

Vinsamlegast látið okkur vita af óþoli eða ofnæmi.
Please let us know about any intolerances or allergies.

PETISCOS

Portúgalskir smáréttir með sál.

Hjá Terroir er þetta PETISCOS – ekki tapas.

Þú kemur með vinina og tóman maga, við sjáum um restina.

Portugal's soulful small plates At Terroir it's PETISCOS – not tapas.

You bring the friends and an empty belly, we'll handle the rest.

SMÁRÉTTIR

SMALL DISHES AKA STARTERS

Lusitania Ólívur 1.750kr

lárviðarlauf, hvítlauk, ólífuolía, oregano.

olives, bayleef, garlic, olive oil, oregano.

Tábua “Bónda plattinn” 2.800kr

brauð, smjör, chorizo, ostur.

bread, icelandic butter, chorizo, cheeses and pickles.

Fagradalsfjall 3.200kr

Reyktur laxatartar, rauðlaukur, kapers, sitrónusafi, dillmajónes, sitrónubörkur, dill, rúgbrauðskex.

smoked salmon tartar, red onion, capers, lemon juice, dill mayo, lemon rasp, dill, rye crackers.

Lisboa Crispy Shrimps 3.200kr

tempúru rækjur með hússins hvítlaukssósu. **Stökkt tempúra** – upprunalega portúgólsk.

*Portuguese Tempura Shrimps with Our Signature Garlic Sauce. **Crispy tempura**, Portuguese by origin.*

Krafla 3.600kr

Fiskisúpa Hússins...þorskur, lax, rækjur, gulrætur, kartöflur, sætar kartöflur, engifer,

fersk steinselja, piri-piri olía.

FISH SOUP...cod, salmon, shrimps, carrots, potatoes, sweet potatoes, ginger, fresh parsley, piri-piri oil.

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SAMLOKUR SANDWICHES

Oporto Bifana 4.690kr

Rustikt portúgalskt samloka með hefðbundið marineruðu svínakjöti í víni, papriku, lárviðarlaufi og öðrum völdum kryddum, borið fram með sætum sinnepi og frönskum.

Rustic Portuguese sandwich with traditionally marinated pork in wine, paprika, bay leaf and other selected spices, served with sweet mustard and fries.

Bárðarbunga Naut Borgari 4.690kr/ 5.690kr

Íslenskt nautakjöt, súrdeigsbrauð, klettsalat, cheddar ostur, tómatur, skrymajó, chourizo, lauksulta, sýrð gúrka, franskar.

Icelandic beef BURGER, sourdough bread, rock salad, cheddar cheese, tomato, skyr mayo, chourizo, onion jam, pickled cucumber, fries.

Bárðarbunga Lamb Borgari 4.690kr/5.690kr

Íslenskt lamb, súrdeigsbrauð, salat, tómatur, LÓU fjallaostur, remolaði, rustic franskar, sinnep.

Icelandic lamb BURGER, sourdough bread, salad, tomato, LÓA highland cheese, remolade, rustic fries & Icelandic mustard.

ADALRÉTTIR MAIN COURSES

Surtsey 5.990kr

hægeldaður Þorskur, smælki, pak choi, kryddhurtasmjör, ristud fræ, steikt iberico skinka.

slow cooked braised Cod, Icelandic crispy potatoes, pak choi, herbal butter, roasted seed mix, fried iberico ham.

Askja 7.490 kr

Lambskanki, sellerírótarmauk, steikt rôtargrænmeti, fersk steinselja, garðablóðberg & bláberja soðgljái.

Lamb Shank, celeriac purée, fresh parsley, roasted root veggies, timian & blueberry demi-glaze.

Eldgljá 7.490 kr

Nautalund 200g, jurtasmjör, rôtargrænmetismauk, sinnepsfræ, smælki, súrsaðurhvítlaukur, rauðvínsgljái.

