

aperitif

champagne famille delouvin meunier perpetuel nv €14

negroni €10

americano €10

taste of barbarea

4 servings €55 / guest

served for the whole table

house focaccia

grassfed beef tartar

guajillo chili aioli, corn chips

or

trout crudo

fermented tomato ponzu, potato and dill

agnolotti

pumpkin fonduta, brown butter

lake peipus pike perch

roasted black salsify, szechuan pepper hollandaise

or

beef strip loin

smoked beurre blanc, green chili relish

barbarea tiramisu

cardemom monkey bread, zacapa rum

or

bergamot sorbet

black tea foam

house focaccia

/sicilian olive oil €5

onion soup croquettes (2pcs)

comte cheese, aioli €9

roasted celeriac hummus

mushroom zhough, pita bread €15

trout crudo

fermented tomato ponzu, potato and dill €17

grassfed beef tartar

guajillo chili aioli, corn chips €18

agnolotti

pumpkin fonduta, brown butter €22

lake peipus pike perch

roasted black salsify, szechuan pepper hollandaise €24

beef strip loin

smoked beurre blanc, green chili relish €24

margherita

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

funghi

truffle cheese, oyster mushroom,  
winter chanterelle, shitake, stracciatella €22

pepperoni

buffalo mozzarella, pepperoni,  
tomato passata, spicy honey €23

barbarea tiramisu

cardemom monkey bread, zacapa rum €9

lemon-pistacchio tart

mascarpone cream €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.  
from wednesday to friday at 17:30.  
on saturday at 16:30.  
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
haage water still/sparkling 75cl	5
haage water still/sparkling 33cl	3

## BEER

<b>mikkeller</b>	
drinkin the sun wheat ale 33cl 0.3%	7
limbo series riesling sour 33cl 0.3%	7

<b>põhjala</b>	
virmalised 33cl 0.5%	7

<b>tori</b>	
tori "popp" alcohol free cider 33cl 0%	7

## BEER 33cl

<b>mikkeller</b>	
mikkeller japanese rice lager 33cl 5.0%	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

<b>tuleturn</b>	
karjase lager 44cl	7.5
ddh ipa 44cl	7.5

## LIQUEUR 4cl

house limoncello <b>b</b>	6
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*Barbare*

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