

taste of barbarea  
6 servings €49  
served for the whole table

sourdough focaccia  
/with del grillo olive oil €5  
/with cantabrian sea anchovies €11

jeka's kimchi €6

jerusalem artichoke hummus with  
black pepper oil and sourdough pita €13

barbarea's caesar  
with endives, cantabrian sea anchovy aioli  
and kolotsi farm cheese €15

taramasalata - smoked cod roe dip  
with roasted sourdough €13

grass fed beef tartare  
with housemade harissa, romaine lettuce,  
piparras and crispy sourdough lavash €16

rutabaga cappellacci  
with brown butter-sage sauce €20

crispy ciabatta with roasted  
estonian shiitake mushrooms, creme fraiche  
and thyme €18

crispy chicken from äntu manor  
with 'sauce au poivre' glaze and potato puree €22

grilled saara porkchop  
with green curry €27

sourdough pizza with tomato passata from del grillo,  
basil and viinamärdi mozzarella €17

sourdough pizza with estonian shiitake mushrooms,  
stracciatella from viinamärdi  
and marinated fennel €19

sourdough pizza with savigni's capocollo,  
mozzarella from viinamärdi,  
oregano and piparras €21

cardamom monkeybread tiramisu  
with mascarpone cream,  
espresso and zacapa rum €9

citrus cake  
with kumquat and olive oil mousse €9

everything starts with produce sourcing which we take seriously. we work together with local organic farmers and small producers while using what seasons give us. when something good grows abroad- we bring it to kopli

as we think eating family style dinners are the best way and also our favourite way to eat- whole menu is also designed to share. our menu is quite eclectic and might change each day but it's basically just all the food we love to eat!

we open for evening service from five, so just few hours after our bakery calls it a day. karjase sai is baking pastries and bread from tuesday to sunday from 9 to 15, so this is your invitation for tomorrow's breakfast and coffee



SOFT DRINKS

mullamäe cottage apple juice 20cl	3
tori apple lemonade "vurts" strawberry and hibiscus 33cl	5.5
tori apple lemonade "vurts" blueberry and lavender 33cl	5.5
mjuk kombucha 33cl	6
haage vesi still/sparkling 75cl	5
haage vesi still/sparkling 33cl	3

**mikkeller**

drinkin the sun wheat ale 33cl 0.3%	6.5
limbo series mango 33cl 0.3%	6.5
limbo series riesling sour 33cl 0.3%	6.5

**tori**

tori "popp" alcohol free cider 33cl	6.5
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HOT DRINKS

**coffee**

espresso	3
americano	3
cappuccino	4
caffè latte	4
flat white	4
+ oat drink	0.5
+ decaf	0.5

all espresso drinks are made with a double shot of local coffee roaster paper mill espresso

**renegade teafarmers tea**

green	4
oolong	4
black	4

**herbal tea**

peppermint	4
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BEER 33cl

**birrificio italiano**

tipopils 5.2%	7
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**mikkeller**

mikkeller hallo ich bin raspberry 3.7%	6.5
mikkeller iskold vienna lager 5.6%	6.5
mikkeller japanese rice lager 5% 44cl	7

**põhjala**

orange gose 5.5%	6
laager 44cl 4.7%	7
kosmos ipa 5.5%	6
õhtu porter 5.5%	6

LIQUEUR 4cl

house rhubarb schnapps <b>b</b>	6
house quince schnapps <b>b</b>	6
house limoncello <b>b</b>	6

SPIRITS 4cl

**whiskey**

talisker 10 y/o	9
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**mezcal**

curro	7
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**tequila**

espolon blanco	6
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**gin**

junimpeerium blended dry gin	6
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**rum**

zacapa 23 y/o gran reserva	9
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**vodka**

moe mahe	6
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**grappa**

cocchi grappa doree di moscaro	9
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**bitter**

fernet branca	6
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from wednesday to saturday  
17 - 23