



Basil & lime

Basil & Lime is a newly opened restaurant in an old and warm house in the center of Reykjavík. Chef/Owner, Óli Gísli, is a well known Chef in Iceland and has been the Head Chef of many of the better restaurants in town as well as cooking in several TV programs for the past years.

For his first own restaurant he chose to make it "simple and honest food" with Italian taste. We take our pride in making all our pasta at home every day as well as the bread and all our stocks and sauce. This is an "all home made" restaurant.

Simple things as Gnocchi with tomato and basil, risotto with langoustine or a tower of slightly melted mozzarella on crusty toast will just melt in your mouth. You can not come here without trying the home made pasta which is made with 100% durum wheat. Tagliatelle with langoustine and garlic in its own broth or the ever popular Fusilli con pollo e pesto, fusilli pasta with chicken served in a creamy sauce and topped with home-made pesto genovese.

Everybody can find something interesting on the menu as f.e. grilled langoustine or fish of the day. Steak in barolo sauce, as well as filet of pork Milanese are popular dishes, but the Chef's favorite one is the osso buco.

No restaurant that calls itself Italian can be without the deserts/dulci. Try the tiramisu or the pana cotta.

The restaurant is open from 17:00 to 23:00 on weekdays but on Friday and Saturday the kitchen is open until late at night. Closed on Sundays. Booking ahead is recommended as the restaurant has become popular and can only seat 40 people.

In May 2009 the Patio at Basil & Lime will be opened where guests can sit in the garden and enjoy crispy salads as well as grilled delicacies or just enjoy the day over a glass of some nice Pinot Grigio.

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