Beef Tenderloin 200g, herbal butter, root veggies purée, icelandic crispy potatoes, mustard seeds, pickled pearl onions, red wine glaze.

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EFTIRRÉTTIR DESSERTS

Pastéis de Nata (per stk) 750kr

hefðbundin portúgölsk "custard" terta.
traditional Portuguese custard tart.

Churros 1.750kr

portúgalskar 'rúllukökur,' djúpsteiktar deigvörur sem stráðar eru flórsykri og súkkulaðisósu.
Portuguese 'funnel cakes,' deep-fried dough treats dusted with powdered sugar and chocolate sauce.

Sæta leiðangur Vasco da Gama 2.750kr

Vasco da Gama's sweet route

Rauðvínsbavaroise sem fagnar portúgölsku rauðvíni, með rjóma, þéttri mjólk, heimagerðu dökk súkkulaðimolnu og rauðvínskaramellu.
red wine bavaroise celebrating Portuguese reds, with cream, condensed milk, homemade dark chocolate crumble and red wine caramel.

PURE

GIN SEDILL - PURE GIN MENU

GIN & TÓNÍK - GIN & TONIC

PURE ICE 3.000KR

ICELANDIC

Pure Gin, FT Mediterranean tonic, garðablóðberg,
þurrkuð bláber og þurrkuð greipaldin.

Pure Gin, FT Mediterranean tonic, artic Thyme, dried blueberries and dried pink grapefruit.

SUNSET 3.000KR

RED BERRIES

Pure Gin, FT rabarbara og hindberja tonic, blanda af rauðberjum, fersk sítróna og rósmarín.

Pure Gin, FT rhubarb & raspberry tonic, blend of redberries, fresh lemon and rosemary.

EXOTIC 3.000KR

TROPICAL

Pure Gin, TH dry tonic, blanda af framandi ávöxtum, fersk límóna.

Pure Gin, TH dry tonic, blend of exotic fruits, fresh lime.

EINKUNNAR KOKTEILAR SIGNATURE COCKTAILS

MONACO GRAND PRIX 3.500 KR

Pure Gin, einkunnar fíkjusíróp, sítrónusafi, Provence rósavín,
rósmarín.

Pure Gin, Signature Fig Syrup, lemon juice, Provence Rosé Wine,
rosemary.

FRUITY :: HERBAL :: ELEGANT

PURE PASSION 3.250KR

Pure Gin, ástríðumauk, limesafi, vanillusíróp, rósavíns
Prosecco.

*Pure Gin, passionfruit purée, lime juice, vanilla syrup, rosé
Prosecco.*

EXOTIC :: SPARKLING :: SMOOTH

THE MERCEDES 3.500KR

Pure Gin, sítrónusafi, gúrkusíróp, ferskjulíkjör, eggjahvíta,
aromatic bitters.

*Pure Gin, lemon juice, cucumber syrup, peach liqueur, egg white,
aromatic bitters.*

FRESH :: SILKY :: AROMATIC :: SOUR

TERROIR NEGRONI 4.250KR

Pure Gin, Campari innrennslað með rauðum berjum,
Carpano rosso, Ruby Portvín, appelsínu bitters.

*Pure Gin, Campari infused with signature redberry mix, Carpano
rosso, Ruby Portwine, orange bitters.*

RICH :: SMOOTH :: COMPLEX

RED SKYLINE 3.500KR

Pure Gin, jarðaber & balsamedik, sítrónusafi, TH pink
grapefruit, lavendill.

*Pure Gin, strawberry purée & balsamic vinegar, TH pink
grapefruit, lavender.*

FRUITY :: FLORAL :: REFRESHING

FJORD GIMLET 3.150KR

aka "Iceland in a Glass"

Pure Gin, bláberja og garðablóðbergssíróp,
sítrónusafi, brenndur garðablóðberg.

