

SMÁRÉTTIR TAPAS

frá prufueldhúsinu/from the test kitchen

RISTUÐ HÖRPUSKEL 2.190

aji amarillo smjör, chorizo, graslaukur
ROASTED SCALLOP, aji amarillo butter, chorizo

STÖKK HÆGELDUÐ ÖND 2.690

andarlifur, plómusósa
CRISPY DUCK CONFIT, duck liver, plum sauce

AJI POKÉ TACO 1.790

túnfiskur, sesam, avókadó, koriander
tuna, sesame, avocado, coriander

léttir réttir/light courses

TEQUENOS (G) 1.290

stökkar ostastangir, deadly Burro sósa
life changing cheese sticks, deadly Burro sauce

BROKKOLINI (V) 1.190

soya, engifer, koriander, lime
BROCCOLINI, soy, ginger, coriander, lime

GUACAMOLE (V, GF) 990

avókadómauk, mjölbananafiögur
avocado purée, plantaine crisps

CASSAVA (G, GF) 990

brasilískar örvarrótar franskar, trufflu ponzu
brazilian arrowroot fries, truffle ponzu

hrábar/raw bar

GRÆNMETIS CEVICHE (V) 1.790

avókadó, ristaður maís, rauðlaukur, tígrismjólk
VEGETABLE CEVICHE, avocado, roasted corn, red onion, tiger's milk

HAMACHI TIRADITO 2.290

"yellowtail", jalapeno, ástríðualdin
"yellowtail", jalapeno, passion fruit

TÚNFISK TIRADITO 2.490

jalapeno salsa, poppuð hrisgrjón, ponzu
TUNA TIRADITO, jalapeno salsa, puffed rice, ponzu

BLEIKJU CEVICHE 2.190

rauðbeður, avókadómauk, rauðbeðusósa
ARCTIC CHARR CEVICHE, beet root, avocado purée

BURRO CEVICHE 1.990

túnfiskur, hamachi, tígrismjólk, koriander, rauðlaukur, avókadó, ristaður maís
tuna, hamachi, tiger's milk, coriander, red onion, avocado, roasted corn

NAUTA TIRADITO (H) 2.290

aji ponzu, selleryrótar mole, stökkur beltispari
BEEF TIRADITO, aji ponzu, celeriac mole, kombu

CEVICHE TRIO 3.990

blanda frá hrábarnum
mixture from the raw bar

taco

GRÍSA TACO (H, GF) 1.790

hægelduð grísasiða, BBQ mole, maíssalsa
SLOW COOKED PORK BELLY TACO, BBQ mole, corn salsa

HUMAR TACO (GF) 2.490

salsa fresco, parmesan
LANGOUSTINE TACO, salsa fresco, parmesan

ANDAR TACO (GF) 1.990

portobello, svört sítróna
DUCK TACO, portobello, black lemon

TOFU TACO (H, V, GF) 1.690

sýrð gúrka, mole, grænn chili
pickled cucumber, mole, green chilli

smáréttir/small courses

LAMBA ANTICUCHO 2.290

kínóa, aji rocotto, lime, avókadó
LAMB ANTICUCHO, quinoa, aji rocotto, avocado

ÞORSKUR (GF) 2.190

chimichurri, rauðkál, poppuð grísapura
COD, chimichurri, red cabbage, puffed pork rinds

NAUTA PICADILLO EMPANADA 1.990

naut í böku, salsa verde
BEEF PICADILLO EMPANADA, salsa verde

NAUTA ANTICUCHO 2.890

wagyu style rib-eye, aji amarillo, graslaukur
WAGYU STYLE BEEF RIB-EYE ANTICUCHO, aji amarillo

STEIKT ANDARBRINGA (GF, H) 2.290

svartur hvítlaukur, mole, selleryrót
fried duck breast, black garlic, mole celeriac

REYKT SELLERYRÓT (GF, V) 1.690

sýrð sinnepsfræ, kartöflur, BBQ
SMOKED CELERIAC, pickled mustard seeds, potatoes, BBQ

KJÚKLINGA ANTICUCHO 2.290

aji amarillo, graslaukur, lime
CHICKEN ANTICUCHO, aji amarillo, chives

GRILLUÐ NAUTALUND 100g (GF) 2.790

chimichurri, aji amarillo, queso fresco, lakkrísgljái
GRILLED BEEF FILLET, chimichurri, aji amarillo, queso fresco, liquorice glaze

Allir smáréttir eru gerðir til að deila og eru afgreiddir um leið og þeir eru tilbúnir
All tapas courses are made to share and are served when they are ready

STEIKUR STEAKS

GRILLUÐ NAUTALUND 200g (GF) **5.390**

aji rocotto nautagljái, chimichurri, gulrót, kartöflumús, queso fresco
GRILLED BEEF FILLET, aji rocotto beef glaze, chimichurri, carrot, mashed potatoes, queso fresco

ÖND 200g (H) **4.990**

steikt andarbinga, rifið andarlæri, sólberjagljái, chorizo- pekanhnetufylling
FRIED DUCK BREAST, pulled duck thigh, blackcurrant glaze, chorizo- pecan stuffing

KÁLFA TOMAHAWK 500g (GF) **6.990**

kálfa hryggvöðvi á beini, andarlifur, laukmauk, andesfjalla chili- lauksulta, steinseljurót, heslihnetur, madeira
VEAL FILLET ON THE BONE, duck liver, onion purée, andean chili- onion jam, parsnip, hazelnuts, madeira

NAUTALUND 800g **16.900**

fullkomin fyrir nokkra að deila
BEEF FILLET, perfect for sharing

BURRO UPPLIFUN BURRO EXPERIENCE

ALLIR VINSÆLUSTU RÉTTIR BURRO Á SAMA STAÐ
BURRO'S MOST POPULAR COURSES IN ONE SET MENU

TEQUENOS

stökkar ostastangir, deadly Burro sósa
CRISPY CHEESE STICKS, deadly Burro sauce

HUMAR TACO

salsa fresco, parmesan
LANGOUSTINE TACO, salsa fresco, parmesan

ANDAR TACO

portobello, svört sitróna
DUCK TACO, portobello, black lemon

GRILLUÐ NAUTALUND

chimichurri, aji amarillo, queso fresco, lakkrísgljái
GRILLED BEEF FILLET, chimichurri, aji amarillo, queso fresco, liquorice glaze

SÚKKULAÐIMÚS

chilli, sýrður rjómaís
CHOCOLATE MOUSSE, chilli, sour cream ice cream

8.990

matseðillinn er eingöngu framreiddur fyrir allt borðið
only served for the whole table

ÓVISSUFERÐ TASTING MENU

MATREIÐSLUMEISTARAR BURRO FERÐAST MEÐ ÞÉR FRÁ MEXÍKÓ TIL
ARGENTÍNU Í 6 RÉTTA ÓVISSUFERÐ ÁSAMT GLASI AF FREYÐIVÍNI Í FORDRYKK
OUR MASTERCHEFS TRAVEL WITH YOU FROM MEXICO TO
ARGENTINA IN A 6 COURSE SURPRISE MENU ALONG WITH A GLASS OF SPARKLING WINE TO START

8.990

matseðillinn er eingöngu framreiddur fyrir allt borðið
only served for the whole table

(GF -glútenfrítt, G - grænmetis, V - vegan, H - hnetur)
(GF -gluten free, G - vegetables, V - vegan, H - nuts)