

aperitif

champagne charles heidsieck brut reserve nv €14

negroni €10

americano €8

taste of barbarea

4 servings €55 / guest
served for the whole table

house focaccia

grassfed beef tartar

gruyere cheese, walnuts

or

whitefish carpaccio

burnt citrus vinaigrette

agnolotti

pumpkin fonduta, brown butter

slow cooked trout

almond sauce, bomba pantelleria

or

confit turkey thigh

jus, roasted jerusalem artichoke

barbarea tiramisu

wine pairing 30€ / guest

house focaccia

/sicilian olive oil €5

/cantabrian sea anchovies €12

sicilian olives €7

onion soup croquettes (2pcs)

comte cheese, aioli €7

hummus

roasted lamb from hallimäe, malawach €15

whitefish carpaccio

burnt citrus vinaigrette €17

grassfed beef tartar

gruyere cheese, walnuts €18

tardivo salad

pistachios, tahini sauce €15

agnolotti

pumpkin fonduta, brown butter €22

roasted celeriac

savagnin sauce and truffle €22

confit turkey thigh

jus, roasted jerusalem artichoke €24

slow cooked trout

almond sauce, bomba pantelleria €24

margherita

buffalo mozzarella, tomato passata,
basil, 24-month parmesan €18

funghi

truffle cheese, oyster mushroom,
winter chanterelle, shitake, stracciatella €21

pepperoni

buffalo mozzarella, pepperoni,
tomato passata, spicy honey €22

barbarea tiramisu

cardamom monkey bread, zacapa rum €9

mille feuille

apple caramel, creme diplomat €9

bergamot sorbet

black tea foam €9

ask your server for additional information
regarding 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
a 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	6
grapefruit lemonade pompelmo rosso biologico 35.5cl	6
karu kombucha 33cl	6
haage water still/sparkling 75cl	5
haage water still/sparkling 33cl	3

BEER

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

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	
karjase lager 44cl	7.5
ddh ipa 44cl	7.5

LIQUEUR 4cl	
house limoncello b	6

Barbare

from tuesday to friday
17:30 - 23:00
saturday
16:30 - 23:00