

Klassískir réttir / *The Classics*

Fiskur & franskar

Rauðkálshrásalat, tartarsósa, Bearnaise sósa

Fish & chips,

Red cabbage-slaw, tartar sauce, Bearnaise sauce

5.350.-

„Jói Chef“ special

Porskur í raspi, sveppagratín, bernaise, kartöflusmælki

eða franskar, rauðkálshrásalat, sinnepsdressing

Breaded cod, mushroom gratin, béarnaise, potato bites

or fries, red cabbage slaw, mustard dressing

5.750.-

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.-

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.-

KAFFIVAGNINN



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

kvöld evening



KAFFIVAGNINN

Forréttir / Starters

Salat hússins

Salatblanda, tómatur, gúrka, dill, viniagrette

House salad

Mixed greens, cucumber, tomato, dill, viniagrette

2.850.-

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.-

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.-

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

Rækjur, möndlur, sítrónusmjör, risotto, epli, dill

Pan-fried lemon sole (Microstomus kitt)

Shrimp, almonds, lemon butter, risotto, apple, dill

5.950.-

Villisveppa Wellington (Vegan)

Rótargrænmeti, kókos villisveppasósa, kartöflusmælki, kryddjurtir

Wild mushroom Wellington (Vegan)

Root vegetables, coconut-mushroom sauce, potato bites, herbs

5.750.-

Purusteik

Sykurbrúnaðar kartöflur, kremuð villisveppasósa, heimalagað rauðkál, árstiðargrænmeti, Baileys eplasalat.

Pork roast

Caramelized potatoes, creamy wild mushroom sauce, homemade red cabbage, seasonal vegetables, Baileys apple salad.

6.250.-

Humarpanna kaffivagnsins

Grillaðir humarhalar í skel, hvítlaukssmjör, sítróna, steinselja, kartöflu smælki, salat hússins, “dip”, brauð & þeytt smjör

Langoustine pan

Grilled langoustine tails in the shell with garlic butter, lemon, parsley, potato bites, house salad, dip, bread & whipped butter

9.750.-

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.-

Eftirréttir / Desserts

Volg súkkulaði-brownie fudge

Vanilluís, karamellusósa, jarðaber balsamic, crumble

Warm chocolate brownie fudge

Vanilla ice cream, caramel sauce, strawberry balsamic, crumble

2.460.-

Ömmu rabarbara-pie

Með kanil crumble & vanilluís

Grandma’s rhubarb pie

With cinnamon crumble & vanilla ice cream

2.650.-

Logandi pönnukökur (2 stk)

Jarðaberjarjóni, ávaxta-cocktail, Grand Marnier

Flaming pancakes (2 pcs)

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

2.650.-

Ris a la mande

Ris à l’amande — Christmas pudding

2.650.-