



## BOTTOMLESS BRUNCH

Alla föstudaga-sunnudaga á milli 12:00-15:00 breytum við til.  
Þú mátt velja endalaust af matseðlinum en aðeins 2 rétti í einu

3.990 kr. á mann fyrir bottomless brunch

4.990 kr á mann fyrir bottomless brunch & bottomless drinks

Every friday-sunday between 12:00-15:00 we like to shake things up.

You can choose unlimited courses from the brunch menu but only 2 at a time

3.990 kr. per person for bottomless brunch

4.990 kr per person for bottomless brunch & bottomless drinks

## BOTTOMLESS DRINKS

STELLA ARTOIS  
Belgian Pilsner

LAMBERTI PROSECCO  
Sparkling Wine

YUZUKOSHO BLOODY MARY  
Tomato Juice, Russian Standard Vodka, Fermented Yuzu Peel

MANDARIN MIMOSA  
Mandarin Juice, Ginger, Lamberti Prosecco

## [ SNACKS ]

### STÖKKAR SÆTAR KARTÖFLUR ○

Trufflur, Jalapeno Dip  
*crunchy sweet potatoes, truffles, jalapeno dip*

### SAKE STEIKTAR EDAMAME BAUNIR ○

Koríander, Grænn Chili, Yuzu  
*sake fried edamame, coriander, green chili, yuzu*

### BEIKONVAFÐAR DÖÐLUR

Geitaostur, Gúrka, Chilisulta  
*bacon wrapped dates, goat cheese, cucumber, chili jam*

## [ SUSHI ]

### VOLCANO ○

Ebi Rækja, Masaðo, Sriracha Mayo  
*ebi shrimp, masago, sriracha mayo*

### TUNA ROULETTE

Túnfisk Tartar, Gúrka, Avókadó, Yuzokosho  
*tuna tartar, cucumber, avocado, yuzokosho*  
*Prufaðu með vinum. Einn biti er gríðarlega sterkur.*

## [ GARDEN PARTY ]

### KLÍSTRAD EGGALDIN Í MISO ○

Sveppir, Blómkál, Engifer  
*sticky eggplant in miso, mushrooms, cauliflower, ginger*

### GRÆNMETIS DUMPLINGS ○○

Aji Amarillo, Vorlaurkur  
*vegetable dumplings, aji amarillo, spring onion*

### BAKAÐIR SVEPPIR EN PAPILLOTE ○

Furuhnetur, Mirin, Sake, Yuzu  
*baked mushrooms, pine nuts, sake, yuzu*

### RAUÐBEDUR "NOT PIZZA" ○○

Stökkt Wonton, Geitaostur, Trufflu Ponzu,  
Pico De Gallo  
*crispy wonton with beet root, goat cheese, truffle*

### BUFFALO BLÓMKÁL ○○

Gráðastósósa, Vorlaurkur  
*buffalo cauliflower, blue cheese sauce, spring onion*

## [ CRUNCHY ]

### ANDAR CHOPSTICKS ○

Trufflu Ponzu, Graslaurkur  
*duck chopsticks, truffle ponzu, chives*

### TÍGRISRÆKJU VORRÚLLA ○

Plómusósa, Koríander  
*tiger shrimp spring roll, plum sauce, coriander*

### JAPANESE FRIED CHICKEN (JFC) ○

Gráðastósósa, Chipotle BBQ, Pickles  
*blue cheese sauce, chipotle BBQ, pickles*

## [ STREET FOOD ]

### TÚNFISK TACO

Jalapeno Guacamole. Wasabi Tobiko, Trufflu Ponzu  
*tuna taco, jalapeno guacamole, tobiko, truffle ponzu*

### GRÍSASÍÐU STEAMED BUN ○

Sterk Hnetu Soya, Rauðlaurkur, Pickles, Grænn Chili  
*pork steamed bun, nut soy, red onion, pickles, chili*

### ANDAR CONFIT STEAMED BUN ○

Avókadó, Sriracha Mayo, Vorlaurkur  
*duck confit steamed bun, avocado, sriracha mayo*

### NAUTA SLIDER ○

Umami Mayo, Pico De Gallo, Pickles, Laukhringir  
*beef slider, umami mayo, pico de gallo, onion rings*

### JFC SLIDER ○

Kjúklinga Kara-age, Pickles, Sriracha Mayo, Avókadó  
*chicken kara-age, pickles, sriracha mayo, avocado*



\*Endilega láttu þjóninn þinn vita ef þú ert með einhver  
öfnæmi eða sérþarfir.

○ Grænmetis ○ Vegan ○ Ekki Glutelaust

## [ SIGNIFICANT OTHERS ]

### STERKUR GRILLAÐUR KOLKRABBI

Chorizo, Grasker, Aji Amarillo  
*grilled octopus, chorizo, butternut squash, aji amarillo*

### ÖND Í PÖNNUKÖKU ○

Engifer Mayo, Guacamole, Wasabi Kuromitsu  
*duck, pancake, ginger mayo, guacamole, wasabi kuromitsu*

### GRILLAÐ KJÚKLINGASPJÓT

Aji Amarillo, Graslaurkur, Lime, Graskersflögur  
*grilled chicken skewer, aji amarillo, spring onion*



## [ DESSERT ]

### SÚKKULAÐI FUDGE ○

Jógúrtis, Heslihnetur



INSTAGRAM: publichousegastropub  
FACEBOOK: GastroPubRvk