

ALDAMÓT

Happy Hour

16:00 – 19:00

Kokteilar | *Cocktails*

ISK 1.900

Apertivo Spritz
Limoncello Spritz
Elderflower Spritz
Moscow Mule
Whisky Sour
Harpa (Winner 2006)
Father of the Bar (Winner 2010)

Kranabjór | *Draft Beer*

ISK 1.000 (40 & 50 cl)

Viking Gylltur
Viking Classic Lite, *Gluten-free*
Viking Lite, *Gluten-free*
Bóndi Session IPA
Einstök Pale Ale
Einstök White Ale

Viking jólabjór kr. 1.100

Christmas Beer 1.100

Glas af víni | *Glass of Wine*

ISK 1.250 (15 cl)

Villa Lucia Pinot Grigio
Las Moras Chardonnay Reserva
La Morinière Sauvignon Blanc
Portia Roble Tempranillo
Poggio al Casone Chianti
Paul Jaboulet Côtes du Rhône
Faustino Reserva
G. Bertrand Cote des Roses

Glas af freyðivíni | *Glass of Sparkling*

ISK 1.250 (12,5 cl)

Flaska/Bottle

Tosti Procecco Extra Dry

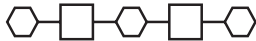
7.500

Faustino Cava Brut Reserva

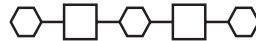
7.500

Happy Hour

ALDAMÓT



Smáréttir | *Appetizers*



ISK

ISK

Barsnakk | *Bar snack*

Gómsætt hnetumix
Savory mixed nuts

750

Grillaður ostur | *Grilled Cheese*

Grillaður Gullostur, villt bláberjasulta, þurrkuð trönuber, sælkeratómatar, basil og ristað súrdeigsbrauð

2.900

Grilled white cheese with wild blueberry jam, dried cranberries, gourmet tomatoes, basil and toasted sourdough bread

Blandaðar ólífur | *Mixed Olives*

950

Glóðað brauð og franskar *Parma Toast and Fries*

2.600

Súrdeigsbrauð með parmaskinku, Óðalsosti, trufflumæjónesi og léttsýrðum rauðlauk
Torched sourdough bread, Parma ham, cheese, truffle mayo and pickled red onion

Grillaður Brie | *Grilled Brie*

2.900

Með ristuðum möndlum, súrdeigsbrauði og rifsberjasultu
With roasted almonds, toasted sourdough bread and redcurrant jam

Ostaplatti | *Cheese Platter*

3.100

Úrval osta, chilisulta, möndlur, súrdeigsbrauð og kex
Selection of cheeses, chili jam, almonds, sourdough bread and crackers

Franskar kartöflur | *French Fries*

1.100

Með kokteilsósu, salti og rósmarín
Served with cocktail sauce, salt and rosemary

Kjötplatti | *Meat Platter*

3.100

Með ristuðu súrdeigsbrauði, rauðu pestó, kapers og léttsýrðum rauðlauk
With sourdough bread, red pesto, capers and pickled red onion

Sætar franskar | *Sweet Fries*

1.100

Með chili majónesi, salti og rósmarín
Sweet potato fries with chili mayo, salt and rosemary

Kjöt- og ostaplatti *Charcuterie Board*

3.800

Með ristuðu súrdeigsbrauði og kexi, ólífum, fetaostfylltum smápaprikum og bláberjasultu. Tilvalið að deila.
With sourdough bread and crackers, olives, cheese filled mini peppers and blueberry jam. Perfect for sharing.

