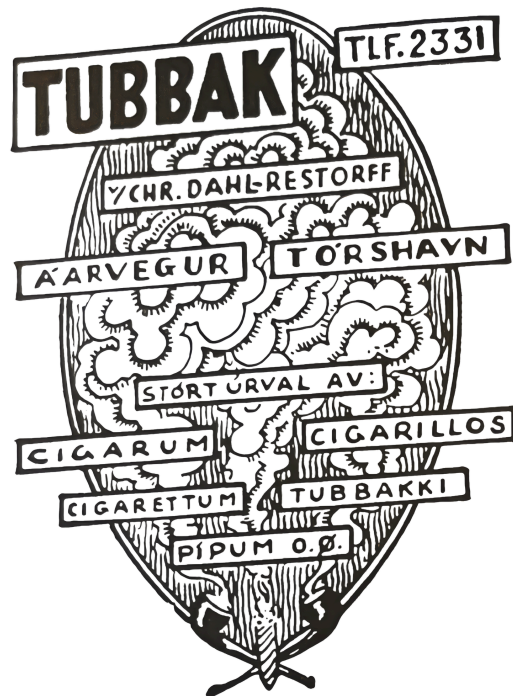




HISTORY

Located on Áarvegur in the heart of Tórshavn, Tubbak stands on one of the capital's most historic meeting places, once passed by generations travelling to and from the harbour.

The story began in 1934, when Christian Dahl-Restorff opened Fa. Tubbak, a well-known tobacco shop serving locals, fishermen and sailors. Business was often built on trust, sealed with a handshake and the words: "A word is a word."

In 1937, Heini í Kjøt established his grocery store next door, adding another familiar landmark to the street. A decade later, Dahl-Restorff realised his vision of a hotel in the city centre. Hotel Hafnia opened in 1951 with 17 rooms and has since grown into one of the Faroe Islands' leading four-star hotels.

Today, Tubbak carries forward the name and spirit of the original shop. Tobacco has been replaced by fire, flavour and hospitality, but the purpose remains the same: bringing people together.

Every meal is a tribute to an address that has welcomed locals and travellers for more than 90 years.

SHARING SET MENUS

GRILL & SUSHI

A vibrant experience combining the smoky depth of the grill with the precision of sushi, finished with dessert of your choice.

Edamame with sea salt

Corn ribs with dip

Sushi mix

Lamb chops, demi Glaze

Petit potatoes, truffle mayo, cheese

Grilled broccolini, romesco, sesame, chilli panko

Dessert of choice

870 kr.
per person

SEAFOOD & SUSHI

A fresh experience blending crisp tempura, delicate seafood, bold umami flavours, and a delicious dessert of your choice.

Edamame, coriander chili, butter

Tuna tartare, seaweed crisps, avocado pesto, ponzu

Sushi mix

Shrimp tempura

Miso cod, polenta

Dessert of choice

870 kr.
per person

DRINK PAIRINGS

COCKTAIL PAIRING

A selection of cocktails crafted to complement each course. Includes bubbles, cocktails, and coffee/tea

650 kr.

WINE PAIRING

A curated selection of wines to accompany each course. Includes bubbles, wine, and coffee/tea.

650 kr.

S M A L L C O U R S E S

Wagyu slider, caramelised onion
195 kr.

Bao bun with langoustine
120 kr.

Shrimp tempura, spicy mayo, wakame
155 kr.

Halibut ceviche, yuzu, orange ponzu
120 kr.

S N A C K S

Edamame, sea salt 45 kr.

Lotus crisps 45 kr.

Edamame, coriander chilli, butter 65 kr.

Corn ribs, dip 75 kr.

S I D E S

Petit potatoes, truffle mayo, cheese
110 kr.

Baked potato, sour cream, crispy topping
95 kr.

Pak choi salad, radish, avocado, chilli, lime dressing
120 kr.

Broccolini, romesco, sesame
120 kr.

MAIN COURSES

Miso cod, polenta

290 kr.

Skate wings, nuoc cham

220 kr.

T-bone steak

390 kr.

Lamb rack, demi glace

230 kr.

Crispy tenderloin, shredded cabbage

350 kr.

Grilled eggplant, chimichurri, nuts

190 kr.

STEAKPLATTER

Tenderloin, T-bone & Lamb

595 kr.

per person

SAUCES

Tubbak's demi-glace

Bearnaise sichuan pepper

Cowboy butter

Chimichurri

50 kr.

S U S H I

2 pieces

NIGIRI

Salmon, chilli honey

60 kr.

Soy gravlax

60 kr.

