

kvöld

evening



KAFFIVAGNINN

Forréttir / Starters

Kremuð sjávarréttarsúpa

Nýveiddur fiskur í matarmikilli súpu, brauð & þeytt smjör

Creamy seafood soup

Freshly caught fish in a hardy soup with bread & whipped butter

3.450.-

Grillaðar risarækjur frá Argentínu

Borið fram á pönnu, hvítlaukssmjör, brauð

Garlic roasted Argentine shrimp

Served on a pan, garlic butter, bread

3.600.-

Djúpsteikt blómkál (Vegan)

Buffalo hot sauce, chili mayo, wasabi hnetur

Deep-fried cauliflower (Vegan)

Buffalo hot sauce & chili mayo, wasabi nuts

3.350.-

Aftur til fortíðar

2 tegundir af síld, grafinn lax, reykt bleikja,

piparróttarsósa, rækjucocktaill, ristað brauð

Back to the past

2 types of herring, gravlax, smoked char,

horseradish sauce, shrimp cocktail, toasted bread

3.600.-

Salat með risarækjum

Sætt chili-smjör, grillað brauð, wasabi hnetur, stökkt avocado

Salad with king prawns

Sweet chili butter, grilled bread, wasabi nuts, crispy avocado

3.150.-

Cave Man Nautacarpaccio

Klettasalat, teriyaki, parmesan, black garlic mayo, furuhnetur

Cave Man Beef carpaccio

Lambs lettuce, teriyaki, parmesan, black garlic mayo, pine nuts

3.390.-

Grilluð bleikja úr landeldi

Lakkrís-mangó-salsa, bygg & krydd

Arctic Char, Lava farmed

liquorice-mango-salsa, barley & herbs

3.250.-

Veði dagsins – Sjá töflu

Veði dagsins er alltaf borin fram á pönnu,
brauð, þeytt smjör

Catch of the day – See board

Catch of the day is always served
in the pan along with bread & whipped butter

5.950.-

Veði dagsins – Sjá töflu

Veði dagsins er alltaf borin fram á pönnu,
brauð, þeytt smjör

Catch of the day – See board

Catch of the day is always served
in the pan along with bread & whipped butter

5.950.-

Veði dagsins – Sjá töflu

Veði dagsins er alltaf borin fram á pönnu,
brauð, þeytt smjör

Catch of the day – See board

Catch of the day is always served
in the pan along with bread & whipped butter

5.950.-

Veði dagsins – Sjá töflu

Veði dagsins er alltaf borin fram á pönnu,
brauð, þeytt smjör

Catch of the day – See board

Catch of the day is always served
in the pan along with bread & whipped butter

5.950.-

Veði dagsins – Sjá töflu

Veði dagsins er alltaf borin fram á pönnu,
brauð, þeytt smjör

Catch of the day – See board

Catch of the day is always served
in the pan along with bread & whipped butter

5.950.-

Aðalréttir / Main Courses

Pönnusteiktur sólkoli

Pönnusteiktur sólkoli

Pönnusteiktur sólkoli

Pönnusteiktur sólkoli

Pönnusteiktur sólkoli

Mini taco – rækjur frá Argentínu

Mini taco – rækjur frá Argentínu

Mini taco – rækjur frá Argentínu

Mini taco – rækjur frá Argentínu

Mini taco – rækjur frá Argentínu

Mini taco – anda confit

Mini taco – anda confit

Mini taco – anda confit

Mini taco – anda confit

Mini taco – anda confit

Villisveppa Wellington (Vegan)

Villisveppa Wellington (Vegan)

Villisveppa Wellington (Vegan)

Villisveppa Wellington (Vegan)

Villisveppa Wellington (Vegan)

Humarpanna kaffivagnsins

Humarpanna kaffivagnsins

Humarpanna kaffivagnsins

Humarpanna kaffivagnsins

Humarpanna kaffivagnsins

Humarpanna kaffivagnsins

Hvítlauksristaður humar í skel

Salat hússins, brauð, þeytt smjör

Garlic roasted langoustine in shell

House salad, bread, whipped butter

9.450.-

Sjávarréttarpanna

Gellur, humar, þorskur, rækjur, sólkoli, sýrt grænmeti, seljurótarmús, grasker, kartöflusmælki, lauksmjör, kryddjurtir, brauð & dip

Sizzling seafood pan

Fish tongues, lobster, cod, shrimp, halibut, pickled veg, celery root purée, squash, potato bites, onion butter, herbs, bread & dip

8.900.- á mann / per person

Lambakótilettur í raspi

Lauksmjör, parísarkartöflur, rabarbarasulta, heimalagað rauðkál

Breaded lamb chops

Onion butter, Parisian potatoes, rhubarb jam, homemade red cabbage

6.900.-

Hamborgari 140g

Maribou ostur, bacon, lauksulta, sósa, kál, tómatur, súrar gúrkur, franskar

Burger 140g

Maribou cheese, bacon, onion jam, sauce, lettuce, tomato, pickles, fries

4.800.-

Eftirrættir / Desserts

Volg súkkulaði-brownie fudge

Vanilluís, karamellusósa, jarðaber balsamic, crumble

Warm chocolate brownie fudge

Vanilla ice cream, caramel sauce, strawberry balsamic, crumble

2.450.-

Ömmu rabarbara-pie

Með kanil crumble & vanilluís

Grandma's rhubarb pie

With cinnamon crumble & vanilla ice cream

2.450.-

Logandi pönnukökur (2 stk)

Jarðaberjarjóni, ávaxta-cocktail, Grand Marnier

Flaming pancakes (2 pcs)

Strawberry cream, fruit cocktail, Grand Marnier – flambéed at your table

2.450.-

Klassískir réttir / *The Classics*

Fiskur & franskar

Rauðkálshrásalat, tartarsósa

Fish & chips,

Red cabbage-slaw, tartar sauce

5.350.-

„Jói Chef“ special

Porskur í raspi, sveppagratín, bernaïse, kartöflumælki

eða franskar, rauðkálshrásalat, sinnepsdressing

Breaded cod, mushroom gratin, béarnaïse, potato bites

or fries, red cabbage slaw, mustard dressing

5.450.-

Pönnusteiktar gellur

Hvítlaukssmjör, árstíðargrænmeti, kartöflu smælki, borið fram í pönnu

Pan fried cod tongues — “the icelandic oyster”

Garlic butter, seasonal vegetables, potato bites, served in the pan

5.750.-

Lambalundir, Bernaïse & franskar á gamla mátann

Lamb tenderloin, Béarnaïse and fries - old style

6.950.-

ROTTEN
SHARK

Join The Rotten Shark Club

Rotten shark tasting with a shot of
“Black Death” (Brennivín) & beer

Get a certificate and a photo on
Kaffivagninn’s wall of fame & good vibes

Ask the waiter

3.500.-



Hestaskál?

One for the road?



Hvað fannst þér? láttu vita á Tripadvisor
What did you think? let others know on Tripadvisor