gluten (N) Contains Nuts
(S) Contains Soya (SF) Contains Seafood (V) Vegetarian (VG) Vegan

Dishes may contain allergens.
We are happy to provide alternatives to meet your dietary requirements.
Prices are inclusive of all taxes and service.
We accept credit cards, debit cards, and contactless payments.

COCKTAILS

A collection of modern, composed cocktails inspired by clarity, balance and quiet complexity. Drawing on the natural elements of Iceland - pure waters, crisp air and subtle botanicals - each drink is designed to feel refined, effortless and distinctly elevated. All our cocktails are hand-crafted using freshly squeezed juices.

DRIFTWOOD VELVET	3800
Fat-washed bourbon whiskey, crowberry liqueur, peychaud's & angostura bitter	
MIDNIGHT SUN	3800
Vodka, passion fruit liqueur, citrus, vanilla, skyr	
FJORD	3800
Brennivín, horseradish, dill syrup, citric solution	
MAGMA	3800
Tequila, rhubarb, strawberry	
SKÓGUR	3800
Himbrimi London Dry Gin, blackberry, cardamom, almond orgeat, elderflower tonic	
HIGHLANDS	3800
Rum, banana & mango cordial, basil oil	

LOW ALCOHOL COCKTAILS 0.5% TO 1.2% ABV

POLAR GLOW	2400
Rhubarb liqueur, saline solution, tonic water	
VOLCANIC	2400
Aperol, citrus, Arctic thyme syrup, grapefruit soda	

FEATHERWEIGHT COCKTAILS

FOSS	2100
Apple juice, lemongrass & dill syrup, citrus	
ZERO SUN	2100
Rhubarb & strawberry cordial, grapefruit soda	
GEYSIR	2100
Green tea & basil syrup, soda water	

BEER

DRAFT

Bingó	1990
Lager	

Slippur	2200
Session IPA	

After Hours	2400
Amber Ale	

BOTTLED

Hrím Lite	2200
Light Lager, Gluten-Free	

Brío 0%	1500
Wheat Ale, Alcohol-Free	

WINE

SPARKLING & CHAMPAGNE

Le Colture, Sylvoz	2590 / 14900
Italy Glera	

Laurent-Perrier, La Cuvée Brut	5790 / 35900
France, Chardonnay, Pinot Noir, Pinot Meunier	

Sparkling Tea	1800 / 6500
Denmark, Non-Alcoholic	

RED

Manuel Quintano, Q	3590 / 17900
Spain, Tempranillo	

Gérard Bertrand, An 940	3790 / 18900
France, Cabernet Sauvignon	

Dufouleur, Pinot Noir	4590 / 22900
France, Pinot Noir	
Exclusively at The Reykjavík EDITION	

WHITE

Berthier, Sauvignon Blanc	3790 / 18900
France, Sauvignon Blanc	

Philippe Le Hardi, Mercurey, 2017	4590 / 22900
France, Chardonnay	

Cordero Di Montezemolo, Arneis Langhe	3990 / 19900
Italy, Arneis	

ROSÉ

Gueissard, Les Papilles	3990 / 19900
France, Syrah, Mourvèdre, Cinsault, Grenache	

WHISK(E)Y

SINGLE MALT SCOTCH WHISKY, SPEYSIDE

Glenfiddich, 12yrs	2550
Glenfiddich, 18yrs	4600

SINGLE MALT SCOTCH WHISKY, HIGHLANDS

Glenmorangie, 10yrs	2300
Macallan Triple Cask, 12yrs	5150
Macallan Rare Cask	11900

SINGLE MALT SCOTCH WHISKY, ISLAY

Ardbeg, 10yrs	3000
Lagavulin, 16yrs	3890

BLENDED SCOTCH WHISKY

Johnnie Walker Black Label	2000
Johnnie Walker Blue Label King George	8200
Chivas Regal, 12yrs	2100
Chivas Regal, 18yrs	2600
Grábrók	2300
Monkey Shoulder	2550

AMERICAN BOURBON

Four Roses Bourbon	1900
Woodford Reserve	2250
Buffalo Trace	2250
Bulleit Bourbon	2400

AMERICAN RYE

Bulleit Rye	2500
Michter's Single Barrel Straight	3600

TENNESSEE WHISKEY

Jack Daniel's	2000
Jack Daniel's Gentleman's Jack	2300

JAPANESE

Nikka Coffey Grain	2700
Nikka From The Barrel	3100

IRISH

Jameson	1900
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ICELANDIC

Flóki Single Malt	2850
Flóki Smoked Sheep Dung	2950
Flóki Sherry Cask Finish	3000

COGNAC

INTERNATIONAL

Hennessy V.S.	2300
Hennessy V.S.O.P.	2550
Hennessy X.O.	5600

GIN

ICELANDIC

Stuðlaberg Pink	1950
Stuðlaberg Gin	2000
Stuðlaberg Blue	2000
Marberg Dry Gin	2000
Marberg Barrel Aged Gin	2000
Himbrimi London Dry	2190
Himbrimi Old Tom	2690
64° Angelica Gin	2850
Angelica Pink Gin	2850

INTERNATIONAL

Bombay Sapphire	2000
Tanqueray	2100
Tanqueray No. Ten	2690
Whitley Neill Rhubarb & Ginger	2100
Gin Mare Capri	2500
Hendrick's	2690
The Reykjavik EDITION Skin Gin	2690
Monkey 47	3790

VODKA

ICELANDIC

Reyka	1900
Katla	2000
Loki	2100

INTERNATIONAL

TITO's	2090
Ketel One	2100
Belvedere	2200
Grey Goose	2300

RUM

WHITE

Bacardi Carta Blanca	1900
Hvítserkur White Rum	2100

DARK

Diplomatico Mantuano	2300
Ron Zacapa Centenario 23	3000

SPICED

Hvítserkur Spiced Rum	2000
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TEQUILA

BLANCO

Ocho Plata	2290
Don Julio Blanco	3000
Clase Azul Plata	4900

REPOSADO

Ocho Reposado	2450
Don Julio Reposado	3150
Clase Azul Reposado	7000

AÑEJO

Don Julio Añejo	3600
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MEZCAL

Topanito Espadín	2650
Lost Explorer Tobalá	4200

