

SUMAC

Sumac Grill + Drinks is led by Chef Thráinn Freyr Vigfússon and culinary partner and Head chef Jakob Baldvinsson, together creating an Icelandic cuisine seduced by flavors and flair from the coastline of North Africa to Lebanon – yet with the quintessential Reykjavik mood.

MICHAEL RAFIDI

Michael Rafidi, acclaimed as one of the US's most exciting chefs, leads Michelin-starred Albi in Washington, D.C., offering modern Arabic cuisine with Mid-Atlantic twists, inspired by his Palestinian heritage. His illustrious career includes working with Michael Mina and staging at Noma in Copenhagen. Rafidi's honors include Eater DC's Chef of the Year, James Beard Semifinalist, and a Michelin Star. His culinary expertise is enriched by experiences at renowned East Coast restaurants and global culinary practices.

REYKA VODKA // FOOD & FUN COCKTAIL COMPETITION

ZAHRA

REYKA[®]
VODKA

Reyka Vodka, Suze, Z-hourat te, Sumac

2.900 kr.

VÍNLISTI | WINES

FREYÐANDI | SPARKLING

Bollinger Special Cuvée Brut, N/V - France, Champagne

René Muré, Crémant d'Alsace Rosé, N/V - France, Alsace

GLASS

BOTTLE

3.390 kr.

18.900 kr.

2.590 kr.

13.890 kr.

HVÍTVÍN | WHITE WINE

Paul Jaboulet Aîné "Parallèle 45" Cotes du Rhône, 2022 - France

René Muré "Pierres Sèches" Pinot Gris, 2022 - France, Alsace

Attems, Sauvignon Blanc, 2022 - Italy, Friuli-Venezia Giulia

Domaine Franck Millet, Sancerre, 2022 - France, Loire

Chanson, Pouilly Fuissé, 2022 - France, Bourgogne

GLASS

BOTTLE

2.290 kr.

10.990 kr.

11.400 kr.

13.190 kr.

14.190 kr.

17.800 kr.

RAUÐVÍN | RED WINES

Allegrini, Valpolicella Classico, 2019 - Italy, Veneto

René Muré "Argiles Rouge" Pinot Noir, 2022 - France, Alsace

Bodegas La Horra, Corimbo, 2018 - Spain, Ribera del Duero

Bodegas Faustino "I" Gran Reserva, 2011 - Spain, Rioja

Paul Jaboulet Aîné "Les Cedres" Châteauneuf-du-Pape, 2020 - France

GLASS

BOTTLE

11.990 kr.

2.790 kr.

13.290 kr.

3.490 kr.

16.190 kr.

17.500 kr.

19.900 kr.

SÆTVÍN | SWEET WINE

Paul Jaboulet Aîné "Le Chant des Griolles" Muscat

de Beaumes-de-Venise, 2018

GLASS

BOTTLE

1.690 kr.

9.900 kr.

Jarðskokka Arayes / grænt shatta labne

Glóðuð Hörpuskel / arak smjör

Urfa Pipar Bris / wasabi

Reyktar Gulrætur Kibbeh Naya / bulgur + salat + toum

Paul Jaboulet Aîné “Parallèle 45” Cotes du Rhone, 2022 France, Rhone

Grillað Za’atar flatbrauð

BBQ Geit Awarma hummus / döðlu molasses + vadouvan

Brent Eggaldin Baba Ganoush / agúrkur + furuhnetur

René Muré “Argiles Rouge” Pinot Noir, 2022. France, Alsace

Lamb Kebob + Kanil Kefta / kryddjurtir tahini + blaðkál + sumac laukur

Fattoush/ epli + agúrkur + reyktur feta

Bodegas La Horra, Corimbo, 2018 Spain, Ribera del Duero

Basbousa

Hunangsís + grillað epli + brúnað smjör pistasíur

Paul Jaboulet Aîné “Le Chant des Griolles” Muscat de Beaumes-de-Venise, 2018 France, Rhone

VERÐ // PRICE

11.900 KR.

WINE PAIRING

12.900 KR.

Sunchoke Arayes / green shatta labne

Embered Scallop / arak butter

Urfa Hot Sweetbread / wasabi

Smoked Carrot Kibbeh Naya / bulgur + lettuces + toum

Paul Jaboulet Aîné “Parallèle 45” Cotes du Rhone, 2022 France, Rhone

Grilled Za’atar Flatbread

BBQ Goat Awarma hummus / date molasses + vadouvan

Burnt Eggplant Baba Ganoush / cucumber + pine nuts

René Muré “Argiles Rouge” Pinot Noir, 2022. France, Alsace

Lamb Kebob + Cinnamon Kefta / herb tahini + bok choy + sumac onion

Fattoush/ apple + cucumber + smoked feta

Bodegas La Horra, Corimbo, 2018 Spain, Ribera del Duero

Basbousa

Honey ice cream + grilled apple + brown butter pistachio

Paul Jaboulet Aîné “Le Chant des Griolles” Muscat de Beaumes-de-Venise, 2018 France, Rhone

AÐRIR DRYKKIR // OTHER DRINKS

BJÓR // BEER

Viking gylltur (330 ml) 1.690 kr.

DRYKKIR // DRINKS

Tullamore Irish Coffee 2.790 kr.

Hendrick's G&T 2.390 kr.

Discarded Dark&Stormy 2.190 kr.

ÓÁFENGT // NON-ALCOHOLIC

Coca Cola 500 kr.

Coca Cola Zero 500 kr.