Makkarónukökur | *Macarons*

1.000

Franskar makkarónukökur, 4 stk
French Macaron cookies, 4 pc



Bon Appetit



Cocktails



Award Winning Cocktails 2.800

Harpa

1st Prize - Icel. Bartending Competition 2006
Finlandia Cranberry, Passoa liqueur,
Melon liqueur and cranberry juice

Father of the Bar

1st Prize - Icel. Bartending Competition 2010
Raspberry Absolut, Cointreau, Raspberry
liqueur, cranberry juice
and Sprite

Little Fly

2nd Prize - IBA World Championship 2013
Bombay Sapphire, Amaretto, Rasperry
liqueur and sparkling wine

Negroni 2.800

Bottle Aged Negroni

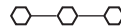
Gin, Antica Formule Vermouth, Aperitivo
and bitter

Blood Orange Negroni

Gin, sweet Vermouth, Campari, Cointreau
and bitter

Classic Negroni

Gin, Campari and sweet Vermouth



Classic Cocktails 2.800

Aperitivo Spritz

Aperitivo, Prosecco and soda water

Elderflower Spritz

Elderflower liqueur, Prosecco and
soda water

Limoncello

Limoncello, Lemon bitter, Prosecco and
soda water

Moscow Mule

Vodka, lime juice and ginger ale

Mojito

Havana Club 3 yrs, fresh mint, lime juice
and syrup

Strawberry Mojito

Havana Club 3 yrs, fresh mint, lime juice,
strawberries and strawberry syrup

Amaretto Sour

Amaretto, Bourbon, lemon juice,
eggwhite and syrup

Cosmopolitan

Lemon Vodka, Cointreau, lime juice and
cranberry juice

Espresso Martini

Vodka, Coffee liqueur, espresso and
syrup

Dry Martini

Gin, dry Vermouth and olive

Old Fashioned

Rye Whisky, Angustura bitter and sugar

Manhattan

Rye Whisky, sweet Vermouth and
Angustura bitter





Cocktails



More Classic Cocktails **2.800**

Sidecar

Cognac, Cointreau and lemon juice

Employees Only Manhattan

Bourbon, sweet Vermouth, Grand Marnier and bitters

White Russian

Vodka, Coffee liqueur and cream

Black Russian

Vodka and Coffee liqueur

Daiquiri

Rum, lime juice and syrup

Grasshopper

Creme de Menthe, cacao and cream

Whisky Sour

Bourbon, lemon juice, eggwhite and Angustura bitter

Basil Gimlet

Gin, basil and lemon juice

Gimlet

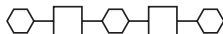
Gin og and lemon juice

Hazeltini

Vodka, Coffee- and Hazelnut liqueur, espresso coffee

Vodka Martini

Vodka, dry Vermouth and lemon peel



Sparkling Cocktails

Windmill

2.800

1st Prize, Reykjavik Cocktail Weekend 2014

Vodka, Martini Extra Dry, Pisang Ambon, Banana liqueur, Cognac and sparkling wine

Kir Royal

2.200

Creme de Cassis and sparkling wine

Strawberry Royal

2.200

Strawberry liqueur and sparkling wine

Mimosa

1.700

Orange juice and sparkling wine

Warm Drinks

Irish Coffee

2.200

Irish Whisky, coffee and cream

XB Chocolate

2.200

Xante Cognac & Pear, hot chocolate and cream

Lumumba

2.200

Cognac, hot chocolate and cream

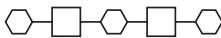
Calipso Coffee

2.200

Rum, coffee liqueur, coffee and cream



Gin og Tonic | *Gin & Tonic*



Gin	Uppruni Origin	Pörun Pairings	ISK 2.400
Ólafsson	Ísland <i>Iceland</i>	Einiber, ólífubitter, fersk ólifa og tónik <i>Juniper, olive bitter, fresh olive and Elderflower tonic</i>	
Stuðlaberg	Ísland <i>Iceland</i>	Appelsína, sítróna, jarðarber og tónik <i>Orange, lemon, strawberries and Mediterranean tonic</i>	
Pure North	Ísland <i>Iceland</i>	Pink Gin, appelsínubitter, appelsínusneið, vínber og tonic <i>Pink Gin, orange bitter, orange slice, grapes and Cherry Blossom Tonic</i>	
Angelica	Ísland <i>Iceland</i>	Bláber, greipaldin, blóðberg og tónik <i>Blueberries, grapefruit, arctic thyme and Indian tonic</i>	
G-vine	Frakkland <i>France</i>	Blóðberg, sítrónubörkur og tónik <i>Arctic thyme, lemon peel and Elderflower tonic</i>	
Bombay Sapphire	England	Mynta, sítróna, krydd og tónik <i>Mint, lemon, spices and Indian tonic</i>	
Hendricks	Skotland <i>Scotland</i>	Agúrka, dill, svartur pipar og tónik <i>Cucumber, dill, black pepper and cucumber tonic</i>	
Malfy	Ítalía <i>Italy</i>	Blóðappelsínu Gin, appelsínusneið, agúrka, rósapipar og tónik <i>Blood Orange Gin, slice of orange, cucumber, rose pepper and Mediterranean tonic</i>	
Nordés Galicia	Spánn <i>Spain</i>	Rósmarín, súraldin, engifer og tónik <i>Rosemary, lime, ginger and Mediterranean tonic</i>	
Roku Gin	Japan	Einiber, dill, sítróna, grænt te og tónik <i>Junberries, dill, lemon, green tea and Cherry Blossom tonic</i>	

