

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 €9

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

grilled freshwater trout with harissa, broad beans,
spinach and roasted peppers €24

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

grilled organic pork chop with
charmoula and fries €22

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

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

sourdough pizza with coppa from savigni,
tomato passata from del grillo
spicy honey and buffalo mozzarella €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
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
mikkeller	
mikkeller hallo ich bin raspberry 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	
house limoncello b	6
house quince schnapps b	6
house rhubarb schnapps b	6
SPIRITS 4cl	
whiskey	
talisker 10 y/o	9
cognac	
cognac de luze vs gentry fine champagne	9
mezcal	
curro	7
tequila	
espolon blanco	6
gin	
junimpeerium blended dry gin	6
rum	
zacapa 23 y/o gran reserva	9
vodka	
moe mahe	6
grappa	
cocchi grappa doree di moscaro	9
bitter	
fernet branca	6



from wednesday to saturday
17:30 - 23:00