

ICELANDIC

MAR SEAFOOD

CUISINE

APPETIZERS

MAR Seafood soup

Our freshest seafood,
sourdough bread, and butter
3.199 kr

Arctic tartar

Blinis, chervil honey mayonnaise,
pickled onion and arctic char skin
3.799 kr

Baccala salad

Slow-cooked salted cod
with ruccola, spinach, chorizo oil
with black olives, cottage
3.499 kr

Panfried Shrimps

Garlic butter, cherry tomatoes, parmesan
2.999 kr
For two to share
3.899 kr

Salmon mouse

Wild caught Salmon,
dill, cream cheese, apples,
Ryebread
3.999 kr

FOR KIDS 12 years and younger

Rice pudding

999 kr

Panfried fish

1499 kr

Fishstew

1299 kr

CARE TO GIVE US
A REVIEW?



PANS

Lamb fillet

Potatoes, wild mushroom sauce
5.999 kr

Seafood pasta

Pasta, today's freshest seafood,
seafood sauce, lemon zest, and chives
4.499 kr

SHARK & BRENNIVÍN

Fermented Shark from Bjarnahöfn
(Hákarl) 6 Pieces - 1.500 kr
5cl Shot of
Icelandic Brennivín - 1.500 kr



DESSERT

Dessert pan

Rhubarb and apple
sweet crumble and vanilla ice cream
2.499 kr

Crème brûlée

Butter biscuit and vanilla ice cream
2.599 kr

Skyr, white chocolate

Cardamom syrup
brownie and oat crumble
2.599 kr



RESTAURANT

FISH PANS

Fishstew

Cod, potatoes, and pepper cheese
served with rye bread and butter
4.299 kr

Cod tongues

Cherry tomatoes, garlic butter,
chili, lemon
4.399 kr

Cod in parmesan panko

Butter, onion, capers
4.699kr

Cod cheeks

Soy glaze, herbs, and chili
4.499 kr

Ling

Blue cheese sauce, white wine, pecan nuts
4.499 kr

Halibut

White wine, cream, and wild mushrooms
4.899 kr

Arctic char

Sun-dried tomatoes, cream,
almond flakes
4.799 kr

Potatoes and vegetables
come with every pan.

*We use fresh fish for every dish.
Availability may vary based on our
fishmongers' daily catch.*

@MARSEAFOODICELAND

