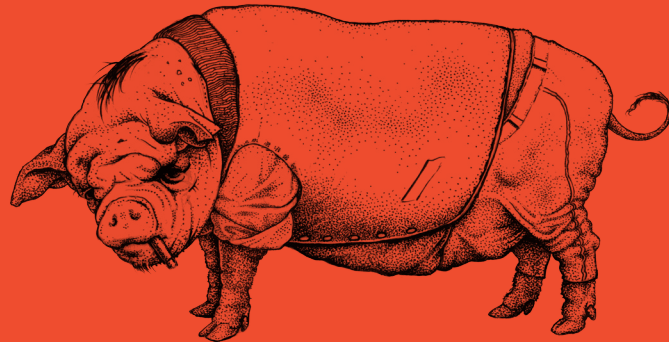


**PUBLIC
HOUSE**
GASTROPUB



SET MENUS

BEST OF PUBLIC HOUSE

It Rubs The Lotion On It's Skin Or Else It Gets The Hose Again

Stökkt kjúklingaskinn, trufflu kartöflu dip
Crispy chicken skin, truffle potato dip

Tataki

Túnfisk tataki, ponzu, vorlaurur, poppuð hrísgrjón
Tuna tataki, ponzu, spring onion, puffed rice

Chopsticks

Andarchopsticks, trufflu ponzu, graslaurur
Duck chopsticks, truffle ponzu, chives

Tiki Beef

Flamboyant nautalund á spjóti, wafu sósa, sætar kartöflur, aji amarillo
Flamboyant beef spears, wafu sauce, sweet potatoes, aji amarillo

7.990 kr.

STREET FOOD SET MENU

Sweeeeeeeet v2.0

Stökkar sætar kartöflur, trufflu olía, grilluð sítróna, jalapeno dip
Crispy sweet potatoes, truffle oil, grilled lemon, jalapeno dip

Goats On A Horseback

Beikonvafðar döðlur, chilisulta, geitaostur
Bacon wrapped dates, chili jam, goat cheese

“JFC“ Japanese Fried Chicken

Kjúklinga kara-age, gráðaostasósa, BBQ
Chicken kara-age, blue cheese sauce, BBQ

Slider

Smáborgari í gufusoðnu brauði, pico de gallo, reyktur sýrður rjómi, chipotle BBQ, beikon
Slider in steamed bun, pico de gallo, smoked sour cream, chipotle BBQ, bacon

5.990 kr.

Allir réttir eru gerðir til að deila og eru afgreiddir um leið og þeir eru tilbúnir
All courses are made for sharing and are served continuously throughout the meal

SNACKS

Shisito

Shisito pipar, koriander, engifer (V)

Shisito pepper, coriander, ginger (V)

1.190 kr.

Edamame

Sake steiktar edamame baunir, koriander, chili (V)

Sake fried edamame beans, coriander, chilli (V)

1.190 kr.

Goats On A Horseback

Beikonvafðar döðlur, chilisulta, geitaostur

Bacon wrapped dates, chilli jam, goat cheese

1.290 kr.

Sweeeeeeeet v2.0

Stökkar sætar kartöflur, trufflu olía, grilluð sítróna, jalapeno dip (V)

Crispy sweet potatoes, truffle oil, grilled lemon, jalapeno dip (V)

1.190 kr.

It Rubs The Lotion On It's Skin Or Else It Gets The Hose Again

Stökkt kjúklingaskinn, trufflu kartöflu dip

Crispy chicken skin, truffle potato dip

1.290 kr.

Lotus

Lotusrótarflögur, reykt paprika, japanskt mayo (G)

Lotus root chips, smoked paprika, japanese mayo (G)

990 kr.

Dictionary

Shisito

Japanese pepper

Truffles

Ground mushroom

Sriracha

Asian chili sauce

Edamame

Soy beans

Sake

Rice wine

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RAW/COLD

Ceviche

Hörpuskeljar ceviche, tabasco sítrónusósa, hvítlauks chips
Scallop ceviche, tabasco lemon sauce, garlic chips

1.690 kr.

Puffin

Reyktur lundi í lakkrís, bláberja yuzu sulta, heslihnetur, vorlaukur
Smoked puffin in liquorice, blueberry yuzu jam, hazelnuts, spring onion

2.190 kr.

Senbei

Reykt bleikja, korfander mayo, hrísgrjónakex
Smoked arctic charr, coriander mayo, rice crackers

1.690 kr.

Tataki

Túnfisk tataki, ponzu, vorlaukur, poppuð hrísgrjón
Tuna tataki, ponzu, spring onion, puffed rice

2.590 kr.

Dictionary**Ceviche**

Citrus based dish

Yuzu

Spicy chili sauce

Tabasco

Spicy chili sauce

Tataki

Fried on the outside, raw on the inside

Senbei

Rice cracker

Miso

Fermented soy beans

Masago

Lump fish roes

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SUSHI

Q & B Nigiri

Nauta nigiri, kornhænuegg, trufflu ponzu
Beef nigiri, quail egg, truffle ponzu

1.990 kr. / 4 pcs

Roll No Nori

Túnfiskur, avókadó, unagi sósa
Tuna, avocado, unagi sauce

1.690 kr. / 4 pcs

Volcano Roll

Volcano maki, ebi, vorlaukur, masago, sriracha mayo
Volcano maki, ebi, spring onion, masago, sriracha mayo

1.790 kr./ 4 pcs.

