

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

sourdough focaccia  
/with del grillo olive oil €5  
/cantabrian sea anchovies €12

lasagna fritta (2pcs)  
with aioli €8

parsnip hummus  
with sourdough pita €15

smoked trout rilette  
with house croissants €16

open puff pastry pie with roasted leek  
and smoky cheese mousse €13

organic beef tartar with mustard aioli  
and crispy lavash €18

spring water trout and hollandaise sauce  
with salsa macha and celery root remoulade €24

hallimäe lamb fillet with madeira sauce  
and chicory €27

mussels in vadouvan sauce  
with crispy bread €21

venison fillet with parsnip puree and  
timut pepper sauce €27

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

sea buckthorn sorbet  
with coconut mousse €9

brillat savarin €10

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!

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we open for evening service from 17:30, so just few hours after our bakery calls it a day. karjase sai is baking pastries and bread from monday 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
orange lemonade "aranciata biologica" 35.5cl	5.5
karu kombucha 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

**põhjala**

virmalised 0%	7
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**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

BEER 33cl

**birrificio italiano**

tipopils 5.2%	7.5
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**mikkeller**

mikkeller hallo ich bin rasperry 3.7%	7.5
mikkeller iskold vienna lager 5.6%	7.5
mikkeller japanese rice lager 5% 44cl	7.5

**põhjala**

orange gose 33cl 5.5%	7.5
laager 44cl 4.7%	7.5
kosmos ipa 33cl 5.5%	7.5
õhtu porter 33cl 5.5%	7.5
helge 5%	7.5

**tuletorn**

dipa 44cl	7.5
karjase lager 44cl 4.7%	7.5

LIQUEUR 4cl

house limoncello <b>b</b>	6
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SPIRITS 4cl

**whiskey**

talisker 10 y/o	9
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**cognac**

cognac de luze vs gentry fine champagne	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 tuesday to saturday  
17:30 - 23:00