*Pure Gin, blueberry and artic thyme, lemon juice, burned
artic thyme.*

FRUITY :: SMOKY :: VIBRANT

PURE DILL-LIGHT 3.150KR

Pure Gin, dillsíróp, sítrónusafi, mangó líkjör.

Pure Gin, dill syrup, lemon juice, mango liqueur.

HERBAL :: TROPICAL :: BRIGHT

ÁFENGISLAUSIR KOKTEILAR

MOCKTAILS

INNOCENT ICELAND IN A GLASS 1.750KR

eplasafi, bláberja og garðablóðbergssíróp, sítrónusafi, brenndur garðablóðberg.

apple juice, blueberry and artichoke, lemon juice, burned artichoke.

CRISP :: NORDIC :: WILD

VIRGIN IN RED 1.750KR

hindberjasíróp, sítrónusafi, trönuberjasafi, rabarbara og hindberjatónik.
raspberry syrup, lemon juice, cranberry juice, rhubarb and raspberry tonic.

TANGY :: FRUITY :: REFRESHING

GÚRKUSÓL 1.750KR

mangósafi, gúrkusíróp, limesafi.

mango juice, cucumber syrup, lime juice.

TROPICAL :: CRISP :: VIBRANT

ZESTY EDEN 1.750KR

ástríðusíróp, yzususafi, limesafi, miðjarðarhafstónik.

passion fruit syrup, yuzu juice, mediterranean tonic.

CITRUSY :: RADIANT :: NIKKEI

FREYÐIVÍN

SPARKLING WINE

GLAS 120ML / FLASKA 750ML

FREYÐIVÍN MÁNAÐARINS 1.100KR/6.500KR

(ASK YOUR WAITER, CHANGES EVERY MONTH)

CASA CANEVEL 1.450KR/8.600KR

Glera

CHARMAT-EXTRA DRY-PROSECCO DOC-ITALIA-VENETO

SEGURA VIUDAS BRUT ROSÉ 1.250KR/7.400KR

Trepát-Pinot Noir-Garnacha

TRADITIONAL-BRUT-CAVA-ESPAÑA-PENEDÈS

CHARLES MIGNON PREMIER CRU BRUT

3.000KR/15.500KR

Pinot Noir-Chardonnay

TRADITIONAL-BRUT-FRANCE-CHAMPAGNE

HVÍTVÍN

WHITE WINE

GLAS 120ML / FLASKA 750ML

HVÍTVÍN MÁNAÐARINS 1.100KR/6.500KR

(ASK YOUR WAITER CHANGES EVERY MONTH)

PLANALTO 1.250KR/7.400KR

Viosinho-Malvasia Fina-Gouveio

Rabigato-Códega-Arinto-Moscatel

BLEND-PORTUGAL-DOURO

LUSCO ALBARIÑO 1.750KR/8.750KR

Albariño

MONOVARIETAL-ESPAÑA-COSTERS DEL SEGRE

VALDO FRIULI DOC 1.850KR/9.500KR

Pinot Grigio

MONOVARIETAL-ITALIA-FRIULI GRAVE

LA GEMIERE SANCERRE 2.250KR/11.500KR

Sauvignon Blanc

MONOVARIETAL-FRANCE-LOIRE

CEDRO DO NOVAL 2.250KR/11.500KR

Viosinho-Gouveio-Rabigato

Fernão Pires-Códega-Arinto

BLEND-PORTUGAL-DOURO

RÓSAVÍN

ROSÉ WINE

GLAS 120ML / FLASKA 750ML

ROSÉ MÁNAÐARINS 1.100KR/6.500KR

(ASK YOUR WAITER, CHANGES EVERY MONTH)

