

Icelandic-Mexican

Fantastic fusion of Mexican dishes
& Icelandic ingredients

Fish/Pescado

Halibut ceviche 3.290 kr.

Cashew aguachile, avocado, arctic charr roe, tortilla chips

Lobster taco 3.890 kr.

Crispy lobster tempura, mango salsa, amarillo sauce, pickled red onion, guacamole

Cod loin Veracruzana 5.890 kr.

Veracruz sauce, garlic mayo, potatoes, cherry tomatoes, olives, capers

Halibut Zarandeado 5.990 kr.

Achiote & garlic marinade halibut, rice, grilled asparagus, mango salsa, salad





Lamb / Cordero



Lamb barbacoa taco 3.590 kr.

Adobo lamb shoulder, guacamole, pico de gallo, pickled red onions, chili mole, crema

Lamb birria taco 3.690 kr.

Slow cooked lamb shoulder, Mex cheese, shallots, coriander, lime, corn tortilla, birria consommé

Lamb rump 8.890 kr.

Grilled lamb rump, baked butternut squash, cashew nut mole, crema, ancho chile sauce

Lamb fajitas 8.890 kr.

Grilled lamb rump, mushroom duxelle, corn salsa, black beans w/ chorizo, guacamole, crema, salsa, pico de gallo, mex-cheese and tortillas

Grilled lamb leg steak asado 6.990 kr.

Grilled lamb leg, elote corn ribs with parmesan, mole sauce, cherry tomatoes, criolla salsa

Lamb carne asada quesadilla 5.990 kr.

Grilled lamb leg, shiitake mushrooms, pickled red onions, cherry tomatoes, mex-cheese

Icelandic Lamb barbacoa perfect for 2-3 to share 12.990 kr.

700-800gr Lamb shoulder, corn salsa, mango salsa, lamb glaze, crema, bell pepper, red onion, black beans w/ chorizo, mex-cheese, salsa, pico de gallo, fresh salad & tortillas

