

PULL

MENU

Valid from 20.03.2023

SNACKS & STARTERS

DIRTY STEAK Marble beef ribeye steak cooked straight on charcoal	18 €
BEEF TARTARE Beef fillet, pickle, cherry tomato, onion, caper, coriander, chili	18 €
CHICKEN LIVER PÂTÉ Onion jam, crispbread	13 €
CEVICHE Octopus, sea bass, king prawn, avocado, mango, chili, lime	16 €
WAKAME SALMON Edamame, avocado, lemon, chili, ginger	16 €
TOMATO TARTARE (V) Caper, chili, egg-confit, crispbread	13 €
OYSTER MUSHROOM PÂTÉ (VG) Chickpea, lingonberry, rice oil, lemon, crispbread	13 €
BURRATA (V) Avocado, black lentils, tomato, white radish, herb oil	15 €
BURNT GOAT'S CHEESE (V) Mixed salad, beet, pomegranate, strawberry, berry sauce	16 €
OLIVES (VG)	6 €

SOUP

AIRY PUMPKIN (V) Whipped cream, maitake, onion, ponzu	9 €
SHI SOUP Sauerkraut, pearl barley, meat, beef stock	8 €

(V) vegetarian (VG) vegan

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

MAIN COURSES

Extra side orders available!

MARBLE STEAK (250 g*) Aged beef ribeye, cherry tomato on the vine, romanesco, red wine sauce	37 €
FLANK STEAK (200 g*) Leek, garden pea, meat sauce	29 €
PULLED BEEF RIBS Baby-beet, Padròn pepper, mustard-mayo	35 €
STEWED GRILL-LAMB Potato au gratin, vegetable, creamy sauce	24 €
IBERICO PORK Smoked red pepper puree, Chimichurri	26 €
PULLED PORK Slow cooked pork, mashed potato, onion	17 €
PULLED PORK BURGER Pulled pork, bun, frillice, pickled red onion, coleslaw, chunky chips	17 €
PULL'S BURGER Black Angus, bun, beef tomato, pickled red onion, coleslaw, chunky chips	17 €
VEGAN BURGER (VG) Vegan patty, bun, beef tomato, pickled red onion, kohlrabi salad, chunky chips	17 €
MUSHROOM (V) Portobello, "dirty" pepper, artichoke, garlic, onion, parmesan, chives	16 €

Poultry and fish

DUCK BREAST FILLET Mashed sweet potato, beet, asparagus	25 €
CRISPY PIKE PERCH Parsley crème-fraîche sauce, mashed potato	22 €
SALMON ON PLANK Asparagus, citrus sauce	25 €

* Weight before cooking

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SIDES

Hot sides

CHARCOAL POTATO (V) Soured cream, black salt flakes	6 €
CHUNKY CHIPS (V) Parmesan, rouille	6 €
MASHED POTATO (V) Mozzarella	6 €
WOK VEGETABLES (VG) Vegetable, raw buckwheat	7 €

Salads

SUPERFOOD (VG) Avocado, baby spinach, sprouts, red onion, physalis, cherry tomato, goji berry	8 €
GREEN SALAD (V) Pine nuts, parmesan	7 €
KOHLRABI (VG) Lime, extra virgin olive oil, chives, chili	7 €
COLESLAW (V) Red- and white cabbage, kohlrabi, carrot	6 €
SALTED CUCUMBER (VG)	5 €

Sauces

RED WINE	2 €
CITRUS (V)	2 €
ROUILLE (V)	2 €
CHIMICHURRI (VG)	2 €
GUACAMOLE (VG)	2 €

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DESSERTS

CHOCOLATE HALVAH (V) Whipped cream, pineapple salsa, passion foam	11 €
PISTACHIO & PASSION (V)	11 €
CRÈME BRÛLÉE BAILEYS (V) Chocolate sand, meringue	8 €
SORBET (VG)	6 €
ICE-CREAM MILKSHAKE (V) Vanilla ice-cream, plum juice	6 €
ICE-CREAM MILKSHAKE WITH BRANDY (V)	9 €

FRESH JUICES AND SMOOTHIES

Slowly squeezed fresh juices with pulp

ORANGE (VG)	7 €
GRAPEFRUIT (VG)	7 €

Healthy smoothies

(no added sugar, water or any other ingredients)

ORANGE (VG) Mango, melon, banana, buckthorn	7 €
GREEN (VG) Cucumber, baby spinach, avocado, banana, orange, passion fruit, ginger	7 €

