

MENU

FORRÉTTIR / STARTERS

SOUP OF THE DAY / DAGSINS SÚPA

Vegetarian/vegan soup / Grænmetis/Vegan súpa

2.650,-

LOCAL LAMB SOUP / ÍSLENSK KJÖTSÚPA

Traditional Icelandic lamb soup made with local lamb and root vegetables. / Hefbundin íslensk kjötsúpa.

3.600,-

ICELANDIC SMOKED SALMON / REYKTUR LAX

Served on grilled bread with cream cheese, lemon, black caviar and homemade aioli / Borinn fram á grilluðu brauði ásamt rjómaosti, sítrónu, svörtum kaviar og heimagerðu aioli.

3.300,-

SMOKED LAMB CARPACCIO / REYKT LAMBA CARPACCIO

Arugula, Grana Padano, capers and blueberry vinaigrette / Klettsalat, Grana Padano ostur, kapers ásamt bláberja vinaigrette

3.400,-

GREEN SALAD / GRÆNT SALAT

Mixed greens, cheery tomatos, pickled onions and green pesto dressing / Salatblanda, kirsuberjatómatar, súrsaður rauðlaukur og grænt pestóddressing

3.200,-

MAIN COURSES / AÐALRÉTTIR

MAGMA SALAD / MAGMASALAT

Chicken, iceberg, arugula, eggs, croutons, raisins, walnuts, sunflower seeds and creamy dressing / Kjúklingur, jökla- og klettsalat, egg, brauðteningar, rúsínur, sólblómafræ, valhnetur og dressing

4.250,-

GRILLED EGGPLANT (V) / GRILLAÐ EGGALDIN (V)

Grana Padano cheese, arugula, grilled tomato, hummus, red pesto and homemade aioli sauce / Grana Padano ostur, klettsalat, grillaður tómat, hummus, rautt pestó og aioli sósa

4.150,-

SEAFOOD PASTA / SJÁVARRÉTTAPASTA

Linguini pasta, Napoli sauce with cuttlefish, shrimps, octopus and squid topped with Grana Padano cheese / Linguini pasta í napólísósu með rækjum, kolkrabba og smokkfisk ásamt Grana Padano ostur

4.450,-

GRILLED ARCTIC CHAR / GRILLUÐ BLEIKJA

Polenta, baby carrots, broccolini and creamy broth / Polenta, smágulrætur, broccolini ásamt rjómalagaðrisoðsósu.

5.950,-

LAMB BRISKET / LAMBABRINGA

Fried potato, asparagus, celery root puree, red wine sauce, shallot / Steiktar kartöflur, aspas, sellerírótarmauk, rauðvínssósa, skalottlaukur

6.950,-

LAMB RIBEYE / LAMBARIBEYE

Potato puree, parsnip, peas, beetroot puree, demi-glace sauce / Kartöflumauk, steinseljurót, baunir, rauðrófumauk og demi-glace sósa

7.750,-

MAGMA BURGER (140G) / MAGMA HAMBORGARI (140G)

Maribo cheese, bacon, salad, pickled onion and cucumber, served with fries and heimagerðu aioli / Maribo ostur, beikon, salat ásamt sýrðum lauk og agúrku borið fram með frönskum og heimagerðu aioli

4.100,-

BEEF RIBEYE / NAUTARIBEYE

Fries, arugula served with both aioli and demi-glace sauce on the side / klettsalat og franskar kartöflur, borið fram með aioli og demi-glace sósa

7.450,-

DESSERTS / EFTIRRÉTTIR

LAVA CAKE / LAVA KAKA	2.450,-
Vanilla ice cream, berries, caramel sauce / Vanilluís, ber, karamellusósa	
SKYR MOUSSE / SKYRMÚS	2.450,-
Crumble, berries and strawberry sauce / Mulningur, ber og jarðarberjasósa	
CRÈME BRÛLÉE	2.450,-
APPLE CRUMBLE / EPLAMULNINGUR	2.450,-
With vanilla ice cream / Borinn fram með vanilluís	
VANILLA ICE CREAM / VANILLUÍS	1.750,-
2 scoops of Icelandic ice cream served with fresh fruit and caramel sauce / Tvær kúlur með ferskum ávöxtum og karamellusósu	