

FORRÉTTIR

NAUTA TATAKI

Ponzu, hvítlaukur, villisveppir, granatepli

3.290,-

KOLAELDUÐ RAUÐRÓFA

Heslihmeta, fáfnisgras, pera, dill

2.490,-

BLEIKJA

Svartur hvítlaukur, parmaskinka, pera,

graskersfræ, stökkt brauð, dill

2.990,-

ÖND Á TVO VEGU

Steikt foie gras & anda-rillettes

Ber, brioche, foie gras sósa

3.890,-

HUMARSÚPA

Humar, fennel, hvítt súkkulaði, dill

2.890,-

NAUTA CARPACCIO

Klettsalat, parmesan, truffluolía, sítróna

2.790,-

3 RÉTTA VEISLA

Spyrjið þjóninn um matseðil dagsins
Fáanlegir í grænmetis- eða vegan útfærslu
Hægt að njóta með eða án sérvalinna vína

Verð á mann 8.490,-

Sérvalin vín 5.950,-

Vinsamlegast látið þjóninn vita um ofnæmi eða óþol



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

NAUTALUND (DANMÖRK)

200 g 4.990,-

NAUTALUND (ÍSLAND)

200 g 5.190,- / 300 g 7.290,-

NAUTA FILLET (DANMÖRK)

250 g 4.990,-

RIBEYE

30 daga hangið

250 g 6.290,- / 350 g 8.490,-

T-BEIN

20 daga "dry aged" 550 g 9.990,-

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

SASHI NAUTALUND

200 g 5.990,- / 300 g 7.990,-

SASHI RIBEYE

350 g 8.990,-

Vinsamlegast látið þjóninn vita um ofnæmi eða óþol



AF GRILLINU

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

TRUFFLUMARINERUÐ NAUTALUND DELUXE

200 g 5.990,- / 300 g 7.990,-

LAMBAKONFEKT Á BEINI

250 g 5.790,-

Steikt medium, stundum meira, aldrei minna

LAX

250 g 3.590,-

HNETUSTEIK

3.390,-

BLÓMKÁLS STEIK

Salthnetur, chili, engifer

3.290,-

STEIKUR TIL AÐ DEILA

*Spyrjið þjóninn um stærðir sem eru í boði í dag
Með steikum til að deila fylgja smælki kartöflur og nautasoðgljái.*

RIBEYE Á BEINI

20 daga "dry aged" - 2.190,- / 100 g

PORTERHOUSE

20 daga "dry aged" - 1.990,- / 100 g

KJÖTPLATTI - 800 g

3 tegundir af okkar bestu nautasteikum: LUND, FILLET, & RIBEYE

Fullkomið fyrir 2 að deila

17.590,-

Vinsamlegast látið þjóninn vita um ofnæmi eða óþol



MEDLÆTI

FRANSKAR

Hvítlaukssósa 590,-

DELUXE FRANSKAR

Parmesan, parmaskinka, spícy 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

Klettsalat, steiktir sveppir, parmesan, truffluolía 890,-

GRILLAÐUR MAÍS

Kimchi, sýrður rjómi, ristaður maís 990,-

NAUTAMERGUR

Beikon-lauk sulta, stökkt brauð, súrdeigs brauð 990,-

Með skoti af Johnnie Walker Whiskey 1.990,-

STEIKT FOIE GRAS

50 g 1.790,-

Vinsamlegast látið þjóninn vita um ofnæmi eða óþol



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

NICE TO MEAT YOU

Vinsamlegast látið þjóninn vita um ofnæmi eða óþol



M
EAT
REYKJAVÍK

STARTERS

BEEF TATAKI

Ponzu, garlic, wild mushrooms, pomegranate
3.290,-

CHARCOAL GRILLED BEETROOT

Hazelnut, estragon, pear, dill
2.490,-

ARCTIC CHAR

Black garlic, parma ham, pear,
pumpkin seeds, crispy bread, dill
2.990,-

DUCK TWO WAYS

Fried foie gras & duck rillettes
Berries, brioche, foie gras sauce
3.890,-

LANGOUSTINE SOUP

Langoustine, fennel, white chocolate, dill
2.890,-

BEEF CARPACCIO

Rucola, parmesan, truffle oil, lemon
2.790,-

3 COURSE MENU

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

Price per person **8.490,-**
Wine pairing **5.950,-**

Please let your waiter know about any allergies



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

BEEF TENDERLOIN (DENMARK)

200 g 4.990,-

BEEF TENDERLOIN (ICELAND)

200 g 5.190,- / 300 g 7.290,-

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,-

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.

SASHI BEEF TENDERLOIN

200 g 5.990,- / 300 g 7.990,-

SASHI RIBEYE

350 g 8.990,-

Please let your waiter know about any allergies



FROM THE GRILL

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

TRUFFLEMARINATED 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

SALMON

250 g 3.590,-

NUT ROAST

3.390,-

CAULIFLOWER STEAK

Salted peanuts, chili, ginger

3.290,-

STEAKS TO SHARE

Ask your waiter about steak sizes available today

*Steaks to share are served with a side of
crispy small potatoes and demi glaze*

BONE-IN RIBEYE

20 day dry aged - 2.190,- / 100 g

PORTERHOUSE

20 day dry aged - 1.900,- / 100 g

MEAT PLATTER

3 types of our best beef cuts: TENDERLOIN, FILLET & RIBEYE

Perfect for 2 to share

17.590,-

Please let your waiter know about any allergies



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,-

BONE MARROW

Bacon-onion jam, crispy bread, sourdough bread 990,-

With a shot of Johnnie walker whiskey 1.990,-

FRIED FOIE GRAS

50 g 1790,-

Please let your waiter know about any allergies



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

NICE TO MEAT YOU

Please let your waiter know about any allergies

