

MENU

REFRESHERS

Tap water 0,5l/1 l	0,5/1
Aura water, sparkling 0,3 l	2,5
Aura water, still 0,3 l	2,5
Juice 0,25 l	2,5
Fritz-kola 0,3 l	3,5
Fritz-kola(no added sugar) 0,3 l	3,5
Fritz-limo 0,3 l	3,5

ESTONIAN HANDMADE REFRESHERS

Õun Drinks	
Organic sparkling juice drinks	
Apple 0,3 l	3,9
Rhubarb 0,3 l	3,9
Gooseberry 0,3 l	3,9
Apple-mint (no added sugar) 0,3 l	3,9
Apple-ginger (no added sugar) 0,3 l	3,9
Organic sparkling celebration drink	
Rhubarb-spruce (alcohol free) 0,75 l	16
Apple-juniper (alcohol free) 0,75 l	16

COFFEE/TEA

Coffee: cup/pot	2,5/5
Estonian organic tea: cup/pot	2,5/5

BEER

A. Le Coq Premium (Lager 4,7%) 0,3 l /0,5 l	4,5/5,5
Koch Brewery	
Kipper (IPA 6,2%) 0,3 l /0,5 l	5/6
Blond (Belgian ale 6%) 0,3 l/0,5 l	5/6

BOTTLED

Koch Brewery	
New Holland (Dark lager 6%) 0,3 l	6
Lindprii (Pale ale 5%) 0,3 l	6
Nebula (Weizen 5,2%) 0,3 l	6
BrewDog Brewery (Scotland)	
Punk IPA, (5,6%) 0,3 l	6
Elvis Juice (<i>Grapefruit Infused IPA, 6,5%</i>) 0,3 l	6
Dead Pony Club (<i>Session IPA, 3,8%</i>) 0,3 l	6
Mikkeller Brewey (Denmark)	
Drink'in The Sun (alcohol free 0,3%) 0,3 l	6

ESTONIAN HANDMADE CIDER

City Cider	
Apple dry 5,5% 0,3 l	6,5
Apple semi-dry 5,5% 0,3 l	6,5
Apple-strawberry 5,5% 0,3 l	6,5
Alcohol free apple cider 0,3 l	6,5

ORGANIC WINE & CAVA

Cava Lacrima Baccus Brut Reserva, Spain, 75 cl	28
Cava Lacrima Baccus Rose, Brut Reserva, Spain,75 cl	29

White wine

Castaño Macabeo Spain 18 cl/75 cl (vegan)	7/26
Catarratto, Pinot Grigio, Italy 18 cl/75 cl (vegan)	8/28
Sauvignon Blanc Semillon, Reyneke, South-Africa, 75 cl	29

Red wine




Malbec Cuma, Argentina, 18 cl/75 cl	7/26
Shiraz Cabernet Sauvignon, Reyneke, South-Africa 75 cl	31

MENU



BURGERS

„Factory Classic“ organic beef (180 g), cheddar cheese, marinated onions	11,5
„Burning Hell“   organic beef (180 g), red onions w/chilli	12,5
„True-blue“ organic beef (180 g), blue cheese, rucola	13
“Cheesy crispy chicken” chicken patty, rucola, roasted garlic aioli	13
„Chipotle & onion ring“ organic beef (180 g), onion rings, chipotle sauce	14
„Gouda & smoky bacon“ organic beef (180 g), cheese, smoky bacon	14
„Onion jam & Brie cheese“ organic beef (180 g), onion jam, Brie cheese	15
„BBQ Old Tallinn“ organic beef (180 g), cheddar, BBQ sauce w/liqueur	15
“Truffle pesto & double cheese“ organic beef (180 g), truffle pesto, cheddar & gouda cheese	15
Miniburgers choice 3 pc organic beef (200g), w/truffle pesto, bacon & onion jam, blue cheese	17,5
Vegan burger „Thormi“ vegan cheese, bun, BBQ aioli	13
Additions	
egg • jalapeño • cheddar • smoky bacon • gouda	2
gluten free bun • blue cheese • kimchi	2,5

FRIES

Homemade fries	5,5
Homemade fries w/ cheddar cheese	6,5
Homemade fries w/ roasted onions & cheddar cheese	7
Homemade fries w/garlic & herbs	7
Homemade fries w/kimchi 	8
Sweet potato fries	6,5
Sauces	
ketchup	0,5
chilli salsa  	1,5
kimchi mayo, chipotle mayo, lime mayo	1,5
BBQ aioli, roasted garlic aioli, horseradish sauce	2
truffle mayo	2

SLOPPY FRIES

„Sloppy fries“ w/ jalapeño poppers & bacon  	14
„Sloppy fries“ w/ crispy chicken	14
„Sloppy fries“ w/ Estonian organic steak	15

FOR KIDS

Cheese burger w/ fries and organic juice	8
Crispy chicken burger w/ fries and organic juice	8

CUBANO/SANDWICH

„El Jefe“ Cubano smoky pork (180g) ham, cheese, pickles,	14
“Cheesy crispy chicken” sandwich crispy chicken, rucola, tomato, marinated onion, BBQ sauce	14
„Chipotle steak” sandwich organic steak (150g), tomato, spinach, cheddar, onion rings	15

POKE BOWL

Grilled chicken	13
Grilled salmon on cedar plank	14
Grilled salmon on cedar plank w/kimchi	15
Organic steak	15
Asian style tofu (vegan)	13

SWEETS

Blueberry cheesecake	7
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Vegan sauces: ketchup, chilli salsa, BBQ aioli, kimchi mayo, lime and chipotle mayo.

We only use free range chicken eggs.

Please inform the waiter if you have any allergies or intolerance for specific products!