

SYDHAVN

DEILA / SHARING

Ólífur og kapers ber / Olives & Capers 1.390,-
Smjörkenndar Lucques ólífur frá Frakklandi og kapers ber.
Buttery Lucques Olives from France and Capers Berries.

Grillað Flatbrauð / Grilled Flatbread 1.490,-
Hvítlauks grillað flatbrauð með hummus.
Grilled Garlic Flatbread with Hummus.

Kjöt og ostar / Meat and Cheese 3.390,-
Salami di milano, parma skinka, chorizo, brie, geitaostur, peccorino romano.
Salami di Milando, Parma Gam, Chorizo, Brie, Goat Cheese, Peccorino .
+, **pesto / hunang 'Honey / sulta 'Jam. + 300,-**

Bakaður Brie / Baked Brie 2.590,-
Hunang, perur, ristaðar möndlur og flatbrauð.
Honey, Pears, roasted Almonds and Flatbread .

Caprese salat 2.490,-
Mozzarella di buffala, tómatar frá sólheimum, basil, balsamico og ólífuolía.
Mozzarella di Buffala, Icelandic Tomatoes from Sólheimar Farm, Basil, Balsamico and Olive Oil.

Gamberi alla diavola 2.790,-
Grillaðar risarækjur, sterk tómatsósa, rauðlaukur og hvítlaukur.
Grilled Tiger Shrimps, spicy Tomato Sauce Red Onion and Garlic.

Kartöflusmælki / Baby Potatoes 1.690,-
Stökk kartöflusmæli með parmesan osti og kryddjurtar majones.
Crispy Baby Potatoes with Parmesan Cheese and Herb Majo.

EFTIRÉTTIR / DESSERTS

Mokka rúlluterta ömmu Erlu 1.790,-
Mokkakrem, prestaglaðningur (viskirjóni).
Roulade, Mocha filling, Whiskey Cream .

Jarðaber Zabaglione 1.790,-
Sabaglione krem, dressuð jarðaber og cantucci kex .
Zabaglione, dressed Strawberries and a Cantucci Cracker.

Vanilla gelato 1.790,-
Vanilliu gelato ís, döðlur, ólífuolía og salt.
Gelato, Dates, Olive Oil and Salt.

Sítrónu epla og basil granita 990.-
Lemon Sorbet Apple and Basil Granita.

DRYKKIR / DRINKS

Dælubjór / Beer on Tap 1.600,-

Spyrjið þjóninn um bjórúrval.
Ask our Waitor for our Beer selection.

Americano, 550,-

Cappuchino, Latte 600,-

Espresso 450,- / 550,-

Heitt súkkulaði / Hot Chocolate 600,-

Coke Zero, Coca Cola, Sprite, Fanta, Sóðavatn, 550,-

Safi / Juice 450,-

VÍN / WINE

Sparkling / Lambrusco
Riunite Lambrusco, Emilia-Romagna, *Italy.* **4.900,-**
Albinea Lambrusco, Dell'emilia,Canali Dal 1936, Biologico, *Italy.* **5.900,-**

Albenia Lambrusco, Cardoso, Canali Viticoltori dal 1936, Italy. 6.900,-

Tosti Prosecco Extra Dry, Veneto, Italy 7.900,-
Bollinger Special Cuvee Brut, Champagne, France. 15.500,-

Hvít / White
Attems Sauvignon Venezia Giulia IGT, **9.500,-**
Friuli-Venezia Giulia, *Italy.*
Michele Chiarlo Rovereto, Palás Gavi, *Italy.* **9.000,-**
Chanson Pere & Fils Chablis, Burgundy, *France.* **13.500,-**

Rósavín / Rosé
Muga Rosado, La Rioja ,DOCa, *Spain.* **7.000,-**
Adobe Rosé (Reserva) Shiraz/Syrah, Rapel Valley, *Chile.* **7.500,-**

Rauðvín / Red
Marchesi Frescobaldi 'Remole' Toscana IGT, **8.500,-**
Tuscany, *Italy.*
Michele Chiarlo Barbera d'Asti DOCG, **9.500,-**
Piedmont, *Italy.*
Bodegas Roda Selá, Rioja DOCa, *Spain.* **9.500,-**
Paul Jaboulet Aine Cotes du Rhone Parallele 45, **7.900,-**
France.