MUGA ROSADO 1.250KR/7.500KR

Garnacha-Viura

BLEND-ESPAÑA-RIOJA

FLEURS DE LA PRAIRIE 1.750KR/8.750KR

Grenache Noir-Syrah-Carignan-Cinsault-Mourvèdre

BLEND-FRANCE-PROVENCE

TOMMASI LE FORNACI 1.750KR/8.750KR

Turbiana-Rondinello

BLEND-ITALIA-LUGANA

TRAMARI ROSÉ 1.850KR/9.500KR

Primitivo

MONOVARIETAL-ITALIA-SALENTO

RAUÐVÍN

RED WINE

GLAS 120ML / FLASKA 750ML

RAUÐVÍN MÁNAÐARINS 1.100KR/6.500KR

(ASK YOUR WAITER CHANGES EVERY MONTH)

RAMOS POUCA ROUPA 1.250KR/7.400KR

Alicante Bouschet-Touriga Franca-Touriga Nacional

BLEND-PORTUGAL-ALENTEJO

FLOR DE CRASTO RED 1.500KR/8.250KR

Tinta Roriz-Touriga Franca-Touriga Nacional

BLEND-PORTUGAL-DOURO

MUGA RESERVA 2.500KR/12.500KR

Tempranillo-Garnacha-Mazuelo-Graciano

BLEND-ESPAÑA-RIOJA

CEDRO DO NOVAL 2.500KR/12.500KR

Touriga Nacional-Syrah-Touriga Franca

Tinto Cão-Donzelinho Tinto

BLEND-PORTUGAL-DOURO

VINYES OCULTS MALBEC 2.250KR/11.500KR

Malbec

MONOVARIETAL-ARGENTINA-MENDOZA

WENTE SOUTHERN HILLS 2.250KR/11.500KR

Cabernet Sauvignon

MONOVARIETAL-USA-LIVERMORE CALIFORNIA

MQ. CASA CONCHA 2.250KR/11.500KR

Merlot

MONOVARIETAL-CHILE-PUENTE ALTO

PORTVÍN
PORT WINE
GLAS 90ML

VALLADO WHITE 2.000KR
PORTAL FINE WHITE 2.100KR
CALEM FINE WHITE 2.200KR
QUINTA DO NOVAL WHITE 2.500 KR

SANDEMAN OLD INVALID RUBY 1.650KR
SANDEMAN F. RESERVE RUBY 1.700KR
CRASTO FINEST RESERVE RUBY 2.300KR
NOVAL PORT UNFILTERED 2.500KR

VALLADO LBV 2013 2.400KR
CRASTO LBV 2017 2.500KR

VALLADO VINTAGE PORT 2018 4.500KR

SANDEMAN TAWNY 1.700KR
NOVAL FINE TAWNY 2.000KR

VALLADO 10 YEARS OLD TAWNY 2.150KR
SANDEMAN 10 YO TAWNY 2.650KR
VALLADO 20 YO TAWNY 2.800KR
CRASTO 10 YO TAWNY 3.000KR
PORTAL 20 ANOS TAWNY 3.400KR
CRASTO 20 YO TAWNY 3.650KR
SANDEMAN 30 YO TAWNY 5.800KR

BJÓR

BEER

Peroni Draft 400 ml 1.700kr

Borg Brugghús 330ml 1.700kr / 2.500kr

Ölvisholt 330 ml 1.700kr / 2.500kr

Reykjavík Brewery Co. 1.700kr / 2.500kr

ÁFENGISLAUS BJÓR

NON-ALCOHOLIC BEER

330ML

Brío 0.5% - Gull 0% - Vængur 1.9% 850kr

GOSDRYKKIR

SOFT DRINKS

SODAS 700KR

PEPSI - PEPSI MAX - 7UP FREE - APPELSÍN - KRISTALL

SAFAR 700KR

JUICES

TRÖNUBERJA - EPLA- MANGO - ANANAS

CRANBERRY - APPLE - MANGO - PINEAPPLE

TONIC 850KR

MEDITERRANEAN - RASPBERRY & RHUBARB - DRY

PREMIUM SODAS 850KR

LEMONADE - MATE - PINK GRAPEFRUIT