

LITLI BARINN

MATUR FOODS

Ofnbakað Brauð
Oven Baked Bread

750 kr.

Krydduð Papriku Og Hvítlauks Smyrja 
Charred Pepper & Garlic Spread

1450 kr.

Served w. oven-baked bread



SMÁRÉTTIR SMALL DISHES

Marineraðir Tómatar Með Skyri 
Confit Tomatoes Over Skyr

1950 kr.

Marinated greenhouse cherry tomatoes on a bed of skyr topped w. oregano, garlic, and roasted almonds

Hollandaise Egg Með Hrognum
Eggs on Eggs

1950 kr.

Soft boiled eggs over skyr topped w. hollandaise sauce and lumpfish roe

Rúgbrauð Með Þorsklifur
Cod Liver Toast

1950 kr.

Cod Liver pâté on rye bread topped w. rhubarb jam, chilli slices, and sprinkled w. spring onion, lemon peel, and arctic thyme

Miso Gljáður Laukur 
Miso Glazed Onions

2400 kr.

Miso glazed onions over skyr drizzled w. dill oil and chives

Ofnbakaður Brie 
Oven Baked Brie

2400 kr.

Melted brie topped w. honey, pistachio, and rosemary w. a side of oven baked bread

Allergies or special dietary requirements? Please inform a member of our staff.

AÐALRÉTTIR MAINS

Tómatsúpa 

2900 kr.

Roasted Tomato Cream Soup

Roasted greenhouse tomatoes w. crème fraîche topped w. pesto, croutons and arctic thyme

Byggsúpa 

2900 kr.

Barley Soup

Hearty Icelandic barley stew w. root vegetables, lentils and local herbs

Sætar Rauðrófur Með Pestói og Skyri 

2900 kr.

Sweet Beets with Pesto Over Skyr

Sweet beetroots, pesto and cabbage over skyr dusted with pistachios and pine nuts

Litli Klúbbur

2900 kr.

Local Club

Club sandwich featuring chicken, crispy bacon, cod-liver oil mayonnaise, tomato

Gljáð Sæt Kartafla 

3200 kr.

Glazed Sweet Potato

Glazed sweet potato on a bed of Icelandic blue cheese and skyr topped w. grilled walnuts

Lambakjötspylsa

3600 kr.

Lamb Sausage

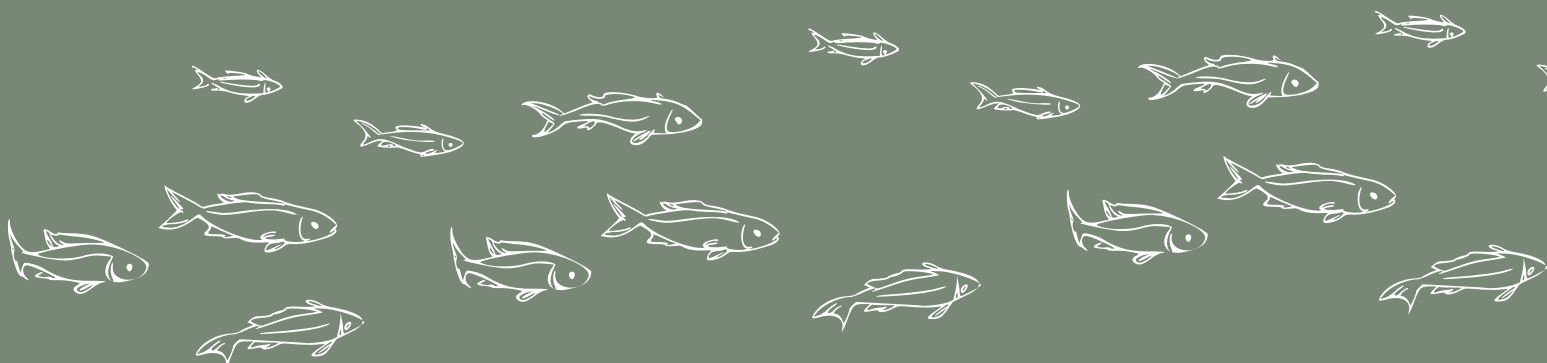
Broiled lamb sausage on a bed of lentils w. spicy dijon mustard, served w. a refreshing red onion salad

Nautakjötsspjót

4800 kr.

Beef Skewers

Icelandic beef skewers w. parsley root, pickled red onion and a whipped garlic-lemon sauce



EFTIRRÉTTIR DESSERTS

Súkkulaðikaka 1400 kr.

Chocolate Cake

Served w. homemade whipped cream and chocolate shavings

Gulrótarkaka 1400 kr.

Carrot Cake

Served w. homemade whipped cream and lemon shavings

LITLI KAFFI COFFEE BY LITLI

Drip 550 kr.

Americano 550/850 kr.

Latte 750 kr.

Macchiato 750 kr.

Espresso 550/850 kr.

Cappuccino 850 kr.

Flat White 850 kr.

Chai Latte 890 kr.

Hot Chocolate 890 kr.

Mocha Latte 890 kr.

Matcha Latte 990 kr.

Whipped Coconut latte 1400 kr.

Te & Kaffi Te Icelandic Specialty Tea 990 kr.

Iced Americano 850 kr.

Iced Latte 950 kr.

