

VETRARMATSKRÁ

Winter Menu

Kl. 11:30 til 21:00

FORRÆTTUR Starter

Skeljadjórasuppa úr róma
ella rækjukokteyl

Creamy seafood soup
or shrimp cocktail

HÖVUÐSRÆTTUR Main Course

Steik – aftan av mjóryggi – við reyðvinsós

Sirloin steak with red wine sauce

OMANÁ Desserts

Heimagjörður ísur við lakaðum berðum

Home made ice cream with marinated berries

2 rættir
2 courses

245 kr.

3 rættir
3 courses

275 kr.

BÍLEGG BORD Á 309090

MATSKRÁ Menu

FORRÆTTIR Starters

Lambskjálkar við rabarbumosi Cold dish of lamb cheeks with rhubarb compot	75 kr.
Pannustoktar jákupsskeljar Panfried scallops	75 kr.
Øða Horse mussel	95 kr.
Skeljadjórasúpan Shellfish soup	75 kr.

KJØT Meat

Lamsryggur við sellarí í brendum smøri og soði Saddle of lam, celery and gravy	195 kr.
Angus búffur við royktum fleski og kryddsós Angus steak with bacon sauté and spicy sauce	185 kr.
Búffur úr oksalundum við tjotni úr piparfruktum við soðsós Tournedos served with pepper chutney and gravy	255 kr.

Allir kjøtrættir verða borðreiddir við eplum
All dishes are served with potato

FISKUR Fish

Dampaður laksur við hunangi Fillet of salmon with honey	175 kr.
Stokt havtaska við pasta í ostasós Panfried monkfish with pasta and cheese sauce	215 kr.

OMANÁ Desserts

Heimagjörður ísur Home made ice cream	65 kr.
Skyr við hvítari sjokolátu og sitrón White chocolate skyr with lemon	65 kr.
Rabarbutrifli Rhubarb compot	55 kr.

BØRN Children

Vel tín egna burgara við kipsi Make your own burger with french fries	75 kr.
Blandað pasta, frikadellur, agurka, gularót og kips Mix of pasta, meat balls, cucumber, carrots and french fries	65 kr.
Barnapitsur Children's pizza	65 kr.
Ókeypis ísur Ice cream for free	

SMYRJIBREYÐ

Open sandwich

Egg og sild Egg and herring	38 kr.
Egg og rækjur Egg and shrimps	38 kr.
Skinka við ítalskum salati Ham and italian salad	35 kr.
Roastbeef við remulátu og snerktum leyki Roast beef with remoulade and fried onions	38 kr.
Fleskasteik við reyðkáli og súltaðum Roast pork with red cabbage and pickles	35 kr.
Stokt hýsuflak við remulátu og sitrón Fried fillet of haddock with remoulade and lemon	45 kr.
Stokt hýsuflak við rækjum og kaviar Fried fillet of haddock with shrimps and caviar	55 kr.
Høsnarungi við karrymajonesu Chicken with curry mayo	35 kr.
Fransbreyð við rækjum White bread with shrimps	65 kr.
Fransbreyð við royktum laksi White bread with smoked salmon	60 kr.
Fransbreyð við osti White bread with cheese	35 kr.

PITSA Pizza

Allar pitsurnar hava tomatsós & ost
Vel vanligan ljósan, fullkorn ella glutenfrían botn
undantikið Familju Pitsa

All pizzas have a base with tomato sauce & cheese
Choose between a light flour, the healthy whole grain
or gluten free base

Hvítleyksbreyð – Ostur, hvítleykur & oregano 58 kr.
Garlic Bread – Cheese, garlic & oregano

Margherita Uppruna Pitsan! 88 kr.
– Tomatsós, ostur & oregano
Margherita The Original Pizza!
– Tomato sauce, cheese & oregano

Firenze – Kjøtsós 98 kr.
Meat sauce

Vesuvio – Skinka 98 kr.
Ham

Hawai – Skinka & ananas 98 kr.
Ham & pineapple

Pepperoni 98 kr.
– Pepperoni, hvítleykur, leykur & piparfrukt
Pepperoni, garlic, onion & mixed peppers

