

LAVA

Group menus
2026

Group Menus

LAVA

Lunch	Two-course menu	ISK 11,900
	Three-course menu	ISK 12,900
Dinner	Three-course menu	ISK 13,900
Wine pairing	Glass of house wine	ISK 2,200
	Three glass selection	ISK 10,900

Minimum 10 people.

When booking for more than 10 people, all group members will have the same menu.

Please note that our menu changes seasonally, integrating the finest, freshest ingredients.

Typically, these modifications are reflected in our selection of side dishes.

Prices are per person.
Prices are valid through 2026 and are subject to change.

Starters Mushroom soup Shiitake mushrooms, oyster mushrooms, coconut cream Grilled salad (V) (L) (G) Asparagus, fennel, corn Langoustine soup (G) Garlic-marinated langoustine, dulse Arctic char tartar (G) Apples, cucumber, mustard seeds, wasabi Chicken liver parfait Blueberries, crispy bread with seeds, bacon	Main courses Celeriac (V) (L) (G) Miso, black garlic, pomegranate Cod (G) Cauliflower, fennel, onion, shellfish sauce Fish of the day (G) New season potatoes, lemon barley, langoustine sauce Lamb Fillet (G) Rhubarb, rutabaga , mushroom purré, almonds Beef tenderloin Grilled baby gem, pickled pear, carrot purée, almonds	Desserts Crème brûlée Vanilla, orange, almonds Skyr ganache Blueberries, toffee, cacao Ástarpungar — Icelandic pastry Orange caramel, cocoa crumble, cardamom ice cream Vegan lemon mousse (V) (L) Strawberries, soup, oats
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Tasting menu

Minimum 10 people
Same menu for all group members

Four-course menu

Four courses | ISK 14,500
Wine pairing | ISK 11,900

A four-course culinary journey
that takes you into a world
of gourmet sensations and
classic Icelandic cuisine.

Fine dining

Minimum 8 people
Maximum 50 people

5 courses | ISK 25,900
3 courses | ISK 23,900
Sample menus available
upon request

An inspired gourmet excursion
combining tradition and innovation
to create an unforgettable feast.

Breakfast buffet

Minimum 60 people
ISK 6,900

- Bread, buns, and croissants
- Ham and salami
- Jam, butter, and cheese
- Muffins and Danish pastry
- Fresh fruit
- Skyr and yoghurt
- Mixed cereal and muesli
- Bacon, eggs, and sausages
- Coffee, tea, and fruit juice

Blue Café breakfast

ISK 2,990

- Ham and cheese croissant
- Blueberry boost
- Cookie
- Paired with your choice
of juice or coffee

Vegan option available

Appetizers

Our appetizers are available with
courses from the Lava menu.

Mixed sushi platter | ISK 1,600
(4 pcs per person)
Appetizer platter | ISK 3,000
(4 pcs per person)

Appetizers:

- Tapas with parma ham
- Tapas with dill-cured salmon
- Tapas with tomato, basil, and
mozzarella
- Tapas with smoked salmon
- Tapas with vegetables
- Tortilla with beef
- Tortilla with chicken
- Tortilla with vegetables
- Burger slider
- Beef skewers with truffle sauce
- Chicken skewers with chili sauce
- Lamb skewers with pesto
- Mixed sushi
- Chocolate-covered strawberries

Drink packages

House wine* ISK 4,200
Includes one glass of Piccini Costa
Toscana Vermentino (white) and
one glass of Piccini Costa Toscana
Sangiovese Blend (red) per person.

Classic French wine ISK 5,600
Includes one glass of Chablisienne
Petit Chablis (white) and one glass of
Gerard Bertrand Cotes de Roses Pinot
Noir (red) per person.

Beer ISK 3,780
Includes two large tap beers per
person from our drafts.

Soda ISK 1,380
Includes two sodas per person.
Choices include Pepsi, Pepsi Max,
Appelsín Orange Soda, and club soda.

Coffee and tea ISK 750
Includes self-serviced tea
and filtered coffee.

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*Please note that our house wine changes throughout the year.

