

# Lunchbox menu

## Our lunch packs consist of the following:

### **A. Lunch Pack: ISK 2.490**

Beverages: A choice of Juice (Orange or Apple)

Main: Chicken with Ruccola Pesto Spagetti; Salad with dressing

Dessert: Fresh fruit & Muffins

### **B. Lunch Pack: ISK 2.490**

Beverages: A choice of Juice (Orange or Apple)

Main: Pastorami with potatoesalad and fresh salad with dressing

Dessert: Fresh fruit & Muffins

### **C. Vegetarian Lunch Pack: ISK 2.490**

Beverages: A choice of Juice (Orange or Apple)

Main: Vegetablebeef with Couscoussalad and fresh salad with dressing

Dessert: Fresh fruit & Muffins

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### **D. Indian Lunch Pack: ISK 2.690**

Beverages: A choice of Juice (Orange or Apple)

Biriyani vegi & Chicken or vegetarian version, Raitha Pappad.

Suppliments: Pickle Fruits, Salad

Dessert: Fresh fruit & Muffins

### **E. Indian Exclusive Lunch Pack: ISK 2.890**

Beverages: A choice of Juice (Orange or Apple)

Pulao Rice; Chicken Do-Pyaz or Mughlai; Vegetable; Khorma

Fish Malabar Suppliments: Yogurt; Dal fry.

Dessert: Fresh fruit & Muffins

**MENU Lunchbox**

Can be picked up at Potturrinn og pannan, Brautarholti 22, 105 Reykjavík between kl. 07-22:00

# CANAPES menu

## Patry menu i: ISK 3.800

Parma skinka með sólþurrkuðum tómötum á brauði; kjúklingur með rauðlauksmarmelaði á brauði; Reyktur lax á brauði. Tvær tegundir af smáhamborgurum (nauta borgari m. bernaise og grænmetis borgari).

**Spjót:** Kjúklingur á spjóti með "Butter Chicken Sauce" Risarækja á spjóti með Sweet Chilly sósu

Tandoori grillað lamb á spjóti með Indveskri sóu Mozzarella ostur, kirsubrejatómatur og basil á spjóti

**Sætindi:** Súkkulaði hjúpuð jarðarber.)

**Note:** Drykkir eru ekki innifaldir.

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## Patry menu ii (sample dishes): ISK 3.500

Roasted salted cod cardamom sauce.

Smoked salmon, capers & horseradish sauce.

Wild goose carpaccio with red onions, herb salad & truffle - lemon dressing.

Lightly smoked puffin with goat cheese, herbs & fresh berries.

Double smoked lamb, melon, rucola & pharmesan

ICELANDIC schrimp, marinated in ginger/garlic with fresh coriander



## ***"Vegetarian Choice"***

### **Menu 1**

Sweet potato and carrot soup

Baked beetroot, goat cheese and fresh dill

Roasted cauliflower with green Thani sauce.

Blackberry chocolate clusters with marzipan and ice cream

### **Menu 2**

Butternut squash soup



Tempeh and spinach in spiced tomato sauce, with paprika-roasted potatoes and topped with Dijon-chipotle aioli  
Spice cake with roasted beet frosting

### **Menu 3**

Gingered carrot soup



Chickpeas and beets in spiced coconut milk sauce with basmati-sweet potato pulao, topped with toasted almonds  
Lemon-ginger cake parfait

### **Menu 4**

Hot and sour soup



Glazed tofu in spiced "cream" sauce, with buckwheat-sesame-shiitake pilaf

Chocolate covered apples with marzipan and wiped cream