Tuna, truffle soy

70 kr.

Lobster, garlic oil

70 kr.

Ebi shrimp, teriyaki, sesame

60 kr.

Scallops, yuzu kosho, salt

60 kr.

SUSHI ROLLS

8 pieces

URAMAKI

Crispy lobster, carpaccio, avocado, spring onion, spicy mayo, teriyaki, chili panko 150 kr.

Tuna, avocado, cream cheese, cucumber, spring onion, teriyaki, jalapeño mayo, tobiko 150 kr.

Scallop, crispy shrimp, avocado, cucumber, jalapeno, mayo and kimchi sauce 150 kr.

Crab, avocado, cucumber, tobiko, teriyaki, yuzu curd, yuzu mayo 150 kr.

Grilled salmon, avocado, mango, cucumber, spring onion, sesame, teriyaki, spicy mayo 150 kr.

MAKI

Soft shell crab, avocado, cucumber, spring onion, yuzu mayo, teriyaki, panko 150 kr.

Torpedo shrimp, avocado, asparagus, spring onion, spicy mayo, teriyaki 150 kr.

Tempura salmon, avocado, cucumber, mango, spring onion, spicy mayo, teriyaki 150 kr.

Gravlax, avocado, cucumber, jalapeno mayo, kimchi sauce 150 kr.

Crunchy chicken, avocado, cucumber, teriyaki, spicy mayo, panko 110 kr.

Spicy tuna, salmon, shrimp, avocado, cucumber, spring onion, spicy mayo, teriyaki 110 kr.

Avocado, cucumber, mango, spring onion, tempura, spicy mayo 110 kr.

Avocado, spring onion, asparagus, jalapeno mayo, teriyaki, chili panko 110 kr.

DESSERTS

Apple-yuzu popsicle, white chocolate, matcha
85 kr.

Gold chocolate bar
135 kr.

Churros with miso caramel
100 kr.

Cheesecake, mango, passion fruit, sesame
100 kr.

CHILDRENS MENU

BENTO BOX

Kids sushi rolls, vegetable sticks,
salmon or chicken, potatoes, dip
and dessert A drink of choice.

135 kr.

V Í N K O R T

Wine List

INNÍHALD

Contents

Glas av víni

Wines by the Glass

Sjampanja & brúsandi vín

Champagne & Sparkling

Hvít

White Wines

Rósé

Rosé

Reytt

Red Wines

Søt & heit vín

Sweet & Fortified Wines

Sake

Sake

Alkoholfrítt vín

Alcohol Free Wine

GLAS AV VÍNI

Wines by the Glass

BRÚSANDI / SPARKLING

NV	Valérie & Gaël Dupont En Chemin	185 kr.
2019	Leitz Riesling Sekt 48 Brut	125 kr.

HVÍTT / WHITE

2023	Domaine Duvert Saint-Véran Blanc	170 kr.
2024	Domaine Payen Chenin Blanc Anjou	150 kr.
2023	Foz Alvarinho Vinho Verde	120 kr.
2023	Henry Fuchs Pinot Gris	135 kr.
2023	Henry Fuchs Riesling Équinoxe	155 kr.
2025	La Sapata Aligoté	115 kr.
2023	Landrat Guyollot Pouilly-Fumé	145 kr.
2024	Leitz Riesling Dragonstone	110 kr.
2024	St. Antony Riesling Rotschiefer	115 kr.
2022	Weinhof Uibel Grüner Veltliner OMG	115 kr.
2023	Zind-Humbrecht Chardonnay/Auxerrois ZIND	185 kr.

ROSÉ

2025	Leitz Eins Zwei Dry Rosé	110 kr.
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REYTT / RED

2018	Aurelio Settimo Nebbiolo Barolo	245 kr.
2022	Château Canon Chaigneau Merlot	135 kr.
2022	Decelle Bourgogne	185 kr.
2018	Don Baltazar Malbec	130 kr.

2024	Fayolle Crozes-Hermitage Sens	140 kr.
2017	Finca del Marquesado Reserva Tempranillo	120 kr.
2022	Maibachfarm Spätburgunder	150 kr.
2023	Mont Verrier Morgon Côte du Py	145 kr.
2017	Neipperg Lemberger	135 kr.

S Ø T T / S W E E T

2024	Alice Bel Colle Brachetto d'Acqui	95 kr.
NV	Arnaud de Villeneuve Rivesaltes Ambré 20 Years	115 kr.
NV	Barros 10 Years Tawny Port	115 kr.
2023	Bella Terra Vidal Icewine	135 kr.
NV	Blandy's 10 Years Bual Madeira	135 kr.
2025	Graf Hardegg Riesling Spätlese ØKO	125 kr.