Óáfengt / Non Alc.
Oddbird - GSM - Grenache, Syrah, Mourvèdre & Carignan Dry red - *France.* **5.900,-**
Oddbird Blanc de blancs Chardonnay, Colombard - Languedoc-Roussillon, Sparkling White - *France.* **5.900,-**
Oddbird sparkling rosé - Syrah - Rosé Languedoc-Roussillon - *France.* **5.900,-**
Copenhagen Sparkling Tea Lysegrön Citrus, Green Tea, Minerality Apples 375ml. **3.500,-**
Copenhagen Sparkling Tea Lyserod Red Berries and Red Apples 375 ml. **3.500,-**
Copenhagen Sparkling Tea Blá Jasmine, Chamomile, Citrus 375ml. **3.500,-**

Með keyptum vínflöskum færðu tilboð á kjöt og ostum ásamt ólífubakka með kapersberjum og grillað flatbrauð á 5.200,-

DRYKKIR / DRINKS

Galvanina sparkling (Italian mineral water) 750ml 950,-

Galvanina Melagrana Biologica 355ml 750,-

Galvanina Pompelmo Rosso Biologica 355ml 750,-

Galvanina Té al Limone Biologica 355ml 750,-

Galvanina Ginger Beer Biologica 355ml 750,-

Galvanina Limonata Biologica 355ml 750,-

Galvanina Aranciata Biologica 355ml 750,-

Happy hour 14:00 - 17:00 alla daga / Every Day



Pítur / Pizza's

Margherita 3.190,-
San Marzano pizzasósa, mozzarella, fersk basilíka.
San Marzano Tomato Sauce, Mozzarella, fresh Basil.

Marinara 2.890,-
San Marzano pizzasósa, hvítlaukssneiðar, oregano.
San Marzano Tomato Sauce, fresh Garlic slices, Oregano.

Diavola 3.490,-
San Marzano pizzasósa, pepperoni, parmesan.
San Marzano TomatoSauce, Pepperoni, Parmesan.

4 Formaggi 3.590,-
Mozzarella, brie, gráðastur, parmesan.
Mozzarella, Brie, Blue Cheese, Parmesan.

Vegetariana 2.0 3.490,-
klettasalat pesto, mozzarella, grillaður og marineraður kúrbítur, sveppir.
Rucola pesto , Mozzarella, grilled marinated Zucchini , Mushrooms.

Garlic Pizza 3.190,-
Mozzarella, ferskur hvítlaukur.
Mozzarella, fresh Garlic slices.

Parma 3.690,-
San Marzano pizzasósa, mozzarella, parma skinka, klettasalat, parmesan.
San Marzano Tomato Sauce, Mozzarella, Parma Ham, Arugula, Parmesan shavings.

Piccante 3.490,-
San Marzano pizzasósa, mozzarella, pepperoni, rauðlaukur, eldpipar.
San Marzano Tomato Sauce, Mozzarella, Pepperoni, Red Onions, Chilli.

Calzone 2.0 3.690,-
San Marzano pizzasósa, mozzarella, ítölsk salami, ætipystill.
San Marzano Tomato Sauce, Mozzarella, Salame Milano, Artichokes.

Mortadella 3.490,-
San Marzano pizzasósa, mortadella með pistasíum (ítölsk skinka), stracciatella, ristaðar möndlur, pestó.
San Marzano Tomato Sauce, Mortadella with Pistacchio, Stracciatella, roasted Almonds, Pesto.

Capricciosa 3.490.-
San Marzano pizzasósa, mozzarella, skinka, pistilhjórtu, svartar ólífur, sveppir.
San Marzano Tomato Sauce, Mozzarella, Ham, Artichokes, Black Olives, Mushroom.