Gin drykkir – 3cl af gini
Gin fixes – 3cl of gin

Glas af víni | *Glass of Wine*

Hvítt | *White*

Glas 15cl/flaska

Ítalía

Villa Lucia Pinot Grigio **1.600/8.000**

Frakkland

La Morinière Sauvignon Blanc **1.900/9.500**

Argentína

Las Moras Chardonnay Reserva **1.900/9.500**

Rautt | *Red*

Glas 15cl/flaska

Spánn

Portia Roble Tempranillo **1.600/8.000**

Faustino Reserva **1.800/9.000**

Ítalía

Poggio al Casone **1.600/8.000**

Frakkland

Paul Jaboulet Côtes du Rhône **1.800/9.000**

Rósavín | *Rosé*

Frakkland

Gérard Bertrand Côte des Roses **1.900/9.500**

Freyðivín | *Sparkling*

Glas 12,5cl/flaska

Tosti Prosecco Extra Dry **1.500/9.000**

Faustino Cava Brut Res **1.500/9.000**

«—○ Bjór | *Beer* ○—»

Bjór af krana | *Tap Beer*

ISK
1.500

Einstök Pale Ale 5,6% - 40cl

Einstök White Ale 5,2% - 40cl

Víking Classic Lite 4,4% - 50cl
Gluten-free

Víking Bóndi 4,6% - 50cl
Session IPA

Víking Gylltur 5,4% - 50cl
Premium Lager

Víking Lite 4,4% - 50cl
Gluten-free

Víking jólabjór 5,0% - 50cl **1.600**
Christmas Beer

Flöskubjór | *Bottled Beer*

33cl

Einstök Toasted Porter 6,0% **1.500**

Víking 5,4% **1.300**

Birra Moretti 4,6% **1.300**

Einstök Pale Ale 2,25% **900**

Heineken 0,0% **900**

Bóndi 0,0% **900**
Session IPA





Flaska af víni | *Bottle of Wine*



Freyðivín | Sparkling **ISK**

Faustino Cava Brut Reserva **9.000**
Spánn/*Spain*

Tosti Prosecco Extra Dry **9.000**
Ítalía/*Italy*

Tosti Prosecco Rosé **9.000**
Ítalía/*Italy*

Muré Cremant Rosé **9.300**
Frakkland /*France*

Kampavín – Champagne **ISK**

Bollinger Special Cuvée **17.800**

Dom Pérignon 2006 **57.900**

Dom Pérignon 1998 **70.000**

Hvít | White

Frakkland | France

E. Guigal Condrieu **20.500**

Muré Pinot Gris **9.000**

Louis Latour
Bátard-Montrachet Grand Cru **14.900**

Louis Latour
Aux Cras 2012 - Beaune 1er Cru **13.100**

Louis Latour
Meursault Blagny Premium Cru **19.200**

Louis Latour
Meursault Blagny Premium Cru 1,5L **21.000**

Domaine Chanson Chablis **10.700**

Laurent Miquel Albarino-Lagrasse **8.500**

Oliver Leflaive 2006
Puligny-Montrachet **22.000**

Oliver Leflaive 2006
Chassagne-Montrachet **22.000**

Spánn | Spain

Portia Verdejo Rueda **8.500**

Baron de Ley Tres Vinas Reserva - Rioja **9.700**

Rolland-Galarreta Rueda **9.100**

Ítalía | Italy

Antinori Bolgheri Guado al Tasso **10.900**

Bava Cor de Chasse - Gavi **9.500**