Romana – Kjøtsós, skinka & pepperoni 108 kr.
Meat sauce, ham & pepperoni

Il Padrino THE GODFATHER – SERA STERK! 108 kr.
Kjøtsós, pepperoni, piparfrukt, kili,
tabasco & jalapeños
VERY HOT! – Meat sauce, pepperoni, mixed peppers,
chili, tabasco & jalapeños

BBQ – Høsnarungi, leykur, jalapeños & BBQ sós 108 kr.
Chicken, onion, jalapeños & BBQ sauce

Okkara Pitsa 108 kr.
– Kebabb kjøt, roykt flesk, leykur
& 1000 island dressingur
Kebab meat, bacon, onion & 1000 island dressing

Kebabb Pitsa – Kebabb kjøt, salat & súrrómi 108 kr.
Kebab meat, fresh salad & sour cream

Havnar Pitsan hjá Tummasi 108 kr.
– Kebabb kjøt, soppar, roykt flesk & kili
Kebab, mushroom, bacon & chili

Quattro Stagioni 108 kr.
– Skinka, piparfrukt, soppar, leykur & rucola
Ham, mixed peppers, mushroom, onion, rucola
& artichoke

Hvann Pitsa 108 kr.
– Kjøtsós, skinka, hvítleykur, salat
& súrrómadressingur
Meat sauce, ham, garlic, fresh salad & sour cream

Calzone – Skinka, soppar & leykur 112 kr.
Ham, mushroom & onion

Mín egna – Vel fyra sløg av fyllu 118 kr.
My Very Own – Feel free to create your own pizza

Vel tína egnu fyllu + 12 kr.

Add your own toppings

1 pepperoni pepperoni **2 skinka** ham **3 kjøtsós** meat
sauce **4 høsnarungi** chicken **5 roykt flesk** bacon
6 kebabb kebab meat **7 leykur** onions **8 tomat**
tomatoes **9 soppar** mushrooms **10 eyka ostur** extra
cheese **11 ananas** pineapple **12 jalapeños** jalapeños
13 piparfrukt mixed sweet peppers **14 olivin** olives
15 rocket salat rocket salad **16 mais** corn **17 feta** feta
18 salat salad **19 rækjur** shrimp **20 kili** chili + 5 kr.
21 hvítleykur garlic + 5 kr. **22 olivinolja** olive oil + 5 kr.

PITA

Pita Kebabb – Kebabb kjøt & salat 90 kr.
Kebab meat & fresh salad

Pita Meksikanskur Høsnarungi 90 kr.
Kryddaður høsnarungi & salat
Mexican Chicken – Spicy chicken & fresh salad

Vel ímillum súrrómadressing, hvítleyksdressing,
1000 island dressing ella salsa
For dressing you can choose sour cream,
garlic cream, 1000 island dressing or salsa

DRYKKIVÖRUR

Beverages

REYÐVÍN Red Wine

Infinitus, Malbec – Spania	65 kr.	260 kr.
Le Fontagneret, Pinot Noir – Frakland	65 kr.	275 kr.
Scotto, Zinfandel – Kalifornia		295 kr.
Domaine du Seminaire, Cotes du Rohne – Frakland		325 kr.
Barbera d'alba, G.D Vajra – Italia		425 kr.
Les Douves Tour Carnet, B. Magrez – Frakland		595 kr.

HVÍTVÍN White Wine

Infinitus, Viura/Chardonnay – Spania	65 kr.	260 kr.
Domaine des Escasses – Frakland		275 kr.
Herringbones, Savignon Blanc – Nýsæland	65 kr.	325 kr.
Scotto, Chardonnay – Kalifornia		355 kr.
Pouilly Fuisse, Joseph Drouhin – Frakland		595 kr.

RÓSUVÍN Rosé

Castillo de Jumilla Rose – Spania	65 kr.	275 kr.
Douce Vie les Muraires, B.Margez – Frakland		325 kr.

ØL Beer

Pilsnari	40 kr.	50 kr.
Klassik	40 kr.	50 kr.
Gull	50 kr.	60 kr.
Hoegaarden		65 kr.
Leffe Blonde		65 kr.
Guinness		65 kr.
Cider		60 kr.

SODAVATN Soft Drinks

Coca Cola, Coca Cola Light	20 kr.	30 kr.
Fanta, Sprite, Schweppes Lemon & Vatn		