

SMÁRÉTTIR TAPAS

frá prufueldhúsinu / from the test kitchen

NAUTA TACO

jarðskokkar, laukur, tómát mole
BEEF TACO, sunchoke, onion, tomato mole
1.990

PERÚSKT QUINOA SALAT

grillaður humar
PERUVIAN QUINOA SALAD, grilled langoustine
2.990

KJÚKLINGAVÆNGIR (H)

Burro hot sauce, salthnetur, kóriander
CHICKEN WINGS, Burro hot sauce, nuts, koriander
1.890

Allt í eldhúsinu 5.890 / Everything in the kitchen 5.890

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, mjölbananaflogur
avocado purée, plantaine crisps

NAUTA PICADILLO EMPANADA 1.990

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

CASSAVA (G, GF) 990

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

STÖKK HÆGELDUÐ ÖND 2.690

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

hrábar/raw bar

TÚNA CEVICHE 1.990

túnfiskur, tigrismjólk, koriander, rauðlaukur,
avókadó, ristaður maís
TUNA, tiger's milk, coriander, red onion, avocado, roasted corn

BLEIKJU CEVICHE 2.190

skyr tigrismjólk, ananas, reykt hrogn
ARCTIC CHARR CEVICHE, skyr leche de tigre, pineapple, smoked roes

NAUTA TIRADITO (H) 2.290

sítrus soya, sellerýrótar mole, stökkur beltisþari
BEEF TIRADITO, citrus soya, celeriac mole, kombu

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

TÚNA TACO (H, GF) 1.890

túnfiskur, sesam, avókadó, koriander
TUNA TACO, sesame, avocado, coriander

GRÆNMETIS TACO (V, GF) 1.690

Reykt sæt kartafla, skalottulaukur, stökkir enoki sveppir
GREEN TACO, smoked sweet potato, charlot, enoki

ANDAR TACO (GF) 1.990

portobello, svart mole, lime
DUCK TACO, portobello, black garlic mole, dried lime

smáréttir/small courses

REYKT SELLERYRÓT (GF, V) 1.890

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

POPPAÐUR SKÖTUSELUR 2.790

poppkorn, perúskt mæjón, maísmauk
MONK FISH POPCORN, popcorn, peruvian mayo, corn purée,

WAGYU NAUT 2.890

wagyu naut, anticucho sósa, sýrðir laukar
WAGYU STYLE BEEF, anticucho sauce, pickled onions

HUMAR TEMPURA 2.790

chili mayo, epli, kryddjurtamauk
LANGOUSTINE TEMPURA, chipotle mayo, herb purée, apple.

LAMBA KÓRÓNA (GF) 2.690

kryddjurta mauk, stökk örvarrót
PERUVIAN LAMB CHOPS, spicy mole, cassava

GRILLUÐ NAUTALUND 100g (GF) 2.990

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

BLACK ANGUS NAUTA TOMAHAWK 1 KG+ (GF) **13.990**

Djúpsteiktar hvítlauks kartöflur, steiktir shiitake sveppir, chimichurri, bernaise froða
potatos, shiitake, chimichurri, bernaise

BLACK ANGUS DRY AGED RIB-EYE 300g (GF) **8.490**

Djúpsteiktar hvítlauks kartöflur, jarðskokkar, enoki sveppir, lauk gljái, bernaise sósa
potatos, enoki, onion glaze, bernaise

GRILLUÐ NAUTALUND 200g (GF) **5.390**

kartöflumús, chimichurri, lakkrís gljái, queso fresco
GRILLED BEEF FILLET MASHED POTATOES, LIQUORICE GLAZE, CHIMICHURRI, QUESO FRESCO

BURRO KJÚKLINGBRINGA **3.990**

grilluð kjúklingabringa, stökkar sætar kartöflur, hjartasalat, baunum, humar froða
BURRO CHICKEN BREAST, sweet potato, little gem salad, beans, langoustine fume

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, vanilluís
CHOCOLATE MOUSSE, CHILI, VANILLA ICE CREAM

8.990

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

3 RÉTTA BURRO UPPLIFUN 3 COURSE BURRO EXPERIENCE

GRÍSA TACO (H, GF)

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

GRILLUÐ NAUTALUND

chimichurri, aji amarillo, queso fresco, lakkrísgljái
GRILLED BEEF FILLET, CHIMICHURRI, AJI AMARILLO, QUESO FRESCO, LIQUORICE GLAZE

SÚKKULAÐIMÚS

chilli, vanilluís
CHOCOLATE MOUSSE, CHILI, VANILLA ICE CREAM

6.990

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
OUR MASTERCHEFS TRAVEL WITH YOU FROM MEXICO TO
ARGENTINA IN A 6 COURSE SURPRISE MENU

9.990

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)