S A K E

Awa Yuki Sparkling Sake	95 kr.
Dassai 39	195 kr.
Yuji Sake Junmai	125 kr.

A L K O H O L F R Í T T / A L C O H O L F R E E

Etiquette – Bright & Bubbly	135 kr.
Leitz – Eins Zwei Zero Riesling	89 kr.
Leitz – Zero Point Five Cabernet Alcohol Free	89 kr.

SJAMPANJA & BRÚSANDI VÍN

Champagne & Sparkling

CHAMPAGNE

2015	Dom Pérignon	3.700 kr.
2006	Krug	7.000 kr.
NV	Palmer & Co Blanc de Blanc	1.450 kr.
1995	Palmer & Co Blanc de Blancs	4.500 kr.
1995	Palmer & Co 1,5 L Blanc de Blancs	7.200 kr.
NV	Palmer & Co Demi Sec	1.000 kr.
2015	Pol Roger Winston Churchill	4.300 kr.
NV	Ruinart Rosé	2.000 kr.
2012	Taittinger Comtes de Champagne	4.000 kr.
2013	Taittinger Comtes de Champagne	3.500 kr.
2021	Valérie & Gaël Dupont Instant	1.500 kr.
NV	Valérie & Gaël Dupont En Chemin	1.000 kr.

BRÚSANDI / SPARKLING

NV	Hjelm Mousserende	750 kr.
NV	Lambert Crémant de Loire Brut	575 kr.
2019	Leitz Riesling Sekt 48 Brut	650 kr.
2024	Pupet Pet-Nat	500 kr.

HVÍT

White Wines

FRAKLAND / FRANCE

ALSACE

2023	Henry Fuchs Pinot Gris	600 kr.
2023	Henry Fuchs Riesling Équinoxe	700 kr.
2024	Kreydenweiss Lune à Boire Blanc	550 kr.
2023	Paul Kubler Gewurztraminer «Nuances de Neroli»	580 kr.
2023	Zind-Humbrecht ZIND	800 kr.

BOURGOGNE

2023	Stéphane & Vincent Michel Chablis	650 kr.
2023	Domaine Servin Chablis Butteaux 1er Cru	1.000 kr.
2021	Robin Chablis Grand Cru Blanchot	1.500 kr.
2022	Domaine Decelle Chorey-lès-Beaune Blanc	950 kr.
2023	Domaine Duvert Saint-Véran Blanc	650 kr.
2022	Sylvain Debord Meursault	2.100 kr.
2023	Sylvain Debord Puligny-Montrachet	2.300 kr.

LOIRE

2024	Alain Girard Sancerre Blanc	600 kr.
2023	Didier Dagueneau Blanc etc.	2.100 kr.
2023	Didier Dagueneau Pur Sang	2.500 kr.
2023	Didier Dagueneau Silex	2.800 kr.
2024	Domaine Payen Chenin Blanc Anjou	550 kr.
2023	Landrat Guyollot Pouilly-Fumé	550 kr.
2023	Wilfrid Rousse Le Jardin des Dames Chenin Blanc	600 kr.

J U R A

2021	Plume Blanc Cuvée Origin	800 kr.
2022	Plume Blanc Savagnin	800 kr.

TÝSKLAND / G E R M A N Y

2024	Leitz Riesling Dragonstone	400 kr.
2022	Leitz Berg Roseneck Rüdesheim GG Katerloch	850 kr.
2024	St. Antony Riesling Rotschiefer	425 kr.
2022	St. Antony Riesling Zehnmorgen GG	615 kr.

EYSTURRÍKI / A U S T R I A

2022	Weinhof Uibel OMC	500 kr.
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I T A L I A / I T A L Y

2022	Di Filippo Grechetto Umbria	525 kr.
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P O R T U G A L

2023	Foz Alvarinho Vinho Verde	450 kr.
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R U M E N I A / R O M A N I A

2025	La Sapata Aligoté	475 kr.
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U S A

2019	Domaine Eden Chardonnay	1.100 kr.
2021	Elk Cove Pinot Gris	550 kr.

CHILE

2024 Colección Colours Chardonnay 450 kr.

SUDURAFRIKA / SOUTH AFRICA

2022 Divine Hope Chenin Blanc 399 kr.

2024 Oak Valley Beneath the Clouds Chardonnay 575 kr.

RÓSÉ

Rosé

2023 Château Saint Jean Pimayon Pierrevert Rosé 450 kr.

2024 Hjelm Rosé 550 kr.

2025 Leitz Eins Zwei Dry Rosé 399 kr.

REYTT

Red Wines

FRAKLAND / FRANCE

ALSACE

2022 Kreydenweiss Lune à Boire Rouge 725 kr.

BOURGOGNE

2020 Capitain-Gagnerot Corton Grand Cru 2.500 kr.

2022 Decelle Bourgogne Pinot Noir 750 kr.

2022 Decelle Chambolle-Musigny 2.200 kr.

2023 Vincent Bouzereau Volnay 1.200 kr.

BEAUJOLAIS

22/23 Domaine Chapel Chiroubles 800 kr.

