

Restaurants in Reykjavik:

Grillid – www.grillid.is

For over 50 years, Grillið has been loved by the locals due to its quality, professionalism and creativity. Taste „magic“ with our popular three, four or seven course menu while enjoying panoramic view over Reykjavik city, sea and mountains.

Kjallarinn – www.kjallarinn.is

Great restaurant that opened in summer 2014. At the very center of the city, in the heart of the old town, you will find this hidden gem of a restaurant in the cellar of one of the nicest houses down town, conveniently situated right underneath the city information center. The decor here is classy and subdued, with earthy colours, wood and leather. One of the central pieces of the visual space is the fish tank that's built into the bar and whose light fills the room with a soft ethereal glow

Apotek Restaurant – www.apotekrestaurant.is

Apotek Restaurant is a new and exciting restaurant located in one of the most beautiful corners of Reykjavík in Austurstræti 16.

The restaurant is casual-smart, offering delicious food in vibrant atmosphere and stylish surroundings.

The menu is a fun mix of Icelandic and European cuisine with a smoking hot Argentinean grill. Dishes are designed to share and enjoy together.

Stop by our lively cocktail bar where award winning “ pharmacists” mix together exciting artisan cocktails to suit every mood; painkillers, stimulants, tranquillisers and even placebos.

Thrir Frakkar – www.3frakkar.com

The restaurant Þrir Frakkar, was opened on March 1. 1989 and has been run by the chef Úlfar Eysteinnsson and his family since then. The restaurant is conveniently located in the downtown area and is within walking distance of the major shops and services in the city center. The chef. Úlfar Eysteinnsson, has continuously placed emphasis on fish courses and the restaurant has become well known for its delicious fish fare. Other specialities on the menu include whale meat and sea bird entrees.

Fiskmarkadurinn – www.fiskmarkadurinn.is

Restaurant Fish Market uses Iceland's freshest ingredients to prepare original fish, meat and sweet dishes with a modern twist. We buy direct from the country's farmers and fishermen to guarantee the sustainability and quality of our dishes.

Seafood grill – www.Sjavargrillid.is

It was in 2010 that a young lad from húsavík, a little fishing town up north, was awarded the title "chef of the year 2010".

The young chef, Gústav Axel Gunnlaugsson spent months traveling around Iceland looking for the real taste of Iceland and along the way they found a few things that now are key items of the interior of their new restaurant.

Grillmarket – www.grillmarkadurinn.is

The members of the Icelandic culinary team, Hrefna Rósa Sætran and Guðlaugur P. Frímansson manage the Grillmarkaður kitchen. They seek to infuse creative culinary arts with Icelandic ingredients building on their experiences from the Icelandic restaurants Sjavarkjallarinn and Fiskmarkaðurinn and from the Michelin star restaurants Texture in London and Kiin Kiin in Copenhagen.

Fishcompany – www.fiskfelagid.is

Not only is the menu an adventurous journey around the world, a sense of adventure is also reflected in the surroundings and essence of the venue. The Zimsen building dates back to 1884 and originally stood at Hafnarstræti 21, a few hundred meters east of its current location. It was extended in 1889, but in 2006 it was uprooted and lovingly renovated before being replanted at Grófartorg in 2008.

Kol – www.kolrestaurant.is

The cuisine is feel good comfort food with a twist on classic cuisine. The menu offers a variety of finger food, salads, fish, steaks and desserts. The head chefs, Einar Hjaltason and Kári Þorsteinsson have gathered over 20 years of experience at Reykjavík's best restaurants as well as working at several known restaurants in Europe, Le Manoir Aux Quat' Saisons, Dabbous, Noma, 28/50 and Texture.

Argentina Steakhouse – www.argentina.is

In the wooden paneled passageway to the restaurant you can detect the southern atmosphere that awaits you inside. At Argentina Steakhouse we emphasize on creating a comfortable and rustic atmosphere for their guests to enjoy during the dining experience. At the restaurants reception, the dancing red flames in the fireplace keep our guests warm and the leather sofas and chairs promise comfort.

Sushi Samba – www.sushisamba.is

Sushisamba offers a unique fusion of Japanese and South American cuisine combined with the freshness of Icelandic ingredients.