Iced Chocolate 1190 kr.

Iced Mocha 1190 kr.

Iced Matcha Latte 1290 kr.



DRYKKIR DRINKS

KOKTEILAR COCKTAILS

Elderflower Spritz	1900 kr.
Herb Infused G&T	1900 kr.
Nordic Bellini	1900 kr.
Basil Gimlet	2200 kr.
Espresso Martini	2200 kr.
Royal Coffee	2200 kr.
Bloody Mary	2400 kr.
Whiskey Sour	2400 kr.
Spicy Margarita	2400 kr.
Himbrimi Negroni	2600 kr.
Pornstar Martini	3200 kr.



VÍINGLÖS WINES BY THE GLASS

Hvít White

Pinot Grigio (12%)	1580 / 6900 kr.
Chardonnay (12%)	1650 / 7200 kr.
Muscat White (12,5%)	1750 / 7600 kr.

Crudo Rosé (12,5%)

1650 / 7200 kr.

Rautt Red

Montepulciano D'Abruzzo (13%)	1580 / 6900 kr.
Masi Modello Rosso (12%)	1700 / 7900 kr.
2021 Corsini Chianti Classico (14%)	2200 / 9900 kr.



Please ask our teams about our full wine and spirits list, there is always something new to discover!

Freyðandi Sparkling

El Miracle Cava Brut - Spain (11,5%)

1600 / 7200 kr.

Crudo Prosecco Brut - Italy (11,5%)

1700 / 7600 kr.

Epla síder Apple Cider (4.5%)

1200 kr.

BJÓR BEERS

33cl

Brío (4.7%)

1100 kr.

Peroni (5.1%)

1200 kr.

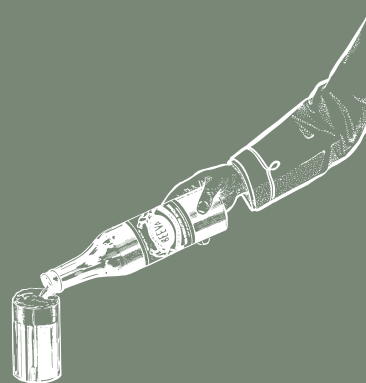
Bjór á Krana Beer On Tap 40cl

Gull Lite (4.4%)

1400 kr.

Úlfur IPA (5.9%)

1600 kr.



Please ask our teams about our full beer list, craft breweries in Iceland are always experimenting!

ÁFENGISLAUS ZERO PERCENT



Náttúrulegir Gosdrykkir Natural Sodas

850 kr.

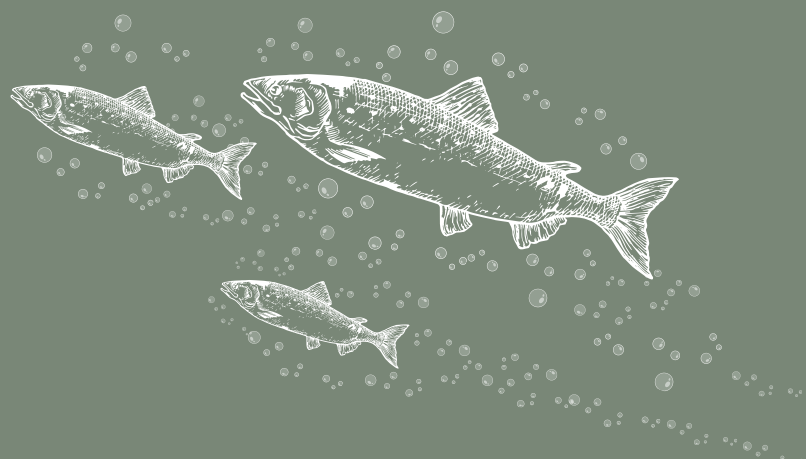
Pear, Lime,

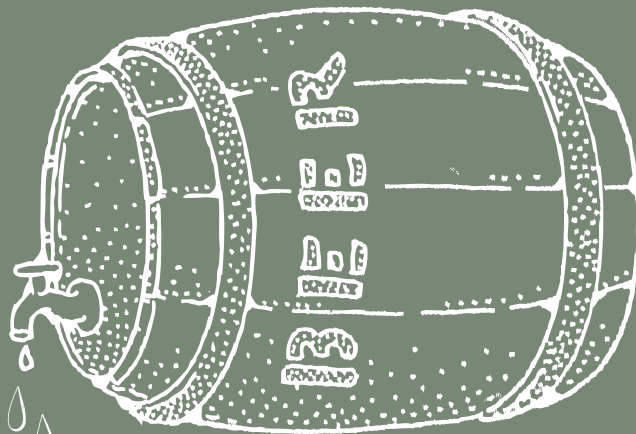
Rhubarb, Gooseberry,

Black Current,

Orange, Matchbata,

Jasmin Tea, Yerbata





3-6PM EVERYDAY

HAPPY HOUR



House Sparkling 1200 kr.

House Wines 1200 kr.

Select Beers 990 kr.

**ALLIR RÉTTIR OG DRYKKIR ERU BYGGÐIR Á
ÍSLENSKUM HRÁEFNUM**

**ALL DISHES AND DRINKS ARE BASED ON
ICELANDIC INGREDIENTS**