

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

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

olives from sicily €7

croquettes with garlic aioli (2pcs) €8

chanterelle hummus with
sourdough pita €15

tomato salad with ajo blanco
and elderflower €13

lähe farm's salad with black pepper,
cantabrian sea anchovies and kolotsi cheese €15

grass-fed beef tartare with
smoky austrian potato salad and tuna €16

bikini toast with kasispea farm beans
and 'nduja €15

grilled octopus with onion rings, mojo de ajo
and potato puree €24

roasted pepper ravioli with salted lemon
and brown butter sauce, ricotta salata and espelette €18

grilled organic chicken in jerk marinade
with escovitch and nama panko €22

mille feuille with salted caramel
and creme diplomate €9

strawberry-rhubarb sorbet
with coconut mousse €9

tres leches €9

brillat savarin
with grilled strawberry mostarda €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 monday to saturday at 17:00, 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
orange lemonade aranciata biologica 35.5cl	6
grapefruit lemonade pompelmo rosso biologico 35.5cl	6
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 33cl 0%	7
tori	
tori “popp” alcohol free cider 33cl 0%	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 kalve roastery 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 japanese rice lager 33cl 5.0%	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
uus maailm 33cl 4.7%	7.5
tuletorn	
ddh ipa 44cl	7.5
LIQUEUR 4cl	
house limoncello 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	
langleys london dry gin	5
junimpeerium blended dry gin	7
rum	
zacapa 23 y/o gran reserva	9
vodka	
moe mahe	6
grappa	
cocchi grappa doree di moscaro	9
bitter	
fernet branca	6

Barbare

from monday to saturday
17:00 - 23:00