

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

olives from sicily €7

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

finocchiona from savigni's charcuterie €10

poesie oysters (4pcs)
with rhubarb mignonette €20

roasted cauliflower hummus with
chili oil and sourdough pita €13

green asparagus with taramasalata €14

pähkla trout tiradito
with rhubarb and passionfruit €16

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

crispy pike perch tacos (2pcs)
with chipotle crema and malawach €16

charred octopus with cauliflower and harissa €17

new potatoes with koji-spinach mousse €17

grilled äntu manor chicken liver
with stonefruit mostarda €18

organic grass fed entrecote
with green curry sauce and erto farm asparagus €29

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

rhubarb sorbet with coconut mousse €9

tres leches cake
with estonian strawberries €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 monday 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 33cl	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%	7
limbo series riesling sour 33cl 0.3%	7
limbo series yuzu 33cl 0.3%	7

tori

tori "popp" alcohol free cider 33cl	7
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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%	7
mikkeller iskold vienna lager 5.6%	7
mikkeller japanese rice lager 5% 44cl	7

põhjala

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

tuletorn

maale ipa 44cl 3.9%	7
kanamaja laager 44cl 4.8%	7
naiss ipa 44cl 4.5%	7
silm silm dipa 44cl 7.5%	7

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 monday to saturday
17 - 23