



HÁDEGISMATSEÐILL

NAUTA HAMBORGARI

Beikon-lauk sulta, trufflumajónes, Búri, klettsalat, franskar
2.990,-

RIBEYE STEIKARSAMLOKA

Steiktir sveppir, bearnaise, klettsalat, japanskt majónes, franskar
3.290,-

STEIKAR HAMBORGARI

Nauta fillet, klettsalat, japanskt majónes, steiktir sveppir,
parmaskinka, franskar
3.390,-

NAUTA CARPACCIO

Klettsalat, parmesan, truffluolía, sítróna
1.990,-

HUMARSÚPA

Humar, fennill, hvítt súkkulaði, dill
2.890,-

KOLAELDUÐ RAUÐRÓFA

Heslihnetur, fáfnisgras, perur, dill
2.490,-

Vinsamlegast látið þjóninn vita um ofnæmi eða óþol



HÁDEGISMATSEÐILL AF GRILLINU

VIÐ Á REYKJAVÍK MEAT BJÓÐUM STOLT UPP Á HÁGÆÐA KJÖT-, FISK-, GRÆNMETIS- OG VEGAN RÉTTI MATREIDDA Á KOLAGRILLINU OKKAR. VIÐ NOTUM BLÖNDU AF VIÐARKOLUM OG JAPÖNSKUM YAKITORI KOLUM SEM GEFA JAFNAN HITA OG HRÁEFNIÐ FÆR ÞETTA FRÁBÆRA GRILLBRAGÐ

HNETUSTEIK

3.390,-

LAX

2.890,-

TRUFLUMARINERUÐ NAUTALUND DELUXE

200 g 5.990,- / 300 g 7.990,-

LAMBAKONFEKT Á BEINI

250 g 5.790,-

Steikt medium, stundum meira, aldrei minna

Jón Örn í Kjötkompaní framleiðir nautalund deluxe og lambakonfekt sérstaklega fyrir Reykjavík Meat. Við erum eini veitingastaðurinn á Íslandi sem hefur það á matseðli

SAMSETTUR MATSEÐILL

Spyrjið þjóninn um matseðil dagsins
Fáanlegur í grænmetis- eða vegan útfærslu

2 rétta 5.490,- / Sérvalin vín 3.950,-

3 rétta 6.490,- / Sérvalin vín 4.950,-

Vinsamlegast látið þjóninn vita um ofnæmi eða óþol



HÁDEGISMATSEÐILL AF GRILLINU

NAUTALUND (DANMÖRK)

200 g 4.990,-

NAUTA FILLET (DANMÖRK)

250 g 4.990,-

RIBEYE

30 day aged 350 g

250 g 6.290,- / 350 g 8.490,-

T-BEIN

20 daga "dry aged" 550 g 9.990,-

SASHI NAUTALUND

200 g 5.990,- / 300 g 7.990,-

SASHI RIBEYE

350 g 8.990,-

Sashi kemur frá danska kjötframleiðandanum JN Meat. JN Meat er margverðlaunaður fyrir kjötframleiðslu sína í World steak challenge sem besti kjötframleiðandinn