4 Carni 3.900,-
San Marzano pizzasósa, peccorino ostur, skinka, ítölsk salami, parma skinka, 'nduja.
San Marzano Tomato Sauce, Pecorino Cheese, Ham, Salame Milano, Parma Ham, 'nduja.

Contadina 3.490,-
San marzano pizza sósa, mozzarella, skinka, sveppir og oregano.
San Marzano Tomato Sauce, Mozzarella, Ham, Mushroom and Oregano.

La schifezza 3.690,-
san marzano pizza sósa, mozzarella, gráðastur, 'nduja, rauðlaukur og pepperoni.
San Marzano Tomato Sauce, Mozzarella, Blue Cheese, 'nduja, Red Onion and Pepperoni.

SYDHAVN

SMÖRREBRØD / OPEN-FACED SANDWICH

Roast beef 3.290,- / 2.290,-
Danskt rúgbrauð, hægeldaður kálfur, piparrót,remúlaði súrar gúrkur, stökkur laukur og egg.
Danish Ryebread, housemade Roastbeef Horseradish, Remoulade, Pickles, Eggs, crispy Onion.

Reykt bleikja / Smoked Char 3.290,- / 2.290,-
Seytt rúgbrauð, reyktur bleikja, dill, epli wasabi rjómaostur, capers ber slungahrogn.
Rye Bread, smoked Char, Trout Roe Wasabi Cream Cheese, Green Apples, salted Caper Berries, Dill.

Kartöflur og laukur 3.290,- / 2.290,-
/ Potato and Onion
Danskt rúgbrauð, íslenskar kartöflur, kryddmajónes, sýrður laukur, garðakarsi, stökkur laukur og pecorino romano ostur.
Danish Rye Bread, Icelandic Potatoes, Herb Mayo, pickled Onions, Qatercross, crispy Onions and Pecorino Romano.

Síld 2.0 / Herring 3.290,- / 2.290,-
Seytt rúgbrauð, marineruð síld, egg, lebnah ostur, agúrka, dill og sýrð sinnepsfræ.
Danish Rye Bread, Marinated Herring, Lebnah Cheese, Egg, Cucumber, Dill and pickled Mustard.

Parma og rauðrófur 3.290,-
Parma and Beetroot
Grillað flatbrauð parma skinka, lífrænar rauðrófur, vínber, feta og basil pesto.
Grilled Flatbread, Parma Ham, Beetroot, Red Grapes, Feta and Basil Pesto.

FANCY PANCY

Tómatsúpa / Tomato Soup 3.490,-
Ristuð tómatsúpa, labneh ostur, grilluð súrdeigs samloka með nduja, mozzarella, parmesan, gouda, Basil pestó.
Roasted Tomato Soup, Labneh Cheese, grilled Sourdough Sandwich with 'nduja, Mozzarella, Parmesan, Gouda, Basil Pesto.

Gnocchi 3.390,-
Kartöflu gnocchi, brúnað smjör, svartur hvítlaukur, blóðberg.
Potato Gnocchi, brown Butter, Black Garlic, Thyme.

Pasta al Limone 3.290,-
Lífrænt linguine, sítróna, parmesan, smjörsósa, eldpipar, basilíka.
Organic Linguine, Lemon, Parmesan, Butter Sauce, Chilli flakes, Basil.

Sydhavn salat / Sydhavn Salad 3.690,-
Klettasalat, endívur, hægeldað naut, fetaostur, jarðaber, rauðrófur, crostini, balsamic og ólífuolíu dressing.
Romaine Salad, Endive, slowcooked Beef, Feta, Crostini, Strawberries, Beetroot, Cucumbers, Balsamic and Oliveoil dressing.

Hægeldað kálfa innlæri 7.590,-
/ Slowcooked Veal Topside
Hægeldað,piprað og grillað kálfa innlæri Chimmichurri og regnbogatómatar frá Sólheimum.
Slowcooked, pepperd and grilled Veal Topside Chimmichurri and Rainbow Tomatoes from Sólheimar Farm.

Allar pizzur eru á 2.690,- á milli kl 11:30-14:00 mánudaga til föstudags.