

Monkeys

FOOD & WINE

Welcome to Monkeys

Where culinary artistry meets exceptional dining experiences. Our diverse menu offerings blend vibrant flavors, carefully curated wine pairings, and creative presentations, ensuring an unforgettable journey for every palate.

MONKEYS ROYAL

Served in 4 servings

This menu is plated for each individual guest. The Royal menu has 5 courses plus a small appetizer including prestigious ingredients and is served in 4 servings. It can be perfectly paired with 5 different wines to compliment each dish.

THE MENU:

Tuna tartare

Tuna tataki

Scallops and foie gras

Iberico secreto

Grilled fillet of reindeer 100g

Monkeys mandarína

Price per person 16.990

Wine pairing 5 wines 12.990



TASTING MENU

Served sharing style in 4 servings

This menu is served in the middle of the table for everyone to share. The tasting menu is served in 4 servings containing over 10 courses and can be paired with 5 different wines to compliment different waves of courses. This menu shows best what Monkeys is all about.

THE MENU:

Tuna tartare

Crispy chicken gyozas

Salmon tiradito

Deep fried surf and turf maki

Tuna ceviche

Spicy salmon ceviche

Giant prawns tempura

Cod in sweet miso

Rack of lamb

Grilled broccolini

Miso potatoes

Monkeys mandarin



Price per person 15.990

Wine pairing 5 wines 11.990

5 COURSE MENU

Served in 4 servings

This menu is plated for each individual guest. The 5 course menu has 5 courses plus a small appetizer. This is our most popular option for a diverse group with safe choices as well as more adventurous in between. It is available with a wine pairing of 4 different wines. For a group of up to 25 guests it is possible to choose between 2 different main courses on arrival, above that number must be done beforehand.

THE MENU:

Crispy plantains

Miso tenderloin of beef 100g

Salmon tiradito

OR:

Deep fried surf and turf maki

Cod in sweet miso

Crispy chicken gyozas

Chocolate and salted caramel

Price per person 13.990

Wine pairing 4 wines 9.990



NIKKEI MENU

Served in 3 servings

This menu is plated for each individual guest. The Nikkei menu is served in three courses but contains 6 different courses plus a small appetizer. The twist is serving the first 4 courses together in a bento box, followed by a main and dessert. It is available with a wine pairing of 3 different wines.

THE MENU:

Crispy plantains

Crispy chicken gyozas

SMALL COURSE BOX

Rack of lamb

Tuna ceviche

OR:

Spicy salmon ceviche

Grilled salmon

Salmon maki

Monkeys mandarin



Price per person 12.990

Wine pairing 3 wines 7.990

VEGAN MENU

Served in 4 servings

This menu is plated for each individual guest. The Vegan menu has 5 courses plus a small appetizer and offers unique preparation of a broad selection of different fruits and vegetables. It is available with a wine pairing of 4 different wines. This menu is our go to option for vegans and pairs well in with the other menu options.

THE MENU:

Fried crispy plantains

Beetroot ceviche

Crispy vegetable gyozas

Watermelon carpaccio

Miso sesame steak

Vegan brownie

Price per person 12.990

Wine pairing 4 wines 9.990



3 COURSE ICELANDIC MENU

Served in 3 servings

This menu is plated for each individual guest. The 3 Course Icelandic menu has 3 courses. It is done in traditional Icelandic cuisine rather than Nikkei cuisine, portraying Icelandic classics. It can be perfectly paired with 3 different wines to compliment each dish.

THE MENU:

Wild mushroom soup

Light salted cod "bacalao"

OR:

Lamb duo

Brownie and caramel

Price per person 12.490

Wine pairing 3 wines 7.990



5 COURSE ICELANDIC MENU

Served in 4 servings

This menu is plated for each individual guest. The 5 course Icelandic menu has 5 courses. It is done in traditional Icelandic cuisine rather than Nikkei cuisine, portraying Icelandic classics. It can be perfectly paired with 5 different wines to compliment each dish.

