

# BRYGGJAN

## PIZZUR

Allar pítsurnar okkar eru úr sérgerðu súrdeigi, án viðbætts sykurs og eru bakaðar í eldofni með eldiðviði úr héraði. Pítsurnar eru 12" og henta vel fyrir einn eða til að deila.

Matreiðslumenn Bryggjunnar leggja mikinn metnað og ástríðu í matargerðina, allt okkar hráefni er unnið frá grunnni á Bryggjunni og er eingöngu notað ferskasta hráefni hverju sinni.

**DUCK SEASON** 3.290,-  
Sósa – ostur – hægelduð önd – dödlur  
sriracha rjómaostur – **wasabi hnetur**  
rauðlaukur

**SHRIMPTASTIC** 2.990,-  
Sósa – ostur – tígristrækjur – paprika – rauðlaukur  
hvítlaukur – sítrusdressing – chilli mulningur

**ALGJÖR GRÍS** 2.790,-  
Sósa – ostur – pulled pork – jalapeno mæjó  
piparostur – beikon

**HUMARPÍTSAN** 3.290,-  
Humar – hvítlaukur – sítrusdressing  
parmesan – basil olía

**EINKAÞJÁLFARINN** 2.790,-  
Kjúklingur – sveppir – salat – **furuhnetur**  
parmesan – sítrusdressing

**PABLO** 2.890,-  
Sósa – ostur – parmaskinka – jalapeno  
truffluolía – parmesan – salat – dödlur

**HOLY PEPPERONI** 2.790,-  
Sósa – ostur – pepperóní – rauðlaukur  
gráðaostasósa – jalapeno – oregano

**BÓNDINN** 2.890,-  
Sósa – ostur – pepperóní – beikon – skinka  
rjómaostur – svartur pipar

**ÞORPARINN** 2.790,-  
Sósa – ostur – skinka – sveppir – ananas  
hvítlaukur – piparostur

**MARGARITA** 1.890,-  
Sósa – ostur

**HVÍTLAUKSBRAUÐ** 1.890,-  
Hvítlaukur – ostur

**OSTABRAUÐSTANGIR** 1.890,-  
Ostur – ostur – ostur

**OSTABRAUÐSTANGIR 2.0** 2.090,-  
Pepperóní – piparostur

**KRYDD**  
chili  
grænn pipar  
hvítlaukur  
oregano  
svartur pipar  
0.-

**SÓSUR**  
jalapenó mæjó  
sítrusdressing  
truffluolía  
gráðaostasósa  
200.-

**GRÆNMETI**  
ananas  
jalapeno  
laukur  
paprika  
rauðlaukur  
sveppir  
franskar  
dödlur  
250.-

**OSTAR**  
gráðaostur  
parmesan  
piparostur  
rjómaostur  
sriracha rjómaostur  
400.-

**KJÖT**  
beikonkurl  
beikonsneiðar  
kjúklingur  
pepperóní stórt  
pepperóní lítið  
skinka  
parmaskinka  
pulled pork  
400.-

