



Welcome to Ingólfsskáli Viking Restaurant

You'll experience some of Iceland's finest delicacies at our restaurant in a truly unique environment. The Ingólfsskáli Viking longhouse is among the largest in Iceland, and it is decorated with beautiful wood carvings, pelts, shields, and swords honoring Iceland's cultural heritage and traditions.

Our menu is inspired by the Vikings with a touch of modern culinary techniques. Seasonality and availability played a large role in the food that the Vikings could gather and harvest and equally, this informs the dishes served at different times of the year to maintain a high degree of authenticity.



VIKING FEAST - VÍKINGAVEISLA

The ultimate feast for the true Viking warriors

A set three-course dinner - Only served for the whole table

Þriggja rétta matseðill - Aðeins framreiddur fyrir allt borðið

HOT SMOKED TROUT // HEITREYKTUR SILUNGUR

cured lemon skyr - pickled fennel - trout roe
saltsítrónuskyr - pikklaður fennel - bleikjuhrogn

STEAK PLATTER // STEIKARPLATTI

beef tenderloin - lamb fillet - pork belly
nautalund - lambafillet - grísasíða

SIDES // MEÐLÆTI

fried potatoes - brussels sprouts - root vegetables - garden salad - steak sauce
steikt smælki - rósakál - rôtargrænmeti laufsalat - steikarsósa

BAKED CHEESECAKE // BÖKUD OSTAKAKA

blackberries - candied nuts
brómber - sykraðar hnetur

per person - á mann

13.990 kr.



IN THE BEGINNING... - Í UPPHAFI...

For the adventurous Vikings

TASTE OF TRADITION // SMAKK AF GÖMLUM HEFDUM

A taste of Iceland's finest culinary traditions that will leave you feeling like a true Viking!
Smakk af því besta sem Íslensk matarhefð hefur getið af sér!

Brennivín schnaps - dried stockfish with butter - fermented shark
Brennivín - kæstur hákarl - harðfiskur með smjöri

1.890 kr.

SMALL PLATES - SMÁRÉTTIR

CREAMY CARROT SOUP // KREMUÐ GULRÓTARSÚPA (VG)

grilled bell pepper - toasted coconut flakes - bread - whipped butter
grilluð paprika - ristaðar kókosflögur - brauð - þeytt smjör

2.990 kr.

ICELANDIC BEEF CARPACCIO // ÍSLENSKAR NAUTAÞYNNUR

anchovy mayo - pickled blueberries - smoked Tindur cheese - rucola
ansjósumæjó - sýrð bláber - reyktur Tindur - klettsalat

4.390 kr.

VIKING TASTING PLATE // VÍKINGAPLATTI

smoked lamb - herring - smoked salmon - cured meat
hangikjöt - síld - reyktur lax - grafið kjöt

3.890 kr.



TO SHARE - TIL AÐ DEILA

BREAD & BUTTER // BRAUÐKARFA & SMIJÖR

690 kr.

THE POET'S BREAD // BRAUÐ SKÁLDSINS

lovage pesto - creamed dill - pumpkin seeds - goat cheese
skessujurtar pesto - dillkrem - graskersfræ - geitaostur

2.890 kr.

BAKED CHEESE // BAKAÐUR OSTUR

truffle honey - apple chutney - nuts - sesame crackers
truffluhunang - sultuð epli - hnetur - frækex

4.290 kr.

THE JARL'S PLATTER // HÖFÐINGJAPLATTI*

lamb paté - beef skewers - pork belly - cod croquette - grilled prawns
lambakæfa - nautaspjót - grísa síða - þorsk króketta - grillaðar rækjur

5.990 kr.

VEGAN HARVEST // GRÆNMETISPLATTI

ask our waiters for our daily vegan option
spyrjið þjónana okkar um veganplatta dagsins

4.390 kr.



MAIN COURSES - ADALRÉTTIR

FISH OF THE DAY // FISKUR DAGSINS

garlic roasted cauliflower purée - herbed potatoes - apples - noisette - toasted almonds
hvítlauksristað blómkálsmauk - kryddjurtasmælki - epli - brúnað smjör - möndluflögur

5.990 kr.

SLOW COOKED LAMB SHANK // HÆGELDAÐUR LAMBASKANKI

bacon lentils - smoked Tindur cheese - braised pointed cabbage - cherry tomatoes -
demi glaze

beikon linsubaunir - reyktur Tindur - smjörsteikt toppkál - kirsuberjatómatar - soðsósa

6.690 kr.

BRAISED BEEF CHEEK // BRASSERUÐ NAUTAKINN

smoked mashed potatoes - celeriac slaw - crispy sunchokes - whiskey demi glaze
reykt kartöflumús - seljurótarhrásalat - stökkir jarðskokkar - viskisoðsósa

6.790 kr.

BEETLOAF // RAUÐRÓFUSTEIK (V)

black bean purée - brussel sprouts - kale - pumpkin seeds - beet glaze
svartbaunamauk - rósakál - grænkál - graskersfræ - rófugljái

5.490 kr.

On the side // Til hliðar

Fried new potatoes // Steikt smælki (V)

Smoked mashed potatoes // Reykt kartöflumús

Roasted root vegetables // Ristað rôtargrænmeti (V)

Sautéed brussels sprouts // Steikt rósakál (V)

Garden Salad // Grænt salat (V)

690 kr. per item



DESSERTS - EFTIRRÉTTIR

SKYR CHEESECAKE // SKYROSTAKAKA

forest berries - oat crumble
skógarber - haframulningur

2.990 kr.

CARAMEL WHEY MOUSSÉ // MYSINGSMÚS

Meringue - blackberries - crowberry granita
marengs - brómber - krækiberjagraníta

2.990 kr.

SYRUP SOAKED DATE CAKE // SÝRÓPSLEGIN DÖDLUKAKA (V)

apple chutney - chocolate sauce - vanilla ice cream
sultuð epli - súkkulaðisósa - vanilluís

2.990 kr.



LITTLE VIKINGS - LITLIR VÍKINGAR

KIDS FISH // FISKUR

fried potatoes – salad - ketchup
steikt smælki – salat - tómatsósa
2.990 kr.

KIDS CHICKEN // KJÚKLINGUR

fried potatoes – salad - ketchup
steikt smælki – salat - tómatsósa
2.990 kr.

ICE CREAM // ÍS

1.290 kr.

ONLY FOR CHILDREN 12 YEARS AND YOUNGER
ADEINS ÆTLAD BÖRNUM YNGRI EN 12 ÁRÁ



ACTIVITIES - LEIKIR

Test your skills in the games of axe-throwing and archery!

- No need to book in advance -
- You enter at your own risk -
- Outdoor activities -

Axe Throwing // Axarkast

2.390 kr.

Archery // Bogfimi

2.390 kr.

Please note that the activities have limited availability from October to April due to possible weather conditions and limited daylight.