THE MENU:

Wild mushroom soup

Cured salmon tartare

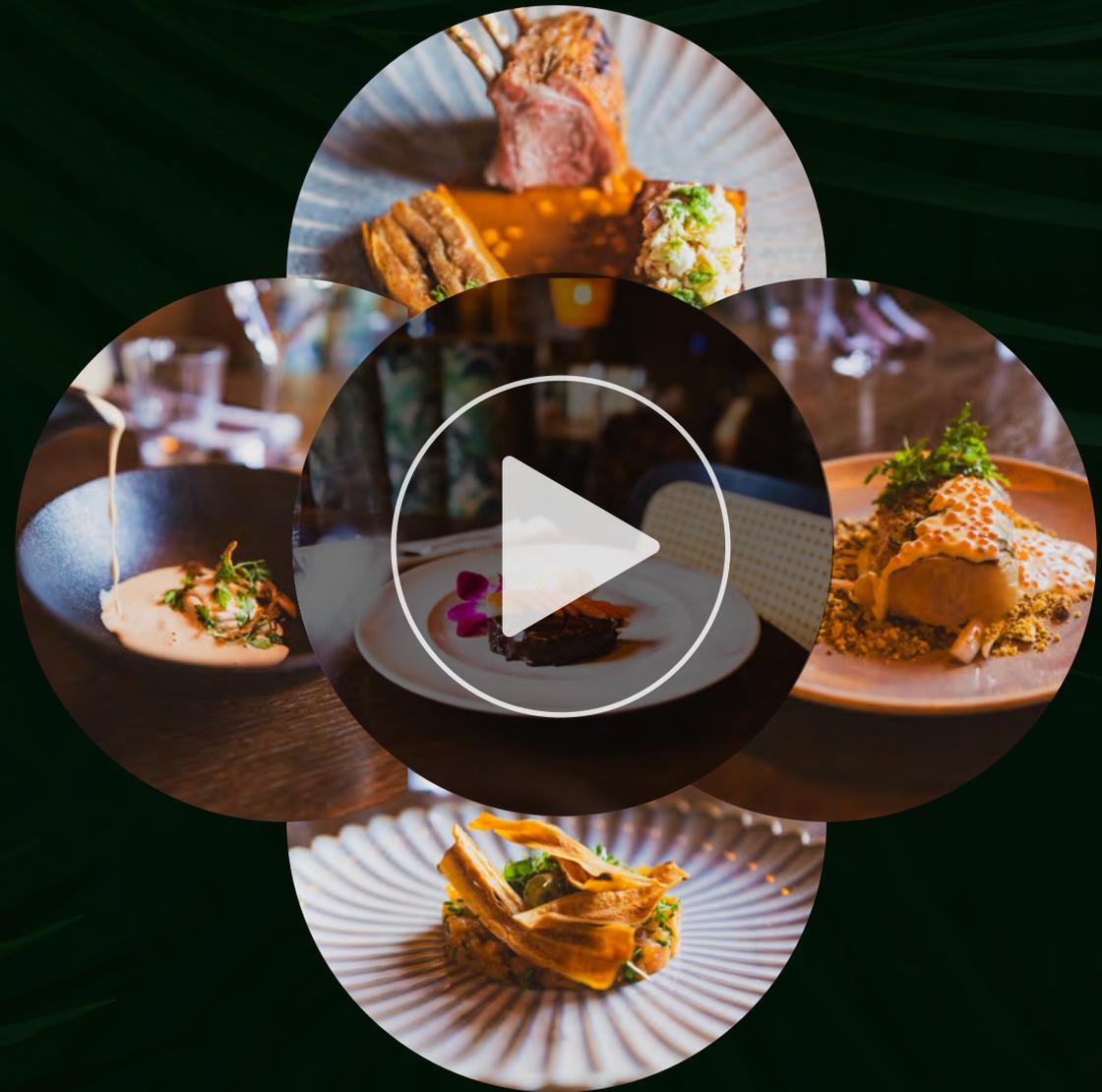
Light salted cod "bacalao"

Lamb duo

Brownie and caramel

Price per person 13.990

Wine pairing 5 wines 12.990





Contact information

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