

seafood cellar restaurant
sjávarkjallarinn

about seafood cellar

Seafood Cellar opened two years ago and word of mouth quickly made this one of the most popular restaurants in the city. Situated in the oldest cellar in Reykjavík, visitors enjoy Asian-influenced Icelandic fusion cuisine in a casual but sophisticated environment, at par with the most cosmopolitan eateries of London or New York.


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the **restaurant**

Seafood Cellar is known for its innovative fusion cooking and creative presentation. Dishes include salted cod with sweet chilli sauce, tenderloin of lamb with tahini, kangaroo with sushi toppings, and Icelandic lobster with truffles. The “exotic menu” is our most popular, and allows diners to sample a variety of dishes of the chef’s choice.

Seafood Cellar is open daily for lunch and dinner and the dining area is furnished in modern but warm style. Our lunch menu changes weekly. Visitors can enjoy a drink and relax on the sofa in our lounge area prior to their meal.

A close-up photograph of a chef in a white uniform and black apron, looking down at a dish of seafood. The chef is holding a wooden spoon and is in the process of plating or garnishing the dish. The dish contains various seafood items, including what appears to be a scallop, and is garnished with fresh herbs. The lighting is warm and focused on the chef's face and the food.

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the **chef** of seafood cellar

Award-winning chef Lárus Gunnar Jónasson has created a unique menu for the Seafood Cellar. His creations use the freshest fish and seafood in a fusion style and with outstanding presentation. Jónasson's dishes are influenced by his previous experience at top establishments in Europe and Asia, including Michelin star restaurants in France and Sweden. In 2004, Jónasson became the youngest recipient of the Icelandic Chef of the Year Award, in recognition of his outstanding contribution to Icelandic cuisine. He is also a member of Icelandic National Culinary Team.

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the awards



Condé Nast Traveler Hot Table 2004

Selected one of 66 best new restaurants worldwide. Seafood Cellar was chosen for its combination of great food, outstanding service, and sophisticated style.



Chef of the Year 2004

Chosen by the Icelandic Chefs Association for the highest possible score on dishes entered into competition.



Grand Marnier Trophy 2005

Silver Award for cocktail preparation, awarded to bartender Valtýr Benediktsson.

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for **groups**

Seafood Cellar accepts groups of up to 90 people, and is popular with Icelandic groups, incentive tours, and corporate entertainment. We offer groups a selection from our “exotic menu”, including the best sushi, meat and sweets. Smaller groups are seated at our round tables and larger ones in specially prepared seating within the main dining area.

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group **menu** 2006

one | 4.900.-

kangooro salat "wild mojito"
fillet of salted cod "original 2003"
Cheese cake "tiramitzellar"

mint, silandró, water karse
chili, wild mushrooms, lychee
coffie, coco bean, blueberry

two | 4.700.-

sashimi "4 way selection"
3 kinds of fish "chef choise"
warm chocolait valhrona "tart"

vanilla, mint, banana

three | 5.300.-

shellfish soup "cellar way"
fillet of lamb
nougat "fudge"

clams, mussels, lobster
portobello mushrooms, silandró, asparagus
anis, caramel, mint

four | 5.900.-

icelandic lobster "pick me upp"
breast of duck "jummy-jummy"
crème brule "caribbean"

truffles, foie gras, couliflower
ginger, sweet black rice, lime
pears, passion, papaya

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contact US

Please do not hesitate to contact us for further information on our individual or group menus.

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