

SLIPPBARINN

CAFÉ • RESTAURANT • BAR

SHARE THE LOVE

HOT WINGS Crispy chicken wings with Slippbarinn's "hot sauce" & yuzu mayo	2.400
CRISPY PORK BELLY TACO Crispy pork belly with pickles, Pico de Gallo & spicy dressing	2.600
BAKED DÍMON CHEESE 🌱 Baked Dímon cheese with berry jam, toasted hazelnuts & crostini	2.400
GRATINATED BÚRI 🌱 Búri cheese with date chutney, toasted pine nuts & crostini	2.600
SEASONAL SALAD 🌱 With tomato confit, seasonal vegetables, toasted seeds, croutons & vinaigrette	2.200
SEAFOOD SOUP Creamy seafood soup with scallops & shrimps served with freshly-baked bread – an ideal starter for two	2.900
CHARCUTERIE Selection of cured meats & cheeses with olives	3.900
CHEESE PLATE Icelandic cheeses with bread & a selection of toppings	2.900
FRIES 🌱 Chunky fries with spicy mayo	1.100
BREAD & DIP 🌱 Freshly-baked bread with dip	900

SIGNATURE DISHES

STRAIGHT FROM THE HARBOR Today's best catch. Ask your waiter for details!	4.100
"SLIPPBURGER" 200 g dry-aged burger on a sourdough bun with Búri cheese, bacon jam, BBQ sauce, chunky fries & chili mayo	3.900
VEGAN BURGER 🌱 Beyond Meat burger on a sourdough bun, vegan cheese & BBQ mayo, pickled cucumber	3.900
GRILLED LAMB RUMP Potato purée, fresh garden peas, mint, salt-baked celeriac, rosemary & pearl onion demi-glace	4.500
SWEET POTATO & CAULIFLOWER 🌱 Baked sweet potato with roasted cauliflower, quinoa, hazelnut vegan mayo & tomato salad	3.900

AFTER

DESSERT
The waiter knows what delicacies are on offer today

OPENING HOURS

3.00 PM - 11.00 PM	Sunday through Thursday
3.00 PM - 12.00 PM	Friday and Saturday
3.00 PM - 6.00 PM	Happy hour
6.00 PM - 9.30 PM	Food menu
9.30 PM - 11.00 PM	Late Happy Hour / Sunday - Thursday

🌱 VEGETARIAN 🌱 VEGAN

TAG YOUR PICS

#slippbarinn @slippbarinn

FLIP THIS PAGE FOR DRINKS AND SNACKS



WINE

SPARKLING WINE

Glass 150ml Bottle 750ml

PICCINI PROSECCO 1.700 7.900
Venteto - Italy

MOILLARD CREMANT BRUT 8.900
Bourgogne - France

CHAMPAGNE

MOËT & CHANDON BRUT NV 200ml 4.900 18.900
Épernay - Champagne - France

MOËT & CHANDON ROSÉ 19.900
France

WHITE WINE

WHITE WINE OF THE DAY 1.600 7.500

CASA ROJO - LA GABACHA 1.900 8.900
Rueda - Spain

PENFOLDS KOONUNGA HILL CHARDONNAY 1.800 8.500
South Australia

MONTALTO PINOT GRIGIO 1.800 7.900
Terre Sicily - Italy

LAROCHE CHABLIS 2.200 9.900
Bourgogne - France

MOILLARD MEURSAULT VIELLES VIGNES 22.900
Bourgogne - France

RED WINE

RED WINE OF THE DAY 1.600 7.500

LA CELIA RESERVA MALBEC 1.800 8.100
Argentina

VALLE DEL RAPEL 1.700 7.900
Cashapoal Valley - Chile

MASI CAMPOFIORIN 1.900 8.900
Veneto - Italy

RAMON BILBAO RESERVA 1.900 8.900
Rioja - Spain

MUGA RESERVA 2.500 11.900
Rioja - Spain

ROBERT MONDAVI PINOT NOIR 12.900
California - USA

PAOLO SCAVINO BAROLO 18.900
Piemonte - Italy

ROSÉ

LAROCHE ROSÉ LA CHEVALIERE 1.700 7.900
Bourgogne - France

SEGURA VIUDAS BRUT ROSÉ 1.900 8.900

SOFT DRINKS

HOUSE-MADE LEMONADE 900

PEPSI, PEPSI MAX, APPELSÍN, KRISTALL, GINGER ALE 600
330ml

FENTIMANS CURIOSITY COLA, GINGER BEER, ROSE LEMONADE, VICTORIAN LEMONADE, RASPBERRY SODA AND ELDERFLOWER SODA 650
275ml

COFFEE & TEA

ESPRESSO 500

AMERICANO, MACCHIATO, CORTADO 600

CAPPUCCINO 650

FLAT WHITE 650

LATTE 700

EXTRA SHOT +100

MOCHA 700

HOT COCOA 700

TEA 600

DRAUGHT BEER

GULL 1.000
400 ml - 4,5%

GULL LITE 1.200
400 ml - 4,4%

TUBORG CLASSIC 1.200
400 ml - 4,3%

BORG HELGA 1.400
400 ml - 4,7%

SEASONAL FROM BORG BREWERY 1.400
400 ml - just ask!

We have a seasonal selection of bottled beers.

BAR SNACKS

BAR NUTS  500

CHIPS  500

MARINATED OLIVES  800

BREAD & DIP  900