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DRINKS

Cold drinks

PULL VESI sparkling / still	50 cl	1 €
HAAGE WATER sparkling / still	33 cl	4 €
	75 cl	6 €
PULL'S ARTISAN LEMONADE (black currant-raspberry, rhubarb-apple)	45 cl	6 €
HARTRIDGES CELEBRATED LEMONADES Rose, Dandelion & Burdock, Raspberry	33 cl	6 €
AURA JUICE (orange, mix, tomato, plum, cranberry, grape, apple)	30 cl	3 €
COCA-COLA, COCA-COLA ZERO, FANTA	25 cl	4 €
TONIC WATER Hartridges Indian, Fever Tree Aromatic, Fever Tree Elderflower, The London Essence Grapefruit & Rosemary, The London Essence Ginger Ale, Swiss Mountain Spring Bitter Lemon	20 cl	3 €
ARTISAN DRINKS TONIC WATER Artisan Skinny London, Artisan Violet Blossom, Artisan Yuzu Tokyo, Artisan Pink Citrus, Artisan Barrel Smoked Cola	20 cl	4 €

Hot drinks

COFFEE, ESPRESSO	4 €
CAPPUCCINO, LATTE	5 €
HOT COCOA	5 €
IRISH COFFEE	9 €
HERBAL TEA, CUP/POT	4 € / 6 €

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Casual fine dining at Restaurant PULL

Restaurants HÄRG and PULL are owned by famous grill masters Enn Tobreluts and Andres Tuule. PULL was founded in 2016 and HÄRG in 2018.

Enn is internationally recognized BBQ and grill chef and catering owner. He is also the Head Judge at the local grilling festival Grillfest and main distributor with his company BBQ Entertainment OÜ to various BBQ products, spices, drinks etc. 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 BBQ culture". Andres, the general manager of PULL and HÄRG, has been working in catering and restaurant industry over 30 years.

Restaurant PULL aims 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. Only premium quality raw produce is used at 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 of PULL has been created by Eastwood Advertising.

Among other accolades earned over the years, restaurant PULL was also recognized in the prestigious Michelin Guide in 2022.

In addition to the above, the PULL team organize catering and cooking courses. Enn Tobreluts and his team have been providing luxury grill and BBQ catering, cooking courses and shows since 2006.

The merchandise cupboard offers a chance to purchase PULL branded reusable shopping bags, plaid blankets, steak knives, Enn Tobreluts trademark spice mixes and other fascinating products. Further info can be found from your waiter/waitress.

The grain elevator building of Rotermann Factories

(built in 1904–1930)

The history of Rotermann Quarter dates back to 1829 when Rotermann Factories was established by Christian Abraham Rotermann, which initially was a merchant court dealing primarily with construction material production, import and export. In time, the business expanded to build a department store, a starch factory, a spirit factory, a pasta factory etc. A brand new flour mill was built in 1890, and the grain elevator building in Hobujaama Street in 1900, which was extended and completed in 1904.

The buildings went through a re-development in 1930s, during which the grain elevator was extensively renovated and re-designed. Rotermann Factories Enterprise ceased trading and was nationalized in 1945. One of the key industries of Rotermann Quarter during the occupation was the bread manufacturing - the production facility Leibur used the Hobujaama building as a bread factory even until the latter part of the 1980s. The Soviet-era atmosphere of the Rotermann Quarter has been immortalized in the world cultural history as the decaying industrial area became the set for the majority of scenes for 'Stalker', a film by Andrei Tarkovsky. Industrial manufacturing stopped in most of Rotermann Quarter buildings by the 1990s.

2006 saw the start of renovation and re-development work in Rotermann Quarter. The area was designated historically valuable by the National Heritage Board in 2011 and therefore the old industrial buildings that have found a new function should coexist peacefully with high quality contemporary architecture. The grain elevator, which is the Quarters biggest and most spectacular building, has also become a home for Restaurant PULL. Renovation works for the grain elevator building started in 2015, in order to adjust the building for its new tenants. A fully functional, modern restaurant kitchen was fitted in the former elevator rooms along with high-tech grill devices. The restaurant seats about 90 people over its two floors, an outside courtyard terrace is open in summer season.



You are also welcome to our
RESTAURANT HÄRG

Maakri 21, Tallinn

(entrance from Tornimäe street)

Bookings: **+372 5382 5003**, bookings@harg.ee

www.harg.ee

INTERESTING IN CATERING OR COOKING COURSES?

Luxury catering can be arranged for your garden party, company outing or even a wedding party! We provide and guarantee unbeatable experience of best food, superior service and all-inclusive packages.

For further information please contact us on

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