Rock & Roll

Humar tempura sushi maki rúlla, sriracha mayo, avókadó, chili crumble
Langoustine tempura sushi maki, sriracha mayo, avocado, chili crumble

1.990 kr./ 4 pcs

Tuna Roulette Roll

Take the roulette with friends. 1 out of 4 bites is spiked with habanero

Túnfisk tartar maki, gúrka, avókadó, sesamfræ, yuzukosho mayo
Tuna tartar maki, cucumber, avocado, sesame seeds, yuzukosho mayo

1.390 kr./ 4 pcs

Dictionary

Truffles

Ground mushroom

Ponzu

Japanese soy based citrus sauce

Unagi

Eel

Tataki

Fried on the outside, raw on the inside

Masago

Lump fish roes

Sriracha

Spicy sauce

Yuzukosho

Fermented yuzu peel

Tartar

Raw

Habanero

Very spicy chilli

Allir réttir eru gerðir til að deila og eru afgreiddir um leið og þeir eru tilbúnir
All courses are made for sharing and are served continuously throughout the meal

SOMETHING CRUNCHY

“JFC“ Japanese Fried Chicken

Kjúklinga kara-age, gráðaostasósa, BBQ
Chicken kara-age, blue cheese sauce, BBQ

1.980 kr.

Chopsticks

Andarchopsticks, trufflu ponzu, graslaukur
Duck chopsticks, truffle ponzu, chives

1.690 kr.

So Not Pizza

Gervi “pizza“, rauðbeður, geitaostur, trufflu ponzu (G)
Fake “pizza”, beet root, goat cheese, truffle ponzu (G)

1.670 kr.

Tempura

Humar tempura, sriracha mayo, vorlaukur
Langoustine tempura, sriracha, spring onion

2.490kr.

Spring Roll Is Right Around The Corner

Tígrisrækju vorrúla, koriander, plómusósa
Tiger prawn spring roll, coriander, plum sauce

1.790 kr.

Beta Rokk

Stökkt rósakál, sinnepsfræ, granít epli (V)
Crispy brussel sprouts, mustard seeds, pommagranite (V)

1.590 kr.

Dictionary

Chopsticks

Crunchy sticks

Truffles

Ground mushroom

Ponzu

Japanese soy based citrus sauce

Chipotle

Sun dried jalapeno

Tempura

Frying technique

Kara-age

Japanese style of frying

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GRILL

Anticucho

Kjúklinga anticucho, aji amarillo, graslaukur
Chicken anticucho, aji amarillo, chives

1.990 kr.

Lollipop

Spicy lambalollipop, vorlaukur
Spicy lamb lollipop, spring onion

2.290 kr.

Cod miso

Brenndur þorskur í engifer mísó, gúrka
Torched cod in ginger miso, cucumber

1.890 kr.

Tiki

Flamboyant nautalund á spjóti, wafu sósa, sætar kartöflur, aji amarillo
Flamboyant beef spears, wafu sauce, sweet potatoes, aji amarillo

2.990 kr.

Slider

Smáborgari í gufusoðnu brauði, pico de gallo, reyktur sýrður rjómi, chipotle BBQ, beikon
Slider in steamed bun, pico de gallo, smoked sour cream, chipotle BBQ, bacon

1.790 kr.

Dictionary

Anticucho

Marinated in aji on skewer

Aji amarillo

Pepper

Lollipop

Lamb fillet on the bone

Miso

Fermented soy beans

Pico de gallo

Tomato salsa

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SIGNIFICANT OTHERS

Garden Party

Steiktir kimchee dumplings, aji amarillo (V)

Fried kimchee dumplings, aji amarillo (V)

1.590 kr.

Smoke & A Pancake

Andarlæri í pönnuköku, avókadó, engifer sósa

Duck thigh in a pancake, avocado, ginger sauce

1.990 kr.

Alice in Wonderland

Eggaldin, blómkál, sveppir, engifer misó (V)

Aubergine, cauliflower, mushrooms, ginger miso (V)

1.590 kr.

Van Damme

Íslensk bláskel í sterku soði

Icelandic mussels in a spicy broth

1.990 kr.

Notorious P.I.G

Grisasíða í gufusoðnu brauði, hnetu soya

Pork belly in a steamed bun, nut soy

1.690 kr.

Duck You!!

Tereykt andarbringa, appelsínu ponzu, heslihnetur, rósakál

Tea smoked duck breast, orange ponzu, hazelnuts, brussel sprouts

2.290 kr.

Dictionary

Dumplings

Wrapped in a dough

Shiso

Japanese leaf

Aji amarillo

Pepper

Miso

Fermented soy beans

Sriracha

Asian chili sauce

Kimchee

Korean fermented cabbage

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