

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

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

white asparagus with shrimp,  
vadouvan emulsion and potato chips €16

celery salad with caramelized walnuts  
and pecorino romano cheese €15

grass-fed beef tartare with artichokes  
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 chicken with  
charmoula and fries €22

mille feuille with salted caramel  
and creme diplomate €9

sea buckthorn sorbet  
with coconut mousse €9

almond and rhubarb trifle €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
<b>mikkeller</b>	
drinkin the sun wheat ale 33cl 0.3%	7
limbo series riesling sour 33cl 0.3%	7
<b>põhjala</b>	
virmalised 0%	7
<b>tori</b>	
tori “popp” alcohol free cider 33cl	7
HOT DRINKS	
<b>coffee</b>	
espresso	3
americano	3
cappuccino	4
caffe 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	
<b>renegade teafarmers tea</b>	
green	4
oolong	4
black	4

BEER 33cl	
<b>birrificio italiano</b>	
tipopils 5.2%	7.5
<b>mikkeller</b>	
mikkeller hallo ich bin rasperry 33cl 3.7%	7.5
mikkeller iskold vienna lager 33cl 5.6%	7.5
<b>põhjala</b>	
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
<b>tuletorn</b>	
dipa 44cl	7.5
karjase lager 44cl 4.7%	7.5
LIQUEUR 4cl	
house limoncello <b>b</b>	6
house quince schnapps <b>b</b>	6
house rhubarb schnapps <b>b</b>	6
SPIRITS 4cl	
<b>whiskey</b>	
talisker 10 y/o	9
<b>cognac</b>	
cognac de luze vs gentry fine champagne	9
<b>mezcal</b>	
curro	7
<b>tequila</b>	
espolon blanco	6
<b>gin</b>	
junimpeerium blended dry gin	6
<b>rum</b>	
zacapa 23 y/o gran reserva	9
<b>vodka</b>	
moe mahe	6
<b>grappa</b>	
cocchi grappa doree di moscaro	9
<b>bitter</b>	
fernet branca	6

barbared

from wednesday to saturday  
17:30 - 23:00