BARNAMATSEÐILL

Hamborgari og franskar

Naut og franskar

Lambakonfekt og franskar

Lax og franskar

Allir réttir 1.790,-

Öllum réttum af barnamatseðli fylgir ís í eftirrött

Vinsamlegast látið þjóninn vita um ofnæmi eða óþol



HÁDEGISMATSEÐILL MEÐLÆTI

FRANSKAR

Hvítlaukssósa 590,-

DELUXE FRANSKAR

Parmesan, parmaskinka, spicy majónes, vorlaukur 890,-

STÖKKAR SMÆLKI KARTÖFLUR

Svartur hvítlaukur, vorlaukur 690,-

DELUXE SMÆLKI KARTÖFLUR

Trufflumajónes, parmesan, vorlaukur 790,-

SÆTKARTAFLA

Parmaskinka, japanskt majónes, vorlaukur 790,-

BÖKUÐ KARTAFLA

Rjómaostur, truffla 790,-

Sósur

Bearnaise sósa 590,-

Nautasoðgljái 590,-

Gráðostasósa 490,-

Hvítlaukssósa 490,-

Truffluolía 490,-

Beikon-lauk sulta 490,-

BLÓMKÁL

Noisette smjör, mjólkurduft 790,-

ASPAS OG BROKKOLINI

Fetaostur, vínber, wasabi-baunir 990,-

STEIKTIR SVEPPIR

Sveppakrem, mjólkurduft 990,-

GRILLAÐ ROMAINE SALAT

Graskersfræ, fennel, dijon sósa 690,-

BLANDAÐ SALAT

Klettasalat, steiktir sveppir, parmesan, truffluolía 890,-

GRILLAÐUR MAÍS

Kimchi, sýrður rjómi, ristaður maís 990,-

Vinsamlegast látið þjóninn vita um ofnæmi eða óþol





LUNCH MENU

BEEF HAMBURGER 175 g

Bacon-onion jam, truffle mayo, Búri-cheese, rucola, french fries
2.990,-

RIBEYE STEAK SANDWICH

Fried mushrooms, bearnaise, rucola, french fries
3.290,-

STEAK HAMBURGER

Beef sirloin, rucola, japanese mayonnaise, fried mushrooms
parma ham, french fries
3.390,-

BEEF CARPACCIO

Rucola, truffle oil, lemon, parmesan
1.990,-

LANGOUSTINE SOUP

Langoustine, fennel, white chocolate, dill
2.890,-

CHARCOAL GRILLED BEETROOT

Hazelnuts, estragon, pear, dill
2.490,-

Please let your waiter know about any allergies



LUNCH MENU FROM THE GRILL

WE AT REYKJAVIK MEAT ARE VERY PROUD TO OFFER HIGH QUALITY MEAT, FISH, VEGETARIAN AND VEGAN COURSES WHICH ARE COOKED ON OUR CHARCOAL GRILL. WE USE A COMBINATION OF WOOD COAL AND JAPANIES YAKITORI COAL THAT GIVES US EVEN HEAT AND THAT FANTASTIC GRILL TASTE

NUT ROAST

3.390,-

SALMON

2.890,-

TRUFFLE MARINATED BEEF TENDERLOIN DELUX

200 g 5.990,- / 300 g 7.990,-

LAMB DELIGHT ON BONE

250 g 5.790,-

Not possible to get cooked under Medium

Jón Örn our local butcher at Kjöt kompaní produces beef tenderloin deluxe and lamb delight exclusively for Reykjavík Meat that is the only restaurant in Iceland that has it on their menu

SET MENUS

Ask your waiter about todays menu
Vegan- and vegetarian menu available
Enjoy with or without wine pairing

2 courses 5.490,- / Wine pairing 3.950,-

3 courses 6.490,- / Wine pairing 4.950,-

Please let your waiter know about any allergies



LUNCH MENU

FROM THE GRILL

BEEF TENDERLOIN (DENMARK)

200 g 4.990,-

BEEF SIRLOIN (DENMARK)

250 g 4.990,-

RIBEYE

30 day aged 350 g
250 g 6.290,- / 350 g 8.490,-

T-BONE

20 day dry aged 550 g 9.990,-

SASHI BEEF TENDERLOIN

200 g 5.990,- / 300 g 7.990,-

SASHI RIBEYE

350 g 8.990,-

The SASHI steaks are produced by the Danish meat producer JN Meat. JN Meat is an award-winning meat producer that has won the World Steak Challenge as Best Steak Producer in the World.

CHILDREN'S MENU

Burger and fries
Beef steak and fries
Lamb delight and fries
Salmon and fries

All meals 1.790,-

All children's meals include a complimentary ice cream

Please let your waiter know about any allergies



LUNCH MENU

SIDES

FRENCH FRIES

Garlic sauce 590,-

DELUXE FRENCH FRIES

Parmesan, parma ham, spicy mayonnaise, spring onion 890,-

CRISPY SMALL POTATOES

Black garlic, spring onion 690,-

DELUXE SMALL POTATOES

Truffle mayonnaise, parmesan, spring onion 790,-

SWEET POTATO

Parma ham, japanese mayonnaise, spring onion 790,-

BAKED POTATO

Cream cheese, truffle 790,-

CAULIFLOWER

Noisette butter, milk powder 790,-

ASPARAGUS & BROKKOLINI

Feta cheese, grapes, wasabi beans 990,-

FRIED MUSHROOMS

Mushroom cream, milk powder 990,-

GRILLED ROMAINE SALAD

Pumpkin seeds, fennel, Dijon sauce 690,-

MIXED SALAD

Rucola, fried mushrooms, parmesan truffle oil 890,-

CORN ON THE COB

Kimchi, sour cream, crispy corn 990,-

Sauces

Béarnaise sauce 590,-

Demi glaze 590,-

Blue cheese sauce 490,-

Garlic sauce 490,-

Truffle oil 490,-

Bacon-onion jam 490,-

Please let your waiter know about any allergies