## SMÁRÉTTIR / FORRÉTTIR

**BAKAÐUR BRIE** 1.650,-  
Hnetur, fíkjuhunang og kex

**KJÚKLINGAVÆNGIR (10STK.)** 1.650,-  
Buffalo sósa, vorlaukur og gráðosta dip

**BRYGGJU NACHOS** 1.890,-  
Ostur, kjúklingur, guacamole,  
salsa og jalapeno

**BUFFALO BLÓMKÁL (V)** 1.350,-  
Sriracha mæjó og graslaukur

**STÖKKAR SMÆLKI KARTÖFLUR** 790,-  
Parmesan, jalapeno mæjó og graslaukur

**STÖKKAR SMÆLKI KARTÖFLUR** 790,-  
Trufflu mæjó og vorlaukur

**SÆTAR FRANSKAR & CHILLI MÆJÓ** 890,-

## HAMBORGARAR OG PASTA

Skiptu út frönskum fyrir sætar franskar eða smælki fyrir 250,-

**KJÚKLINGAPASTA** 3.100,-  
Rjómalagað með sveppum, beikoni, chili, brokkolí,  
salat og hvítlauksbrauð

**BRYGGJUBORGARI „BURGER & RIBS“** 2.690,-  
150g nautakjöt, grísarif, ostur, salat,  
bryggjusósa og franskar

**KETÓ BORGARI (G)** 2.690,-  
150g nautakjöt, ostur, steikt grænmeti,  
béarnaise og salat

**BÉARNAISE BORGARI** 2.690,-  
150g nautakjöt, ostur, sveppir, laukur,  
béarnaise og franskar

**BUFFALO BORGARI** 2.690,-  
Stökk kjúklingalæri, salsa, jalapeno mæjó,  
salat og franskar

**LITTLE PIGGIE BORGARI** 2.690,-  
Pulled pork, salat, chili mæjó, **wasabi hnetur**  
og franskar

## BRYGGJU QUESADILLAS

Ferskt salat fylgir öllum quesadillas  
Skiptu út salatinu fyrir franskar, sætar franskar  
eða smælki fyrir 250,-

**PULLED PORK** 2.490,-  
BBQ, **wasabi hnetur** og sítrus dressing

**RIFIN ÖND** 2.890,-  
Hoisin-lime dressing, vorlaukur,  
chili mæjó og chili mulningur

**OUMPH (V)** 2.690,-  
Steikt grænmeti, mæjó og salat

## AÐALRÉTTIR

**TÍGRISRÆKJUSALAT** 2.990,-  
Hvítlaukssteiktar tígristrækjur,  
sítrusdressing, paprika, vorlaukur,  
agúrka og chilli mulningur

**BRYGGJUSALAT (V) (G)** 2.690,-  
Steikt oumph, sætkartöfluteningar,  
**cashew, valhnetur** agúrka og paprika  
*Skiptu út oumph fyrir kjúkling*

**KJÚKLINGASÚPA** 2.690,-  
Matarmikil - borin fram með nachos  
og rifnum osti

**GRILLUÐ SVÍNARIF** 3.850,-  
Elduð í sólahring upp úr BBQ  
og einstök bjór borin fram með  
hrásalati, frönskum og bryggjusósu

**LOUISIANA KJÚKLINGALUNDIR** 3.100,-  
Djúpsteiktar kjúklingalundir,  
spicy sósa og franskar

**GRILLAÐ NAUTA SIRLOIN (G)** 3.900,-  
Steikt grænmeti, franskar og béarnaise

**GRILLAÐ LAMBA RIB EYE (G)** 4.500,-  
Steikt grænmeti, smælki kartöflur,  
ferskt salat og soðgljái

**LAX (G)** 3.900,-  
Sætkartöfluteningar, grænmeti,  
salat og Teriyaki sósa

## EFTIRRÉTTIR

**SMARTIES BROWNIE** 1.350,-  
Karamella og vanilluís

**ÍS, SORBET & KARAMELLA** 1.350,-  
Ís & sorbet ásamt hvít súkkulaði mulning

## AUKA SÓSUR

**BÉARNAISE** 350,-  
**KOKTEILSÓSA** 200,-  
**GRÁÐAOSTASÓSA** 200,-  
**CHILI MÆJÓ** 200,-  
**SÍTRUSDRESSING** 200,-  
**JALAPENO MÆJÓ** 200,-

(V)= VEGAN (G)= GLÚTENFRÍTT

## GLEÐISTUND

Sun til Fim : 19:00 - 20:00 • Fös og Lau : 20:00 - 22:00

### KOKTEILAR

**CUCU JARÐABER** \*Kokteill Hússins\* 2.000,-  
Greenall's Gin, Bols Jarðaber, Sítróna, Sykursíróp, Agúrka.  
**MOJITO** HH: 1.200.- 2.000.-  
Matusalem Platino Romm, Mynta, Lime, Hrásykursíróp, Sprite.  
**MOSCOW MULE** HH: 1.200.- 2.000.-  
Russian Standard, Engifer Bjór, Lime, Sykursíróp.  
**ESPRESSO MARTINI** HH: 1.200.- 2.000.-  
Vodka, Kaffi Líkjör, Arabica Kaffi.

