

HÄRG

MENU

Valid from 01.10.2019

SNACKS

DIRTY STEAK	15 €
Marble beef ribeye steak cooked straight on charcoal	
CHILI POPPER	7 €
Red chili, goat's cheese, coldsmoked bacon, baby carrot, kale	
OX TONGUE	7 €
Sundried cherry tomato	
VEGGIE CHIPS (VG)	7 €
Guacamole	
ASPARAGUS (V)	7 €
OLIVES (VG)	6 €
BILTONG, CHEESE, OLIVES	17 €

STARTERS

BEEF TARTARE	15 €
Beef fillet, cucumber, cherry tomato, onion, coriander, chili	
DUCK HEART	9 €
Pak choi, carrot, teriyaki, chili	
SCALLOP	9 €
Cauliflower puree, Pernod sauce, dill-oil, vegetable julienne	
POKE	14 €
Tuna, avocado, salad onion, sesame seed, lime	
SALMON CEVICHE	9 €
Lime, orange, celery, onion, chili, garlic, coriander	
TOMATO CEVICHE (VG)	7 €
Tomato, red onion, coriander, yuzu, black pepper	
SPINACH (V)	9 €
Parmesan, olive oil, lime, chili, filo	
SELECTION OF HÄRG'S STARTERS	46 €
Dirty steak, chili popper, poke, beef tartare, olives	

(V) vegetarian (VG) vegan

Please ask your waiter about allergen, lactose and gluten content.

SOUPS

BOUILLABAISSE	9 €
King prawns, mussels, octopus, sea bass, vegetables, rouille, orange	
JERUSALEM ARTICHOKE SOUP (V)	5 €
White wine, double cream, butter, dill oil	

MAINS

Extra side orders available!

MARBLE STEAK (250 g*)	29 €
Aged beef ribeye, cherry tomato on the vine, green beans, meat sauce	
BEEF TENDERLOIN (250 g*)	29 €
Cauliflower puree, baby-carrot, caramelized red onion, meat sauce	
FLANK STEAK (200 g*)	17 €
Leek, garden peas, meat sauce	
STEWED GRILL-LAMB	19 €
Potato <i>au gratin</i> , vegetables, creamy sauce	
TENDER PORK WITH CRISPY CRACKLING	14 €
Pork, red cabbage, baby carrot, sweet potato puree, apple	
HÄRG BURGER	11 €
Black Angus beef patty, brioche, beef tomato, red onion, coleslaw, chunky chips	
BURNT GOAT'S CHEESE (V)	11 €
Mixed salad, beetroot, pomegranate, strawberry, berry sauce	
CABBAGE WITH CABBAGE (V)	11 €
Grilled Savoy cabbage, ginger-cabbage, cheese sauce, parmesan, pistachio, pomegranate	
HÄRG FEST	86 €
Dirty steak, stewed grill-lamb, flank steak, tender pork with crispy crackling, duck breast, mashed potato, creamed spinach, superfood, tabbouleh, pickled cucumber	

* Weight before cooking

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MAINS

Extra side orders available!

Poultry and fish

DUCK BREAST Duck fillet, mashed sweet potato, beetroot	15 €
CHILIAN SEABASS Courgette risotto, sundried cherry tomato, miso, chili	33 €
SALMON ON PLANK Asparagus, citrus sauce	19 €
SEAFOOD PAELLA Sea bass, calamari, squid, king prawns, shellfish, chorizo, rice, lime, saffron, chili	21 €

Sauces

MEAT SAUCE	2 €
CITRUS (V)	2 €
ROUILLE (V)	2 €
GUACAMOLE (VG)	2 €

(V) vegetarian (VG) vegan

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SIDES

Hot sides

CHARCOAL POTATO (V) 4 €
Sour cream, black salt flakes

MASHED POTATO (V) 4 €
Potato, mozzarella

CHUNKY CHIPS (V) 5 €
Large chips, parmesan, rouille

WOK VEGETABLES (VG) 5 €
Vegetables, buckwheat

COURGETTE RISOTTO (V) 5 €

CABBAGE-GINGER SALAD (VG) 5 €

CREAMED SPINACH (V) 5 €
Double cream, garlic

Cold sides

SUPERFOOD (VG) 6 €
Avocado, baby spinach, sprouts, red onion, physalis, cherry tomato, goji berry

