

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

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

jeka's kimchi €6

capocollo from savigni's charcuterie €10

roasted cauliflower hummus with
chili oil and sourdough pita €13

asparagus with taramasalata €12

charred octopus with cauliflower and harissa €16

lumpfish roe with labneh, alliums and
buttery malawach €16

crispy baltic herring with olive tzatziki €16

grass fed beef tartar with anchovy aioli
and artisan french fries €23

ricotta agnolotti with wild garlic pesto €21

grilled organic pork from saara
with green curry sauce and white asparagus €27

roasted morels filled with house 'nduja
and smokey pomme puree €24

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

sourdough pizza with wild garlic pesto,
mozzarella from viinamärdi
and pea shoots €19

sourdough pizza with organic pork,
spicy onion jam and goat cheese €21

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

rhubarb sorbet with coconut mousse €9

ask your server for additional information
about allergens

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 8 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 33c	6
karu kombucha original 33cl	6
karu kombucha mango-citra 33cl	6
karu kombucha mint 33cl	6
karu kombucha rhubarb 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
limbo series yuzu 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 rasperry 3.7%	6.5
mikkeller iskold vienna lager 5.6%	6.5
mikkeller japanese rice lager 5% 44cl	7

põhjala

pimiraks 33cl 3.8%	6
orange gose 33cl 5.5%	6
laager 44cl 4.7%	7
kosmos ipa 33cl 5.5%	6
õhtu porter 33cl 5.5%	6

LIQUEUR 4cl

house rhubarb schnapps b	6
house quince schnapps b	6
house limoncello 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