### ÓÁFENGIR KOKTEILAR

ÓÁFENGUR MOJITO / SVALANDI / GLEÐJANDI 890.-

**RAUÐVÍN** 187,5 ml  
**VILLA LUCIA CHIANTI RISERVA** HH: 750.- 1.200.-  
*Sangiovese, Toscana*  
Létt/meðalfylling, mild sýra, mjúk tannín, kirsuber.  
**FINCA LA CHAMIZA** HH: 950.- 1.400.-  
*Malbec, Mendoza*  
Rúbínrautt, meðalfylling, fersk sýra, miðlungstannín,  
trönuber, bláber.

**RÓSAVÍN** 187,5 ml  
**MATEUS ROSÉ** HH: 750.- 1.200.-  
*Portúgal*  
Léttfylling, smásætt, fersk sýra, snarpt, jarðaber, trönuber.

**HVÍTVÍN** 187,5 ml  
**SCHMETTERLING** HH: 750.- 1.200.-  
*Riesling, Nahe*  
Létt fylling, hálfætt, fersk sýra, græn epli, pera, vínber.  
**VILLA LUCIA** HH: 750.- 1.200.-  
*Pinot grigio, Veneto*  
Létt fylling, fersk sýra, epli, pera.

**FREYÐIVÍN** 187,5 ml  
**LAMBERTI - PROSECCO** 1.800.-  
*Ítalía, Veneto*  
Sætuvottur, létt freyðing, fersk sýra, límona, epli, pera.

**BJÓR Á KRANA** 0,4l  
**VÍKING RÖKKR** HH: 700.- 900.-  
**KALDI LJÓŠ** HH: 700.- 900.-  
**EINSTÖK WHITE ALE** HH: 700.- 900.-  
**ÁRSTÍÐARBJÓR** 1.000.-  
**FLAMINGO ELDGOS** 1.350.-

**GOS** 0,3l 0,5l  
**GOS ÚR VÉL** 350.- 450.-

### KAFFI DRYKKIR

**KAFFI - TE** 300.-  
**ESPRESSO - AMERICANO - MACCHIATO** 400.-  
**CAPPUCCINO - CAFÉ LATTE** 450.-

### ÁFENGIR KAFFI DRYKKIR

ÍRSKT KAFFI / GRAND KAFFI / BAILEYS KAFFI 1.500.-

# BRYGGJAN

## PIZZAS

All our pizzas are made of sourdough. It has no sugar is better for the stomach and tastes better than regular pizzadough. They are all 12" and are perfect if you are hungry, but you can also share.

All of the ingredients are made in Bryggjan and we only use the best that we can have.

