

LAVA

Group menus
2027

Group Menus

Lunch	Two-course menu	ISK 12,900
	Three-course menu	ISK 13,900
Dinner	Three-course menu	ISK 13,900
Wine pairing	Glass of house wine	ISK 2,300
	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 2027 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

Group Menus

Tasting menu

*Minimum 10 people
Same menu for all group members*

Four-course menu

Four courses | ISK 14,900
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 40 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.*

Appetizer platter | ISK 3,800
(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

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

