

FERMENTED SHARK AND PUFFIN JERKY SUSTAINED ICELANDERS FOR CENTURIES, BUT NOW THE NEW NORDIC SCENE IS FIRING UP APPETITES IN REYKJAVIK. HEAD TO DOWNTOWN LAUGAVEGUR FOR A FIX

10AM: BREAKFAST

Sandholt, No 36

This bakery is furnished with newspaper-strewn tables, worn Tolix chairs and heaps of cushions. Cosy up with a creamy hot chocolate and *kleina* (a twisted doughnut), and leave with a still-warm smoked-pumpkin-seed loaf under your arm. sandholt.is

11.30AM: COFFEE

Te + Kaffi, No 27

Iceland consumes more coffee than France and the UK combined, and this original roaster still supplies most of the city's independent cafés. Order a latte, extra dry, then check out the quirky ceramics and Vitra pieces at the front. teogkaffi.is/products/laugavegur-27

1PM: LUNCH

Grillmarkedurinn, Laekjargata 2A

Set within an old Art Nouveau cinema just off Laugavegur, the grill market's interiors are inspired by the landscape – with live moss, basalt columns, and fish skins on the walls. Local flavours are deployed in the rhubarb Mojitos and a trio of puffin, langoustine and whale sliders. grillmarkadurinn.is

4PM: JUICE

Gló, No 20B

Sólveig Eiríksdóttir – or Solla as she is known locally – is Iceland's answer to Deliciously Ella and the smiling face of the country's health-food movement. Her open-plan restaurant, although



not exclusively vegetarian, is a wonderland of organic salads, raw chocolate puddings, vibrant green juices and turmeric teas. glo.is

5PM: SHOP

Verzlunin Ram, No 72

Pretty packages of Astrik's caramel and rosemary popcorn, spiced white chocolate made in Reykjavik and jars of smoked honey sea salt are stocked in this one-stop shop, alongside covetable tea cups, recipe books and aprons.

7PM: DINNER

Public House, No 24

Neon signs, playful taxidermy and cartoon murals liven up this cool gastropub, pictured, and local diners tend to sport tattoos, beards and beanies. The menu is fun, too: small sharing plates are given a Japanese twist – from reindeer *tataki* with blue cheese to miso-glazed lamb. publichouse.is

9.30PM: DRINKS

Kaldi Bar, No 20B

This was one of Iceland's first craft breweries, and you can sample all its beers on tap along with an extensive list of the island's other microbrews.

Between this and Kiki across the street, it's the only block of Laugavegur likely to still be going at 2am. Sip a pint of toffee-tinged Kaldi dark as the regulars take turns on the free-for-all piano. kaldibar.com LAURA HOLT