Austurríki | Austria

Brundlmayer Kamptal 2016 **8.500**





Flaska af víni | *Bottle of Wine*



Rautt | *Red*

Frakkland <i>France</i>	ISK	Spánn <i>Spain</i>	ISK
Paul Jaboulet Aine <i>Crozes Hermitage</i>	10.500	Finca Dolfi 2012	12.900
Paul Jaboulet Aine <i>Chateauf du Pape</i>	22.900	Roda I Reserva 2015	27.000
Chateau la Chapelle aux Moines <i>St. Emilion</i>	14.000	Roda Sela 2017	14.000
Tourelles de Longueville 2016 <i>Pauillac</i>	27.500	Baron De Ley Reserva	10.500
Chateau de Valois 2016 <i>Pomerol</i>	14.500	Faustino 9mil 2004	18.900
Jean-Claude Boisset 2012 <i>Nuit-saint-Georges 1 er Cru</i>	21.500	Ítalía <i>Italy</i>	
Bouchard Aine & Fils, Mercurey <i>Premium Cru 2017</i>	12.000	Antinori Péppoli <i>Chianti Classico</i>	11.500
Louis Latour 2008 Chateau Corton Grancey <i>Grand Cru Magnum 150 ml</i>	39.000	Castellani 2013 <i>Brunello di Montalcino</i>	14.900
Louis Latour 2009 Bourgogne Cuvée Latour <i>Magnum 150 ml</i>	18.500	Prunotto Barolo 2015/2016	22.300
Ungverjaland <i>Hungary</i>		Prunotto Barbera D'Alba	11.500
Gere Attila, Solus 2012	11.900	Tommasi Ripasso	12.200
		Tommasi Amarone	21.600
		Bandaríkin <i>USA</i>	
		Garden of Babylon 2013	19.500
		Babylon 2011	18.500
		Wolfskill 2012	20.500
		Ástralía <i>Australia</i>	
		Penfolds Grande Bin 95 <i>Vintage 2009/2011/2014</i>	134.000



◇ □ Gos, kaffi og te | *Softdrinks, coffee, tea* □ ◇

Gosdrykkir <i>Softdrinks</i>	ISK	Kaffi <i>Coffee</i>	ISK
<i>Coca Cola or Coca Cola Zero</i> 25cl	600	<i>Americano</i>	600
<i>Sprite Lemonade (Sugar-free)</i>	600	<i>Espresso - Single</i>	500
<i>Glacial Sparkling Water</i> 33cl	600	<i>Espresso - Double</i>	700
<i>Schweppes Ginger Ale</i> 20cl	600	<i>Cappuccino</i>	700
<i>Schweppes Cucumber Tonic</i> 20cl	600	<i>Latte</i>	700
<i>Signature Collection Premium</i> 20cl	600		
<i>Fever Tree Indian Tonic</i> 20cl	600	Te <i>Tea</i>	
<i>Fever Tree Elderflower Tonic</i> 20cl	600	<i>Earl Grey</i>	600
<i>Fever Tree Ginger Beer</i> 20cl	600	<i>English Breakfast</i>	600
<i>T. Henry Cherry Blossom Tonic</i> 20cl	600	Kamillu <i>Chamomile</i>	600
		Grænt <i>Green</i>	600
		Sítrónu og engifer <i>Lemon Ginger</i>	600
		Annað <i>Other</i>	
		Heitt kakó <i>Hot Cocoa</i>	700
		Safar <i>Juices</i>	600
		Epla, appelsínu, trönuberja <i>Apple, orange, cranberry</i>	
		Heineken 0,0%	900
		Einstök 2,25%	900
		Bónði 0,0 % Session IPA	900





