
LIGHT COURSES

BRAGÐAVELLIR BARN RESTAURANT

SMOKED SALMON

2.200KR

Smoked salmon from Berufjörður. Served on toasted sourdough bread with fresh salad, feta and pickled onion.

TEMPURA SHRIMP

1.850KR

Deepfried tempura shrimp.
Served with sweet chili sauce.



VEGETABLE FINGERS

2.100KR

Fresh salad with three deepfried vegetable fingers made out of broccoli, carrots, root vegetables and corn. Served with a bowl of vegan garlic-Aioli or chili mayo.



DEEP-FRIED CAULIFLOWER AND BROCCOLI

1.850KR

Deep-fried cauliflower and broccoli.
Served with vegan garlic aioli or chili mayo.

2.100KR

BRAGÐAVELLIR WILD

MUSHROOM SOUP

Our signature creamy wild mushroom soup with handpicked wild mushrooms from our little forest. Served with fresh bread.

SOUP OF THE DAY

1.900KR

Ask the waiter! Served with fresh bread.



FRIES AND SAUCE

1.200KR

Deep-fried fries and sauce
(koktailsauce, ketchup or vegan: chili-mayo/aioli)

FRESH SALAT

1.200KR

Fresh salad mix, rucola, bell pepper, cucumber, red onion and feta cheese.



LUNCH MENU

BRAGÐAVELLIR BARN RESTAURANT

SOUPS

BRAGÐAVELLIR WILD MUSHROOM

Our signature creamy wild mushroom soup with handpicked mushrooms from our little "forest".
Served with fresh bread. **2.100KR**

SOUP OF THE DAY

Just ask our waiter!
Served with fresh bread. **2.100KR**

DESSERTS

APPLE CAKE **1.100KR**

Slice of apple cake with plenty of apples.
Served with whipped cream.

LUMMUR **1.100KR**

Traditional Icelandic pancakes, just like our grandma makes them. Served with homemade rhubarb jam.

MAIN COURSES

ICELANDIC MEATBALLS **3.800KR**

Classic Icelandic meatballs like our grandma makes them. Served with small potatoes, red cabbage, salad and wild mushroom sauce.

CATCH OF THE DAY **3.800KR**

Fresh fish straight from Djúpivogur fisherman.
Cooked in a simple and tasty way.
Served with Icelandic butter-fried vegetables and small potatoes.

LUNCH COMBO

SOUP OF THE DAY MAIN COURSE DESSERT

6.400KR

PLEASE ORDER AT THE BAR



DINNER MENU

BARN RESTAURANT

MAIN COURSES

VALLEY-LAMB 5.800KR

Slow-cooked lambprime that roamed free in our valley. Served with small potatoes, fresh salad and wildmushroom sauce.

ICELANDIC MEATBALLS 3.800KR

Classic Icelandic meatballs like our grandma makes them. Served with small potatoes, red cabbage, salad and wild mushroom sauce.

FRIED SALMON 3.900KR

Berufjardar-salmon, served with fresh salad and tartar-sauce.

CATCH OF THE DAY 3.800KR

Fresh fish straight from Djúpivogur fisherman. Cooked in a simple and tasty way. Served with Icelandic butter-fried vegetables and small potatoes.

STEAK-WICH 2.900KR

Valley-lamb slices with butter-fried mushrooms and onion. Served on fresh bread with a side of french fries.

ÆRLEGUR 3.300KR

Sheep-burger, with Icelandic herb spices. Homemade sauce, cheese, onion, lettuce and pickles. Served with a side of french fries.

HR. HREINN 3.800KR

Reindeer-burger with homemade blueberry-bluecheese sauce, cheese, mushrooms and onion. Served with a side of french fries.

DESSERTS

APPLE CAKE 1.100KR

Slice of apple cake with plenty of apples. Served with whipped cream.

LUMMUR 1.100KR

Traditional Icelandic pancakes, just like our grandma makes them. Served with homemade rhubarb jam.

SKYR-CAKE 1.250KR

Light and fresh SKYR-cake with homemade blueberry sauce.

RHUBARB CAKE 1.100KR

Slice of our homemade rhubarb cake with rhubarb from our own garden (but sometimes from our neighbors). Served with whipped cream.

SIDES

SALAD 850KR

FRENCH FRIEDS 850KR

SMALL POTATOES 400KR

KOKTAILSAUCE 190KR

KETCHUP 190KR

EXTRA SAUCE 190KR





KIDS MENU

BARN RESTAURANT

FOR LITTLE GOURMETS

LAMB

2.200KR

Icelandic lamb with sauce on the side, small potatoes and butter in a bowl.

SALMON

1.350KR

Fried "pink fish" (salmon), small potatoes and butter in a bowl.

BURGER

1.350KR

Reindeer burger with ketchup/pink sauce and cheese. Served with fries.

MEATBALLS

1.350KR

Regular Icelandic meatballs in light-brown sauce with small potatoes and butter in a bowl.

FISH

1.350KR

Simple "white fish" (cod) with small potatoes, butter in a bowl and ketchup.

WANT ANY SIDES?

SALAD

with slices of cucumber and/or bellpepper

550KR

KIDS-FRIES

550KR

KOKTEILSAUCE

190KR

KETCHUP

190KR

WHAT TO DRINK?

FRESH STILL WATER

0KR

GLASS OF MILK

350KR

APPLE/ORANGE JUICE

350KR



DRYKKIR

BARN RESTAURANT

Drykkir 550KR

GOSDRYKKIR

COKE - PEPSI - PEPSI MAX - APPELSÍN
7-UP - COLLAB SKÓGARBERJA

KOLSÝRT VATN

KRISTALL HREINN
KRISTALL MEXICAN LIME
PLÚS BLÓÐAPPELSÍNU

SAFAR OG MJÓLK 350KR

EPLA EÐA APPELSÍNUSAFI
APPLE OR ORANGE JUICE
Mjólkurglas

Bjór 1.500KR

Boli (Lager 4.8%)
Gull Lite (Lager 4.2%)
Beljandi Heiða (Lager 5%)
Beljandi Pale Ale (IPA 5%)
Beljandi Sauður (Brown ale 5.5%)

Brio áfengislaus (Wheat ale 0,5%)

Vín

RAUÐVÍN

Ramon Bilbao - Crianza flaska 6.950KR
Ramon Bilbao - Crianza glas 1.850KR

HVÍTVÍN

Paarl Heights - Chardonnay flaska 6.850KR
Paarl Heights - Chardonnay glas 1.800KR

DRINKS

BARN RESTAURANT

Soft drinks 550KR

SODA

COKE - PEPSI - PEPSI MAX - APPELSÍN
7-UP - COLLAB SKÓGARBERJA

SPARKLING WATER

KRISTALL HREINN
KRISTALL MEXICAN LIME
PLÚS BLÓÐAPPELSÍNU

SAFAR

EPLA EÐA APPELSÍNUSAFI
APPLE OR ORANGE JUICE

MJÓLKURGLAS

Beer 1.500KR

Boli (Lager 4.8%)
Gull Lite (Lager 4.2%)
Beljandi Heiða (Lager 5%)
Beljandi Pale Ale (IPA 5%)
Beljandi Sauður (Brown ale 5.5%)

Brio áfengislaus (Wheat ale 0,5%)

Wine

REDWINE

Ramon Bilbao - Crianza flaska 6.950KR
Ramon Bilbao - Crianza glas 1.850KR

WHITEWINE

Paarl Heights - Chardonnay flaska 6.850KR
Paarl Heights - Chardonnay glas 1.800KR

