

LAVA

Group Menus
2025

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LAVA

Lunch	Two-course menu	ISK 9,900
	Three-course menu	ISK 10,900
Dinner	Three-course menu	ISK 12,900
	Glass of house wine	ISK 2,200
Wine pairing	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 2025 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 Cauliflower

Chickpeas, grapes, almonds, quinoa

Fish of the Day

Apples, mashed potatoes, shellfish sauce, fennel

Lamb Fillet

Potatoes, chimichurri, carrots

Grilled Beef

Asparagus, sweet potatoes, kale

Desserts

Crème Brûlée

Vanilla, orange, almonds

Skyr Ganache

Blueberries, toffee, cacao

“Ástarpungar” and Caramel

Mango chocolate mousse, vanilla ice cream, salted caramel

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 12,900
Wine pairing | ISK 10,900

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 21,900

3 courses | ISK 19,900

Sample menus available upon request

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

Breakfast buffet

Minimum 60 people
ISK 5,900

- 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 4,900

- Bagel with smoked salmon
Vegan option available
- Juice
- Muffin
- Fruit box

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 & Tea ISK 650
Includes self-serviced tea and filtered coffee.

*Prices are per person.
Prices are valid through 2025 and are subject to change.
Please note that our house wine changes throughout the year.