Sterkir drykkir | *Liquor*



Verð 3 cl/Price 3cl

	ISK
Irish Whisky	
Jameson	1.500
Tullamore Dew	1.500
Scotch Whisky	
Lagavulin	2.600
Laphroaig 10 yrs	1.800
Mortlach Single Malt	1.650
Mortlach 18 yrs	2.400
The Glenlivet 12 yrs	1.800
Glenfiddich 12 yrs	1.800
Monkey Shoulder	1.600
J.W. Black label	1.800
Bourbon Whiskey	
Woodford Reserve	1.900
Jack Daniels	1.700
Jim Beam	1.500
Bulleit Bourbon	1.800
Bulleit Rye	1.800
Japanese Whisky	
Nikka Coffey Grain	1.850

Verð 3 cl/Price 3cl

	ISK
Cognac	
Hardy XO	2.300
Camus VSOP	1.900
Calvados	
Dauphin	1.600
Brandy	
Torres 10	1.500
Eau de Vie	
G. Miclo Kirsch Vieux	1.500
Tequila	
Patron Silver	1.850
Patron Rosado	1.950





Sterkir drykkir | *Liquor*



Verð 3 cl/Price 3cl

Vodka **ISK**

Reyka Vodka	1.400
Finlandia	1.350
Finlandia Cranberry	1.350
Absolut Vodka	1.400
Absolut Citron	1.400
Absolut Raspberry	1.400
Grey Goose Vodka	1.700

Gin

Ísland | *Iceland*

Pink North Gin	1.500
Askur Yggdrasil	1.400
Ólafsson Gin	1.500
Angelica Gin 64°	1.700
Stuðlaberg	1.500

Skotland | *Scotland*

Hendrick's	1.600
Hendrick's, Midsummer Solstice	1.850

Bretland | *Great Britain*

Bombay Sapphire	1.400
Tangeray	1.400

England & Iceland Blend

Martin Miller's	1.400
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Verð 3 cl/Price 3cl

Ítalía | *Italy* **ISK**

Malfy Blood Orange Gin	1.500
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Japan

Roku Gin	1.600
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Spánn | *Spain*

Nordés	1.500
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Frakkland | *France*

G Vine	1.500
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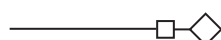
Romm | *Rum*

Bacardi Carta Blanca	1.300
Bacardi Razz	1.350
Bacardi Oro	1.350
Havana Club Anejo 3	1.350
Matusalem Platino	1.300
Matusalem Solera 7	1.500





Líkjörar | Liqueurs



Verð 3 cl/Price 3cl

ISK

Dom	1.400
Cointreau	1.400
Cointreau Blood Orange	1.400
Chambord, Black Raspberry	1.400
Herring, Cherry Liq.	1.400
Fernet Branca	1.400
Gammel Dansk	1.300
Jägermeister	1.400
Chartreusé	1.600
Pernod	1.300
Kahlúa	1.400
Xanté	1.400

ISK 1.300

Passoa
Baileys
Peachtree
Luxardo Espresso
Luxardo Amaretto
Luxardo Triplum
Luxardo Maraschino
Luxardo Limoncello
Luxardo Sambucca
Mirto Silvio Carta

Verð 3 cl/Price 3cl

ISK 1.300

Aðrir líkjörar *Other liqueurs*

Triple Sec
Banana
Apricot Brandy
Butterscotch
Wild Strawberry
Raspberry
Creme de Cassis
Creme de Mente
Creme de Cacao
Blue Curaqao
Melon
Parfait Amour



Íslenskir líkjörar *Local liqueurs*

ISK 1.300

Krækiberja 64°
Birkir, bitter
Björk, líkjör
Börkur, snafs





Vermouth & Bitters



Verð 6 cl/Price 6cl

Verð 6 cl/Price 6cl

ISK

Campari	1.600	Luxardo Aperitivo	1.500
Carpano Bianco	1.300	Punt E Mes	1.600
Martini Extra Dry	1.300	Suze	1.600
Martini Riserva	1.300	Cocchi Americano	1.300
Antica Formula	1.600		

Happy Hour

16:00 – 19:00

Skoðaðu úrvalið á seðlinum
See our Happy Hour menu for details

