

1.990 ISK

Soup and salad

Soup of the day with bread, pesto and aioli (Gluten-free)

Salad with barley from Móðir Jörð - Vallanesi, cherry tomatoes and feta chee Fjóshornið farm. Add chicken for 500 ISK	ese from 2.290 ISK
Light courses	
Bruschetta with mozzarella cheese, tomatoes, prosciutto and basil oil	1.890 ISK
Baked brie cheese with sweet chili and roasted nuts	1.790 ISK
Mini hamburgers with sweet onions, brie cheese, truffle mayonnaise,	1.990 ISK
and potatoes (3 pcs)	
Mini beetroot hamburgers with smoked cheese, sweet onions, aioli	1.790 ISK
and carrot fries (3 pcs)	
Crispy cauliflower with red curry and aioli (vegan, 8-10 pcs)	1.790 ISK
French fries with bacon and spicy mayo	890 ISK
Prawns in tempura with sweet chili and truffle aioli (6 pcs)	1.990 ISK
BBQ chicken wings with sesame seeds, wasabi peanuts and blue cheese dip ((10 pcs) 1.890 ISK
Cured lamb from Síreksstaðir with sweet blueberry sauce and horseradish sa	uce 2.190 ISK
Premium plate with brie cheese, prosciutto, olives, feta cheese from Fjóshor	nið, 2.490 ISK
bread and aioli	

We recommend three courses for two to share.



For the kids

Mini pizza with salami (4 pcs)	990 ISK
Sandwich with ham and cheese	990 ISK
Nachos with salsa sauce	650 ISK
BBQ chicken wings (5 pcs)	990 ISK
A small portion of soup of the day	990 ISK
Light snacks	
Barley flatbread with smoked lamb (Icelandic flatkökur)	450 ISK
Baked croissant, stuffed with ham and cheese	450 ISK
Red smoothie - Strawberries, orange juice and mint	800 ISK
Green smoothie - Spinach, avocado, mango, banana, lemon and ginger	800 ISK
Pink smoothie - Icelandic thick yogurt (skyr), strawberries, mixed berries and milk	800 ISK
Vök Baths' mixed nuts with herbs and chili	750 ISK
Traditional Icelandic dried fish	790 ISK
Selection of bread with pesto and aioli	650 ISK

Homemade sweet bites

Lava cake with wasabi ice-crea	am 2.490 ISK
Dates treat	400 ISK
Chocolate and Caramel cookie	350 ISK