**DUCK SEASON** 3.290,-  
Sauce – cheese – duck confit dates – sriracha cream cheese red onion – **wasabi nuts**

**SHRIMPASTIC** 2.990,-  
Sauce – cheese – tigerprawns bell pepper – red onion – garlic citrus dressing – chilli crumble

**TOTAL PIG** 2.790,-  
Sauce – cheese – pulled pork jalapeno mayo – pepper cheese – bacon

**THE POND** 3.290,-  
Langoustine – garlic – yuzu mayo parmesan – basil pesto

**THE TRAINER** 2.790,-  
Chicken – mushrooms – salad – **pine nuts** parmesan – citrus dressing

**PABLO** 2.890,-  
Sauce – cheese – prosciutto – jalapeno truffle oil – parmesan – salad – dates

**HOLY PEPPERONI** 2.790,-  
Sauce – cheese – pepperoni – red onion blue cheese sauce – jalapeno – oregano

**THE FARMER** 2.890,-  
Sauce – cheese – pepperoni – bacon ham – cream cheese – black pepper

**THE VILLAGER** 2.790,-  
Sauce – cheese – ham – mushrooms pineapple – garlic – pepper cheese

**MARGARITA** 1.890,-  
Sauce – cheese

**GARLIC BREAD** 1.890,-  
Garlic – cheese

**CHEESE BREADSTICKS** 1.890,-  
Cheese – cheese – cheese

**CHEESE BREADSTICKS 2.0** 2.090,-  
Pepperoni – pepper cheese

**SPICES**  
chili  
green pepper  
garlic  
oregano  
black pepper  
0.-

**SAUCE**  
jalapeno mayo  
citrus dressing  
truffle oil  
blue cheese sauce  
200.-

**VEGATABLE**  
pineapple  
jalapeno  
onion  
bell pepper  
red onion  
mushrooms  
french fries  
dates  
250.-

**CHEESE**  
blue cheese  
parmesan  
pepper cheese  
cream cheese  
sriracha cream cheese  
400.-

**MEAT**  
bacon, minced  
bacon slices  
chicken  
pepperoni  
ham  
prosciutto  
duck  
pulled pork  
400.-

## APPETIZERS/STARTERS

**BAKED BRIE** 1.650,-  
Nuts, fig honey and biscuits

**CHICKEN WINGS (10 PCS.)** 1.650,-  
Buffalo sauce, spring onion and blue cheese dip

**BRYGGJU NACHOS** 1.890,-  
Cheese, chicken, guacamole, salsa and jalapeno

**BUFFALO CAULIFLOWER (V)** 1.350,-  
Sriracha mayo and chives

**CRISPY BABY POTATOES** 790,-  
Parmesan, jalapeno mayo and chives

**CRISPY BABY POTATOES** 790,-  
Truffle mayo and spring onion

**SWEETPOTATO FRIES & CHILI MAYO** 890,-

## BURGERS AND PASTA

Swap out french fries for sweet potato fries or baby potatoes for 250,-

**CHICKEN PASTA** 3.100,-  
Creamy penne pasta with mushrooms, bacon, broccoli and chilli, salad and garlic bread on the side.

**BRYGGJUBURGER "BURGER & RIBS"** 2.690,-  
5oz/150g beef, ribs, cheese, salad, bryggjan-sauce and french fries

**KETO BURGER** 2.690,-  
5oz/150g beef, cheese, roasted vegetables, béarnaise and salad

**BÉARNAISE BURGER** 2.690,-  
5oz/150g beef, cheese, mushrooms, onion, béarnaise and french fries

**BUFFALO BURGER** 2.690,-  
Crunchy chicken thighs, salsa, jalapeno mayo, salad and french fries

**LITTLE PIGGIE BURGER** 2.690,-  
Pulled pork, salad, chili mayo, **wasabi nuts** and french fries

## BRYGGJU QUESADILLAS

Fresh salad is included with all of our quesadillas Swap out french fries for sweet potato fries or baby potatoes for 250,-

**PULLED PORK** 2.490,-  
BBQ, **wasabi nuts** and citrus dressing

**PULLED DUCK** 2.890,-  
Hoisin-lime dressing, spring onion, chili mayo and chili crackers

**OUMPH (V)** 2.690,-  
Roasted vegetables, mayo and salad

## MAIN COURSES

**TIGER PRAWN SALAD** 2.990,-  
Garlic roasted tiger prawns, citrus dressing, bell pepper, spring onion, cucumber and chilli crumble

**BRYGGJU SALAD (V)** 2.690,-  
Fried oumph, sweet potatoes, cashew, walnut, cucumber and bell pepper Swap out oumph for chicken