2023 Mont Verrier Morgon Côte du Py 550 kr.

LOIRE

2024 Domaine Payen Rouge Grolleau 550 kr.

JURA

2022 Plume Rouge Pinot Noir 800 kr.

RHÔNE

2019 De Boisseyt Saint-Joseph 950 kr.

2022 Fayolle Crozes-Hermitage Les Pontaix 700 kr.

2024 Fayolle Crozes-Hermitage Sens 600 kr.

B O R D E A U X

2022	Château Canon Chaigneau	500 kr.
2019	Château Camensac Grand Cru Classé	1.000 kr.
2022	Connétable de Talbot	1.000 kr.
2021	Château Patris Querre Grand Cru	800 kr.
2019	Château Cos d'Estournel	5.000 kr.
2016	Château Lafite Rothschild	15.000 kr.

T Ý S K L A N D / G E R M A N Y

2017	HE Dausch Pinot Noir Herrschaft	1.500 kr.
2022	Maibachfarm Spätburgunder ØKO	600 kr.
2017	Neipperg Lemberger	500 kr.

S P A N I A / S P A I N

2017	Finca del Marquesado Reserva	450 kr.
2019	Finca del Marquesado Garnacha	900 kr.
2022	Flor de Pingus	3.300 kr.
2021	Pingus	20.000 kr.

I T A L I A / I T A L Y

2018	Aurelio Settimo Barolo	1.200 kr.
2021	Dolcetto d'Alba	550 kr.
2022	Langhe Nebbiolo	700 kr.
2022	Luiano LUI Super Tuscan	900 kr.
2021	Mamete Prevostini Sassella	800 kr.
2021	Pio Cesare Barbaresco	2.600 kr.
2018	Romitorio Brunello di Montalcino	1.500 kr.
2022	Zanori Valpolicella Superiore	550 kr.

USA

2019	Carlisle Zinfandel	1.200 kr.
2021	Light Horse Pinot Noir	450 kr.

SUDURAMERIKA / SOUTH AMERICA

2022	Colección Colours Pinot Noir	450 kr.
2018	Don Baltazar Malbec	500 kr.

SUDURAFRIKA / SOUTH AFRICA

2024	Oak Valley Sounds of Silence Pinot Noir	575 kr.
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SØT & HEIT VÍN

Sweet & Fortified Wines

2024	Alice Bel Colle Brachetto d'Acqui	425 kr.
NV	Arnaud de Villeneuve Rivesaltes Ambré 20 Years	650 kr.
NV	Barros 10 Years Tawny Port	650 kr.
2023	Bella Terra Vidal Icewine 37,5 cl	700 kr.
1976	B. Jakoby Erdener Treppchen Riesling Spätlese	1.000 kr.
NV	Blandy's 10 Years Bual Madeira	1.000 kr.
2025	Graf Hardegg Spätlese Riesling ØKO	575 kr.

SAKE

Sake

NV	Asama Nature Sake 72 cl	825 kr.
NV	Awa Yuki Sparkling Sake 30 cl	275 kr.
NV	Dassai 39 72 cl	1.000 kr.
NV	Honjirushi Sakura Daiginjo 72 cl	650 kr.
2020	Takeno Kamenno Kurabu 72 cl	780 kr.
NV	Yuji Sake Junmai 72 cl	550 kr.

ALKOHOLFRÍTT VÍN

Alcohol Free Wine

NV	Infinitea – The Duke of Black Tea	350 kr.
NV	Infinitea – The Duchess of Rooibos	350 kr.
NV	Etiquette – Bright & Bubbly	525 kr.
NV	Etiquette – Crisp and Tropical	485 kr.
NV	Leitz – Eins Zwei Zero Riesling	325 kr.
22/23	CHRD Chardonnay Reserve – Leitz Alcohol Free	575 kr.
21/22	PNR Pinot Noir Reserve – Leitz Alcohol Free	575 kr.
NV	Leitz – Zero Point Five Cabernet Alcohol Free	325 kr.