

LAVA

Group menus
2026

Group Menus

LAVA

Lunch	Two-course menu Three-course menu	ISK 11,900 ISK 12,900
Dinner	Three-course menu	ISK 13,900
Wine pairing	Glass of house wine Three glass selection	ISK 2,200 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 Baked golden and ruby beets Lettuce, radish Langoustine soup Garlic marinated langoustine, dulse Arctic char Cucumber, horseradish, yuzu Chicken liver parfait Blueberries, seeds crispy bread, bacon	Main courses Grilled broccoli Tomatoes, grapes, quinoa Fish of the day Potatoes, broccolini, dates, shellfish sauce Lamb fillet Potatoes, parsnip, rutabaga Grilled beef Mushrooms, artichokes, leek	Desserts Crème brûlée Vanilla, orange, almonds Skyr ganache Blueberries, toffee, cacao “Ástarpungar” and caramel Orange caramel, cocoa crumble, cardamom ice cream Vegan lemon mousse 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.

Prices are per person.
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*Please note that our house wine changes throughout the year.

