

MENU

REFRESHERS

Tap water 0,5l/1 l	1/1,5
Aura water, sparkling 0,3 l	3
Aura water, still 0,3 l	3
Juice 0,25 l	3,5
Fritz-kola 0,3 l	4,7
Fritz-kola(no added sugar) 0,3 l	4,7
Fritz-limo lemon 0,3 l	4,7
Fritz-limo orange 0,3 l	4,7

ESTONIAN HANDMADE REFRESHERS

Õun Drinks	
Organic sparkling juice drinks	
Apple 0,3 l	4,9
Rhubarb 0,3 l	4,9
Cherry 0,3 l	4,9
Apple-mint (no added sugar) 0,3 l	4,9
Apple-ginger (no added sugar) 0,3 l	4,9

Organic sparkling celebration drink	
Rhubarb-spruce (alcohol free) 0,75 l	19
Apple-juniper (alcohol free) 0,75 l	19

COFFEE/TEA

Coffee: cup/pot	3,5/5
Tea: cup/pot	3,2/5

BEER

A. Le Coq Premium (Lager 4,7%) 0,3 l /0,5 l	6/7
GIN Long Drink (5,5%) 0,3 l /0,5 l	6,5/8
BOTTLED	
Koch Brewery (Estonia)	
Lindprii (Pale ale 5%) 0,3 l	6,5
New Holland (Dark lager 6%) 0,3 l	6,5
Nebula (Weizen 5,2%) 0,3 l	6,5
Kallis (honey beer 4,8%) 0,3 l	6,5
Koch Kipper (IPA 6,2%) 0,3 l	6,5
Porter (7,5%) 0,3 l	6,5
Estonian Burger Factory (BBQ Red Ale 4,8%) 0,3 l	6,5

Mikkeller Brewey (Denmark)	
Drink`in The Sun (alcohol free 0,3%) 0,3 l	7,5

ESTONIAN HANDMADE CIDER

City Cider	
Apple dry 5,5% 0,3 l	7,5
Apple-strawberry 5,5% 0,3 l	7,5
Apple semi-dry 5,5% 0,3 l	7,5
Alcohol free apple cider 0,3 l	7,5

ORGANIC WINE & CAVA

Cava Lacrima Baccus Brut Reserva, Spain, 75 cl	32
Cava Lacrima Baccus Rose, Brut Reserva, Spain,75 cl	2

White wine

Chardonnay,Torrentés, Mendoza, Argentina 18 cl/75 cl (vegan)	8/30
Riesling, Classic, Kendermanns, Germany 18 cl/75 cl	8/30
Sauvignon Blanc, Reyneke, South-Africa, 75 cl	33

Red wine

Malbec Cuma, Argentina, 18 cl/75 cl	8/30
Cabernet Sauvignon, Mendoza, Argentina 18 cl/75 cl	8/30

MENU

BURGERS

„Factory Classic“ organic beef, cheddar, marinated onions	13,5
„Burning Hell“   organic beef, red onions w/chilli, cheddar	14,5
„Homemade Pulled Pork“ slow-cooked pork 10 hours, coleslaw	15
“Cheesy crispy chicken” chicken patty, roasted garlic aioli, coleslaw	15,5
“Hot honey crispy chicken”  chicken patty, jalapeño, honey chilli sauce, coleslaw	16
„Gouda & smoky bacon“ organic beef, gouda cheese, smoky bacon	16
„BBQ Old Tallinn“ organic beef, smoky cheese, BBQ sauce w/liqueur	17
“Truffle pesto & double cheese” organic beef, truffle pesto, cheddar & gouda cheese	17
Miniburgers choice 3 pc organic beef (200g), truffle pesto, bacon, BBQ	19,5
Vegan burger „Thormi“ vegan cheese, bun, BBQ aioli	15
Chef’s “Waugy Retro” w/fishing lure Rustic “WFL” wagyu beef w/garlic cheese ham rolls	15/28



Additions	
egg • jalapeño • cheddar • gouda	2,5
blue cheese • smoky bacon • kimchi	3
gluten free bun	3

SNACKS

Homemade fries	6,5
Homemade fries w/ cheddar cheese	7,5
Sweet potato fries	8
Sweet potato fries w/kimchi	9,5
Halloumi cheese w/onion jam	10
Homemade onion rings	8
Taco ships w/pulled pork & cheese	10
Homemade chicken nuggets w/sweet chilli 8 pc 	8,5
Jalapeño poppers 4 pc 	10
Sauces	
ketchup	1,2
chipotle mayo, lime mayo, chilli salsa  	2,5
BBQ aioli, roasted garlic aioli	2,8
truffle mayo	2,8

SLOPPY FRIES

„Sloppy fries“ w/ pulled pork	16,5
„Sloppy fries“ w/ crispy chicken	16,5
„Sloppy fries“ w/ Estonian organic steak	18
„Sloppy fries“ vegan	15,5

FOR KIDS

Cheese burger w/ fries and organic juice	9,5
Crispy chicken burger w/ fries and organic juice	9,5
Homemade chicken nuggets w/ fries and organic juice	8,5

OTHER MAINS

Cheese crusted tortilla wrap w/chicken	10
Tortilla wrap “Philly cheese steak”	12
„El Jefe“ Cubano smoky pork, ham, gouda cheese, pickles	16,5
“Cheesy crispy chicken” sandwich crispy chicken, tomato, marinated onion, BBQ sauce	16,5
Grilled organic steak (300g) fries, coleslaw	27

POKE BOWL

Grilled chicken	15,5
Grilled salmon on cedar plank	16,5
Organic steak	18
Asian style tofu (vegan)	14

SWEETS

Blueberry cheesecake	8,5
Chocolate fondant w/ ice cream	8,5

Vegan sauces: ketchup, chilli salsa, BBQ aioli, lime and chipotle mayo.
We only use free range chicken eggs. Estonian organic beef patty 170 g.
Please inform the waiter if you have any allergies or intolerance for specific products!