TABBOULEH (VG) 5 €
Tomerry, pomegranate, bulgur wheat, dill, parsley, spring onion, mint, lemon, olive oil

SPINACH (V) 4 €
Parmesan, olive oil, lime, chili, filo

COLESLAW (V) 3 €
Red cabbage, kohlrabi, carrot

PICKLED CUCUMBER (VG) 3 €

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DESSERTS

CHOCOLATE CAKE (V)		8 €
SORBET CAKE (V)		8 €
Dark chocolate, strawberry, pistachio, lemon		
CRÈME BRÛLÉE (V)		7 €
Coffee brulee and vanilla brulee		
HÄRG'S SELECTION OF CHOCOLATE TRUFFLES (V)		11 €
APEROL SORBET (VG)		5 €
SORBET (VG)		3 €
AFFOGATO (V)		5 €
Härg's artisan ice-cream, espresso		
ICE-CREAM MILK SHAKE (V)	35 cl	4 €
Vanilla ice-cream, plum juice		
ICE-CREAM MILK SHAKE WITH BRANDY (V)	35 cl	8 €

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FRESH JUICES AND SMOOTHIES

Slowly squeezed fresh juices with pulp 25 cl

ORANGE (VG) 5 €

ORANGE, CARROT (VG) 5 €

GRAPEFRUIT (VG) 5 €

BEETROOT, APPLE, GINGER (VG) 5 €

Healthy smoothies

(no added sugars, water or any other ingredients) 35 cl

GREEN (VG) 6 €

cumber, baby spinach, avocado, pineapple, banana, passion, ginger, cocoa nibbs

YELLOW (VG) 6 €

Melon, pineapple, banana, lemon

DRINKS

Soft drinks

HÄRG WATER sparkling/still	50 cl	1 €
MINERAL WATER RÖMERQUELLE sparkling/still	33 cl	3 €
MINERAL WATER LURISIA sparkling/still	33 cl	4 €
MINERAL WATER VÄRSKA ORIGINAL	33 cl	2.50 €
HÄRG ARTISAN LEMONADE (black currant-raspberry, rhubarb-apple)	45 cl	3 €
A.LE COQ LIMONAAD (traditional lemonade)	33 cl	2.50 €
FENTIMANS LEMONADE (Rose/Victorian)	27,5 cl	5 €
AURA JUICE (orange, mix, tomato, plum, cranberry, grape, apple)	30 cl	2 €
COCA-COLA, COCA-COLA ZERO, FANTA	25 cl	3 €
KVASS IMPERIAL	40 cl	3 €
TONIC (Fever Tree Light Indian, Swiss Mountain Spring Classic, Fentimans Connoisseurs, Franklin & Sons Indian, Swiss Mountain Spring Soda Water, Swiss Mountain Spring Ginger Ale, Swiss Mountain Spring Bitter Lemon, Swiss Mountain Spring Rosemary, Fentimans Botanical, Fever Tree Aromatic, Fever Tree Elderflower)	20 cl	3 €

Hot drinks

COFFEE, ESPRESSO	2 €
CAPPUCCINO, LATTE	3 €
HOT COCOA	3 €
IRISH COFFEE	8 €
HERBAL TEA, CUP/POT	2 €/4 €
FRUIT TEA, POT (apple tea with raspberry and blueberry, traditional apple)	4 €
HERBAL TEA "GIN & TONIC" (alcohol free), POT	5 €

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MASHED POTATO (V) Potato, mozzarella	4 €
CHUNKY CHIPS (V) Large chips, parmesan, rouille	5 €
WOK VEGETABLES (VG) Vegetables, buckwheat	5 €
COURGETTE RISOTTO (V)	5 €
CABBAGE-GINGER SALAD (VG)	5 €
CREAMED SPINACH (V) Double cream, garlic	5 €

Cold sides

SUPERFOOD (VG) Avocado, baby spinach, sprouts, red onion, physalis, cherry tomato, goji berry	6 €
TABBOULEH (VG) Tomerry, pomegranate, bulgur wheat, dill, parsley, spring onion, mint, lemon, olive oil	5 €
SPINACH (V) Parmesan, olive oil, lime, chili, filo	4 €
COLESLAW (V) Red cabbage, kohlrabi, carrot	3 €
PICKLED CUCUMBER (VG)	3 €

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Casual fine dining in restaurants HÄRG and PULL

Restaurants HÄRG and PULL are created and owned by famous grill masters Enn Tobreluts, Hanno Kuul and Andres Tuule, who together founded PULL in 2016 and HÄRG in 2018.

