

Classic Appetizers

1.950

Bragðmikil humarsúpa Róberts

heimabakað brauð - tapenade

Hearty langoustine soup á la Róbert

homemade bread - tapenade

Heitreyktur lax hússins

kartöflu rösti - sitrus jógurt - jurtir

Hot Smoked Salmon

potato rosti - citrus yogurt - greens

Krispí saltfisk króketur

tómat chorizo sulta - grænertu mauk

Crispy Croquettes of Bacala

tomato chorizo compote - pea purée

Nauta carpaccio & basilpesto

klettasalát - stökk svartrót - parmesan

Beef Carpaccio & Basil Pesto

rucicola - crispy salsify - parmesan

Reykt andabringa & rauðbeður

döðlur - granatepli - geitaostur

Smoked Duck Breast & Beetroot

dates - pomegranate - goats cheese

Buffalo kjúklingur á hvítlauks rist 🍷

sítrus hrásalat - gráðosta dressing

Buffalo Chicken Open Sandwich

citrus coleslaw - blue cheese dressing

Kjúklinga quesadillas & kóriander salsa 🍷

mozzarella - avokado - svartbaunir

Chicken Quesadillas & Coriander Salsa

mozzarella - avocado - black bean

Cajun hamborgari & reykt BBQ svínalæri 🍷

dijon dressing - laukhringir - pækluð gúrka

Cajun Style Beef Burger & BBQ Pulled Pork

dijon dressing - onion rings - pickles

Grillað hrossafille & sultaður laukur

kartöflumauk - beikon - béarnaise

Grilled Fillet Of Horse & Caramelised Onion

potato purée - bacon - béarnaise

Sides

Béarnaise Sauce 350

Fries & Tomato Sauce 650

Olives Provençal 850

Homemade Bread & Tapenade 950

Salad & Vinaigrette 950

Onion Rings With Dijon Dressing 1.050

Belgian Master Chef, Gerd Van Schaeybroeck. Resto Tapati, Tenerife

1 - 7 April 2022

Appetizers 1.950

Beef Tartare - sun dried tomatoes - espuma of Parmigiano

Crudo of Fresh Water Trout - marinated fennel - grapefruit - curry

Chicken Liver Terrine - pears - chicory - gingerbread

Grand Appetizers 2.850

Cod Fillet Sauté - romanesco - crushed potatoes - herbed beurre blanc

Rib Eye of Lamb in persille crumble - vegetables provençal - pommes dauphinoise

Dessert 1.850

Belgian Chocolate Mousse a la Gerd - almonds - mascarpone

As a 5 Course Menu with a choice of main course 6.950

Pairing of Leffe Blonde and selected wines 5.950

RESTO
Tapati



Forrietta
B A R I N N

Desserts 1.750

Döðlukaka & volg karamella

hvítt súkkulaði kex - vanillu ís

Sticky Toffee Pudding & Butterscotch

white chocolate crumble - vanilla ice cream

Creme bruléé

engifer - lakkris - mynta

Creme Bruléé

ginger - liquorice - mint

Kókos ástaraldin ís 🍷

kanil & pistasíu kurl - blönduð ber

Coconut Passion Fruit Ice Cream

cinnamon & pistachio powder - mixed berries

Starfsfólk veitir upplýsingar um ofnæmisvalda
Please inform us of a food allergy or intolerance