**CHICKEN SOUP** 2.690,-  
Served with nachos and grated cheese

**GRILLED RIBS** 3.850,-  
Cooked for 24h with BBQ and einstök beer served with coleslaw, french fries and bryggju-sauce

**LOUISIANA CHICKEN TENDERS** 3.100,-  
Deep-fried chicken tenders, spicy sauce and french fries

**GRILLED BEEF SIRLOIN** 3.900,-  
Roasted vegetables, french fries and béarnaise

**GRILLED LAMB RIB EYE** 4.500,-  
Roasted vegetables, baby potatoes, fresh salad and lamb glaze

**SALMON** 3.900,-  
Sweet potatoes, vegetables, salad and Teriyaki sauce

## DESSERTS

**SMARTIES BROWNIE** 1.350,-  
Caramel & vanilla ice-cream

**ICE-CREAM AND SORBET** 1.350,-  
Ice-cream & sorbets and white chocolate crumble

## EXTRA SAUCES

**BÉARNAISE SAUCE** 350,-

**COCKTAIL SAUCE** 200,-

**BLUE CHEESE** 200,-

**CHILI MAYO** 200,-

**YUZU MAYO** 200,-

**JALAPENO MAYO** 200,-

(V)= VEGAN (G)= GLUTEN FREE

## HAPPY HOUR

Sun - Thu : 19:00 - 20:00 • Fri & Sat : 20:00 - 22:00

### COCKTAILS

**CUCU JARBABER** \*House Cocktail\* 2.000,-  
Greenall's Gin, Bols Strawberry, Lemon, Sugar Syrup, Cucumber.

**MOJITO** HH: 1.200.- 2.000.-  
Matusalem Platino Rum, Mint, Lime, Demerara Syrup, Sprite.

**MOSCOW MULE** HH: 1.200.- 2.000.-  
Russian Standard, Ginger Beer, Lime, Sugar Syrup.

**ESPRESSO MARTINI** HH: 1.200.- 2.000.-  
Vodka, Coffee Liquor, Arabica Coffee.

### MOCKTAILS

**VIRGIN MOJITO / SVALANDI / GLEBJANDI** 890.-

### RED WINE 187,5 ml

**VILLA LUCIA CHIANTI RISERVA** HH: 750.- 1.200.-  
Sangiovese, Toscana  
Light/medium bodied, mild acidity, soft tannin, cherries.

**FINCA LA CHAMIZA** HH: 950.- 1.400.-  
Malbec, Mendoza  
Ruby red, medium bodied, fresh acidity, round tannin, cranberries, blueberries.

### ROSÉ 187,5 ml

**MATEUS ROSÉ** HH: 750.- 1.200.-  
Portugal  
Light bodied, semi sweet, fresh acidity, sharp, strawberries, cranberries.

### WHITE WINE 187,5 ml

**SCHMETTERLING** HH: 750.- 1.200.-  
Riesling, Nahe  
Light bodied, semi-sweet, fresh acidity, green apples, pears, grapes.

**VILLA LUCIA** HH: 750.- 1.200.-  
Pinot grigio, Veneto  
Light bodied, fresh acidity, apples, pear.

### SPARKLING WINE 187,5 ml

**LAMBERTI - PROSECCO** 1.800.-  
Italia, Veneto  
Hint of sweetness, light bodied, fresh acidity, citrus, apples, pears.

### DRAFT BEER 0,4l

**VÍKING RÖKKR** HH: 700.- 900.-

**KALDI LJÓS** HH: 700.- 900.-

**EINSTÖK WHITE ALE** HH: 700.- 900.-

**SEASONAL BEER** 1.000.-

**FLAMINGO VOLCANO** 1.350.-

### SODA 0,3l 0,5l

350.- 450.-

### COFFEE

**COFFEE - TEA** 300.-

**ESPRESSO - AMERICANO - MACCHIATO** 400.-

**CAPPUCCINO - CAFÉ LATTE** 450.-

### SPIKED COFFEE

**IRISH COFFEE / GRAND COFFEE / BAILEYS COFFEE** 1.500.-