Enn is internationally recognized BBQ and grill chef and catering owner and a valued consultant to the local meat industry. He is also the Head Judge at the local grilling festival Grillfest and main distributor to various barbecue and grilling products and devices. His work started in 1996, when he was just 20 years old, in 2016 he was awarded a lifetime achievement award "Remarkable contribution towards developing Estonian barbecue culture". Both Hanno and Andres have been working in catering and restaurant industry for several years now and between them have gained a significant experience in preparing and serving food. Together, all three men have formed a professional team and contribute their best knowledge, skills and talent to operate the restaurants.

Restaurants HÄRG and PULL aim to offer its customers best quality steaks, meats cooked on low temperatures, delicious grill dishes together with super-healthy salads, freshly pressed fruit and vegetable juices and smoothies. Fine wines and other beverages are also available. Most of wines are available by glass and bottle, most of them with Coravin method. The wine list at HÄRG is particularly extensive. Only premium quality raw produce is used at both HÄRG and PULL, sourced from the best farms and manufacturers across the world. The emphasis here is to cook on real fire as most dishes are being cooked over hot charcoal, and some even inside the charcoal. One of the restaurant's signatory dishes is Enn Tobreluts' 'dirty steak', where the meat is cooked directly in the charcoal.

Together, the fantastic food, great music and stylish, contemporary interior create a cosy atmosphere and a unique dining experience. The interior has been designed by Ace of Space's internal architect Ines Haak, and designer Aap Piho, the paintings on the walls have been painted by a talented young artist Silver Koppel. The graphic styling has been created by Eastwood Advertising.

Enn Tobreluts and his team have been providing luxury grill and BBQ catering, cooking courses and shows since 2006. We also offer catering within both of our restaurants, provided by the restaurants and the BBQ Entertainment Team. Both PULL and HÄRG offer excellent space for corporate events, meetings and various parties and smaller events. Our 50 seat outdoor terrace is open throughout the summer season.

The history of Maakri Quarter

The architecture of the Maakri Quarter is not based on a single leitmotif, but grew out of the eventful history of the Kivisilla district of Tallinn. The Kivisilla district, which was the first industrial area in Tallinn and which is known as the cradle of Estonian industry, sprang up next to the Härjapea River. The land was purchased in 1877 by one Theodor Grünwaldt, who laid the foundations for Estonia's biggest leather factory. The frontage along Maakri Street gained the appearance it retains to this day between 1909 and 1912. In 1909 the existing buildings on the corner of Maakri and Pääsukese Streets were joined together and thoroughly redesigned by Jacques Rosenbaum, an Estonian architect with Baltic German roots. Within two years, another grand building designed by the same architect had been constructed alongside the first. Its first floor, influenced by the Art Nouveau style popular at the time, was made from unrendered punctured slate, while the remainder of the street-front façade was in New Historicist style. This was followed in 1912 by a stone building, again designed by Rosenbaum, which completed the street frontage on the corner of Maakri and Tornimäe Streets. With its construction, the Härjapea River was relegated to sewer status beneath the buildings. Opening its doors in the Maakri Quarter in 1921 was the country's largest and most famous shoe factory, Union. In 1940 the factory was nationalised, eventually being renamed in 1951 as the Kommunaar integrated leather and shoe production works. In 1991 it changed its name to Linda, retaining it until production came to an end in 1997.

Maakri Quarter as you can see it today was opened on 2018. When starting to plan the contemporary look of the Maakri Quarter business centre, renowned architect Rasmus Tamme took on the task of seamlessly blending the new buildings into the historical environment around them. The character of the quarter is therefore rich in diversity, whether viewed close up or from afar. The 110-metre highrise forms the main façade of the quarter and is a new landmark in Tallinn. All of the buildings, new and old alike, are linked by a shared foyer and courtyard. This has led to the creation of a people-friendly urban environment in which there are seven distinct buildings rather than one large, indistinguishable mass. At street level, the Maakri Quarter is open to all of the streets that surround it. Access from the streets is to the buildings themselves as well as to the landscaped courtyard and its terraces.

With entrance from Tornimäe street you can also find restaurant HÄRG with it's relaxing outside terrace right in middle of the contemporary city.