

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

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

olives from sicily €7

crispy smelts with saffron aioli €8

prosciutto from savigni farm
with house giardiniera €14

poesie oyster €5

local pea hummus with äntu chicken,
salsa macha and sourdough pita €15

trout crudo with blood orange ponzu
and watermelon radish €16

celery salad with caramelized walnuts
and pecorello cheese €15

grass-fed beef tartare with fresh artichoke
and bagna cauda €18

slow cooked spring water trout, roasted black salsify,
savagnin sauce and caramelized walnuts €24

agnolotti doppio with spinach, ricotta
and caramelized roscoff onion €20

organic saara pork chop with
charmoula and fries €22

sourdough pizza with tomato passata from del grillo,
basil and viinamärdi mozzarella €18

sourdough pizza with tomato passata from del grillo,
cantabrian sea anchovies and capers €20

sourdough pizza with prosciutto from savigni,
caramelized pineapple and viinamärdi mozzarella
and oregano €21

mille feuille with salted caramel
and creme diplomate €9

sea buckthorn sorbet
with coconut mousse €9

eton mess with winter citrus €9

24-month comte cheese with lavash
and apple jam €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!

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 |
| 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 |
|---------------|---|

tori

| | |
|-------------------------------------|---|
| tori "popp" alcohol free cider 33cl | 7 |
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HOT DRINKS

coffee

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| 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

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| green | 4 |
| oolong | 4 |
| black | 4 |

BEER 33cl

birrificio italiano

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| tipopils 5.2% | 7.5 |
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mikkeller

| | |
|--|-----|
| mikkeller hallo ich bin rasperry 33cl 3.7% | 7.5 |
| mikkeller iskold vienna lager 33cl 5.6% | 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 33cl 5% | 7.5 |

tuletorn

| | |
|-------------------------|-----|
| dipa 44cl | 7.5 |
| karjase lager 44cl 4.7% | 7.5 |

LIQUEUR 4cl

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|---------------------------------|---|
| house limoncello b | 6 |
| house quince schnapps b | 6 |
| house rhubarb schnapps b | 6 |

SPIRITS 4cl

whiskey

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| talisker 10 y/o | 9 |
|-----------------|---|

cognac

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| cognac de luze vs gentry fine champagne | 9 |
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mezcal

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| curro | 7 |
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tequila

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| espolon blanco | 6 |
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gin

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| junimpeerium blended dry gin | 6 |
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rum

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

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| moe mahe | 6 |
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grappa

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| cocchi grappa doree di moscaro | 9 |
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bitter

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|---------------|---|
| fernet branca | 6 |
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from wednesday to saturday
17:30 - 23:00