🍷 Fáanlegt einnig krakkavænt 1.100
Available as childrens portions 1.100

Veggie Appetizers

1.750

Mozzarella tómatsalat Caprese

basilpesto - spírur - ristud fræ

Caprese Mozzarella Tomato Salad

basil pesto - sprouts - toasted seeds

Kremuð graskersúpa 🍷

truffluolía - rósmarín - brauð

Creamy Pumpkin Soup

truffle oil - rosemary - bread

Oumph quesadillas 🍷

svartbaunir - avokado - chili salsa

Oumph Quesadillas

black beans - avocado - chili salsa

Quinoa sveppa borgari 🍷

cheddar - pækluð gúrka - spicy mæjó

Quinoa Mushroom Burger

cheddar - pickles - spicy mayo

Kremað bygg & villisveppir

papriku coulis - karsi - sítróna

Creamy Barley & Wild Mushrooms

red pepper coulis - cress - lemon

Buffalo blómkál á hvítlauks rist

sítrus hrásalat - gráðosta dressing

Buffalo Cauliflower Open Sandwich

citrus coleslaw - blue cheese dressing

Draft Beer	33cl	50cl
Kaldi Ljós - Blonde Lager	1.000	1.400
Kaldi Dökkur - Dark Lager	1.000	1.400
Kaldi Norðan - Amber Ale	1.000	1.400
Kaldi Seasonal	1.000	1.400
Stella Artois	1.000	1.400
Hoegaarden - Wheat Beer	1.000	1.400
Leffe Blonde - Belgian Pale Ale	1.400	
Borg Brugghús - 40cl	various prices	
Brío - German Style Pilsner - 40cl		1.250
Gull Lite - Gluten Free Lager - 40cl		1.250

Bottled Beer	33cl
Leffe Blonde	1.250
Leffe Bruin	1.250
Stella Artois	1.150
Forréttabaráinn Special	1.250
Stella 0.0%	750
Franziskaner Weissbier 0.0%	850

Soda	
Pepsi, Pepsi Max - 30cl	500
7UP, Appelsín, Sparkling water - 25cl	500
Malt, Pilsner - Low Alcohol - 33cl	500

Sparkling Wine	glass	bottle
SPAIN		
Codorníu Cava Clasico - Semi Sec	1.550	5.550
ITALIAN		
Lamberti Rose Spumanti	1.750	5.950
Piccini 1882 Vino Spumanti - Extra Dry		5.700

Chamapgne	glass	bottle
Moët & Chandon Brut Impérial	3.900	14.900

Rosé	glass	bottle
FRANCE		
Domaine De La Baume Rosé	1.450	6.350

White Wine	glass	bottle
House Wine	1.350	5.550
ITALY		
Lamberti Pinot Grigio	1.450	5.950
NEW ZEALAND		
Vicar's Choice Sauvignon Blanc	1.750	6.550
FRANCE		
Arthur Metz Alsace Pinot Gris		6.250
Malandes Petit Chablis	1.850	7.350
LaCheteau Pouilly Fume		8.950
Pascal Jolivet Sancerre Sauvignon Blanc		11.950

SPAIN		
Castillo De Aresan Chardonnay 	1.650	6.750
Casa Rojo - El Gordo Del Circo Verdejo		8.950

Red Wine	glass	bottle
House Wine	1.350	5.550
ARGENTINA		
Trapice Malbec Oak Cask	1.550	6.550
ITALY		
Piccini Collezione Oro Chianti Riserva	1.650	6.950
Azienda Agraria Guerrieri, Nero Marche		10.450
Rivetto Barolo DOCG Leon Riserva		19.900

PORTUGAL		
Bodegas Bulas Douro DOC Tinto	1.650	6.950

SPAIN		
Campo Viejo Tempranillo Reserva		7.950
Bodegas Muga Reserva Rioja	1.950	9.750

FRANCE		
Laurent Miquel Solas Pinot Noir	1.650	6.250
Vidal-Fleury Côtes Du Rhône		6.900
Chateau la Chapelle aux Mones Saint Emilion		9.950

SOUTH AFRICA		
Glen Carlou Cabernet Sauvignon		7.950

Cocktails	
Cocktail of the month	1.800
Ask your waiter	
Gamble	2.000
Bombay Gin, brown sugar syrup & lime juice	
Bourbon Harbour Sour	2.000
Bulleit Bourbon, brown sugar syrup, lemon juice, egg white & Angostura bitters	
Johnny Says It's Good	2.000
Tanqueray Gin, Cointreu, honey syrup, lemon juice, thyme & egg white	
Old Rose Daiquri	2.000
Bacardi Rum, strawberry syrup & lime juice	
Brennivín Basil	2.000
Brennivín, lime juice, brown sugar syrup, & basil leaves	
Negroni	2.000
Tanqueray Gin, Campari & Vermouth	
Moscow Mule	2.000
Ketel One Vodka, ginger beer & lime juice	
Strawberry Mocktail (non-alcoholic)	800
Orange juice, strawberries, 7up & lime juice	
Ginger Mamma (non-alcoholic)	800
Ginger beer, honey, apple juice & lemon juice	

Coffee	
Espresso	450
Double Espresso	550
Americano	550
Cappuccino	550
Latte	550
Macchiato	550
Tea	550
Jameson Irish Coffee	1.650
Espresso Martini	2.200