

## léttir réttir

### Edamame (V) 1.190 kr.

Sake steiktar edamame baunir, koríander, chili

### Goats On A Horseback 1.290 kr.

Beikonvafðar döðlur, chilisulta, geitaostur

### Sweeeeeeeet v2.0 (V) 1.190 kr.

Stökkar sætar kartöflur, trufflu olía, grilluð sítróna, jalapeno dip

### Alice in Wonderland (V) 1.590 kr.

Eggaldin, blómkál, sveppir, engifer mísó

### Puffin 2.190 kr.

Reyktur lundi í lakkrís, bláberja yuzu sulta, heslihnetur, vorlaurur

### Ceviche 1.690 kr.

Hörpuskel, tabasco sítrónusósa, hvítlauchschip

### Tataki 2.590 kr.

Túnfiskur, ponzu, vorlaurur, poppuð hrisgrjón

### Q & B Nigiri 1.990 kr. / 4 pcs

Nauta nigiri, kornhæuegg, trufflu ponzu

### Rock & Roll 1.990 kr. / 4 pcs

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

### 12 bita Sushi diskur dagsins 2.490 kr.

12 sérvaldir bitar af sushi meistara Public House Gastropub

## stökk

### “JFC“ Japanese Fried Chicken 1.980 kr.

Kjúklinga kara-age, gráðaostasósa, BBQ

### Chopsticks 1.690 kr.

Andarchopsticks, trufflu ponzu, graslaurur

### So Not Pizza (G) 1.670 kr.

Gervi “pizza“, rauðbeður, geitaostur, trufflu ponzu

### Tempura 2.490 kr.

Humar tempura, sriracha mayo, vorlaurur

### Beta Rokk (V) 1.590 kr.

Stökk rósakál, sinnepsfræ, granatepli

### Garden Party (V) 1.590 kr.

Steiktir grænmetis dumplings, aji amarillo

### Bento box 2.290 kr.

3ja rétta Bento Box dagsins.  
Spurðu þjóninn hvað er í boði í dag.

## af grillinu

### Anticucho 1.990 kr.

Kjúklinga anticucho, aji amarillo, graslaurur

### God miso 1.890 kr.

Brenndur þorskur í engifer mísó, gúrka

### Lollipop 2.290 kr.

Spicy lambalollipop, vorlaurur

### Smoke & A Pancake 1.990 kr.

Andarlæri í pönnuköku, avókadó, engifer sósa

### Van Damme 1.990 kr.

Íslensk bláskel í sterku soði

### Slider 1.790 kr.

Smábörgari í gufusoðnu brauði, pico de gallo, reyktur sýrður rjómi, chipotle BBQ, beikon

### Tiki 2.990 kr.

Flamboyant nautalund á spjóti, wafu sósa, sætar kartöflur, aji amarillo

### Slider trio 2.490 kr.

Nautasmábörgari með chipotle BBQ  
Grísasmábörgari með hnetu soya  
Stökkur kjúklingasmábörgari með sriracha mayo

## aðalréttir

### Kuro

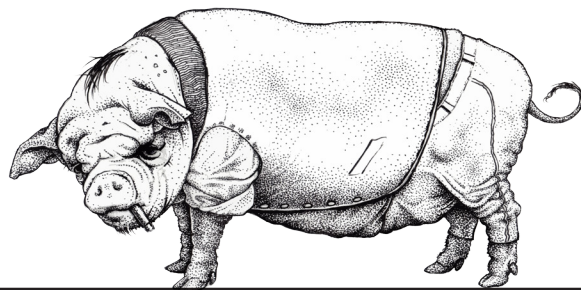
Hamborgari úr nautaríffjum og nautalund í svörtu brauði, romaine, laukhringir, beikon, chipotle BBQ, tindur, umami mayo  
2.390 kr.

### Fish & Chips

Þorskur í tempura, franskur, sriracha mayo  
1.990 kr.

### Confit

Hægeldað andarlæri, trönuberjasósa, rósakál, rauðkál, sætar kartöflur  
2.490 kr.



## light courses

### Edamame (V) 1.190 kr.

Sake fried edamame beans, coriander, chilli

### Goats On A Horseback 1.290 kr.

Bacon wrapped dates, chilli jam, goat cheese

### Sweeeeeeeet v2.0 (V) 1.190 kr.

Crispy sweet potatoes, truffle oil, grilled lemon, jalapeno dip

### Alice in Wonderland (V) 1.590 kr.

Aubergine, cauliflower, mushrooms, ginger miso

### Puffin 2.190 kr.

Smoked puffin in liquorice, blueberry yuzu jam, hazelnuts, spring onion

### Ceviche 1.690 kr.

Scallop, tabasco lemon sauce, garlic chips

### Tataki 2.590 kr.

Tuna, ponzu, spring onion, puffed rice

### Q & B Nigiri 1.990 kr. / 4 pcs

Beef nigiri, quail egg, truffle ponzu

### Rock & Roll 1.990 kr. / 4 pcs

Langoustine tempura sushi maki, sriracha mayo, avocado, chili crumble

### 12 piece sushi plate of the day 2.490 kr.

From Public House Gastropub sushi masters

## crispy

### “JFC” Japanese Fried Chicken 1.980 kr.

Chicken kara-age, blue cheese sauce, BBQ

### Chopsticks 1.690 kr.

Duck chopsticks, truffle ponzu, chives

### So Not Pizza (G) 1.670 kr.

Fake “pizza”, beet root, goat cheese, truffle ponzu

### Tempura 2.490 kr.

Langoustine tempura, sriracha, spring onion

### Beta Rokk (V) 1.590 kr.

Brussel sprouts, mustard seeds, pommegrante

### Garden Party (V) 1.590 kr.

Fried vegetable dumplings, aji amarillo (V)

### Bento box 2.290 kr.

3 course bento box of the day.

Ask your waiter

## grill

### Anticucho 1.990 kr.

Chicken anticucho, aji amarillo, chives

### God miso 1.890 kr.

Torched cod in ginger miso, cucumber

### Lollipop 2.290 kr.

Spicy lamb lollipop, spring onion

### Smoke & A Pancake 1.990 kr.

Duck thigh in a pancake, avocado, ginger sauce

### Van Damme 1.990 kr.

Icelandic mussels in a spicy broth

### Slider 1.790 kr.

Slider in steamed bun, pico de gallo, smoked sour cream, chipotle BBQ, bacon

### Tiki 2.990 kr.

Flamboyant beef spears, wafu sauce, sweet potatoes, aji amarillo

### Slider trio 2.490 kr.

Beef slider with chipotle BBQ

Pork slider with nut soy

Crispy chicken slider with sriracha mayo

## main courses

### Kuro

Burger made from beef ribs and beef fillet in a black bun, romaine, onion rings, bacon, chipotle BBQ, tindur, umami mayo

2.390 kr.

### Fish & Chips

Cod in tempura, curly fries, sriracha mayo

1.990 kr.

### Confit

Slow cooked duck thigh, cranberry sauce, brussel sprouts, red cabbage, sweet potatoes

2.490 kr.