

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.-

Reyktur lundi á vöflu

Reyktur lundi á vöflu, brennivíns-berjagljai, piparrót, rjómaostur

Smoked puffin on a waffle

berry glaze with Brennivín, horseradish, cream cheese

3.850.-

Grillaðir humarhalar — 3 stk

hvítlaukssmjör, salat og brauð

Grilled lobster tails — 3 pcs

garlic butter, salad and bread

3.950.-

Sambuca rækjur

Pönnusteiktar risarækjur í sambuca rjóma, sultaður rauðlaukur, brauð

Sambuca shrimp

Pan seared shrimp, purple onions, sambuca cream sauce, bread

3.850.-

Cave Man Nautacarpaccio

Klettasalat, teriyaki, parmesan, black garlic mayo, furuhnetur

Cave Man Beef carpaccio

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

3.650.-

Veiði dagsins — Sjá töflu

Veiði 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

6.350.-

Aðalréttir / Main Courses

Pönnusteiktur sólkoli

Rækjur, möndlur, sitrónusmjör, risotto, epli, dill

Pan-fried lemon sole (Microstomus kitt)

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

6.350.-

Villisveppa Wellington (Vegan)

Rótargrænmeti, kókos villisveppasósa, kartöflusmælki, kryddjurtir

Wild mushroom Wellington (Vegan)

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

6.150.-

Lambakótilettur í raspi

Lauksmjör, parísarkartöflur, rabarbarasulta, heimalagað rauðkál

Breaded lamb chops

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

6.990.-

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

10.750.-

Hamborgari 140g

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

Burger 140g

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

4.950.-

Eftirréttir / Desserts

Volg súkkulaði-brownie fudge

Vanillúis, karamellusósa, jarðaber balsamic, crumble

Warm chocolate brownie fudge

Vanilla ice cream, caramel sauce, strawberry balsamic, crumble

2.950.-

Ömmu rabarbara-pie

Með kanil crumble & vanillúis

Grandma's rhubarb pie

With cinnamon crumble & vanilla ice cream

2.950.-

Logandi pönnukökur (2 stk)

Jarðaberjarjóni, ávaxta-cocktail, Grand Marnier

Flaming pancakes (2 pcs)

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

2.950.-

Klassískir réttir / *The Classics*

Fiskur & franskar

Rauðkálshrásalat, tartarsósa, Bearnaise sósa

Fish & chips,

Red cabbage-slaw, tartar sauce, Bearnaise sauce

5.650.-

„Jói Chef“ special

Porskur í raspi, sveppagratin, bernaise, kartöflusmælki

eða franskar, rauðkálshrásalat, sinnepsdressing

Breaded cod, mushroom gratin, béarnaise, potato bites

or fries, red cabbage slaw, mustard dressing

6.135.-

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

5.950.-

Lambalundir, Bernaise & franskar á gamla mátann

Lamb tenderloin, Béarnaise and fries - old style

7.250.-

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

3.950.-

kvöld evening

Hestaskál?

One for the road?



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