

PULL

MENÜÜ
MENU

Kehtib alates | *Valid from*
08.03.2024

SUUPISTED & EELROAD

SNACKS & STARTERS

- SÖESTEIK | DIRTY STEAK** 18 €
Otse sütel küpsetatud lihaseise marmorsteik
Marble beef ribeye steak cooked straight on charcoal
- VEISELIHA-TARTAR | BEEF TARTARE** 18 €
Veisesisefilee, soolakurk, kirsstomat, sibul, kappar, koriander, tšilli, parmesan
Beef fillet, pickle, cherry tomato, onion, caper, coriander, chili, parmesan
- KANAMAKSAPASTEET | CHICKEN LIVER PÂTÉ** 13 €
Sibulamoos, krõbedik | *Onion jam, crispbread*
- CEVICHE** 15 €
Kaheksajalg, huntahven, hiidkrevett, avokaado, mango, tšilli, laim
Octopus, sea bass, king prawn, avocado, mango, chili, lime
- LÕHEMOSAIIK | SALMON MOSAIC** 15 €
Jalapeno, forellimari, kurgi-laimikaste, ürdiõli, greip, *furikake*
Jalapeno, trout roe, cucumber-lime dressing, herb oil, grapefruit, furikake
- HUMMUS (VG)** 8 €
Päikesekuivatatud tomat, kikerhernes, seesamiseemnepasta, bataadikrõps, kale, ürdiõli
Sun-dried tomato, chickpea, tahini, sweet potato crisps, kale, herb oil
- BURRATA (V)** 15 €
Spargel, rukola, maasikas, marineeritud arbuusredis, pesto
Asparagus, rocket, strawberry, pickled watermelon-radish, pesto
- JUUSTUVALIK | CHEESE PLATE (V)** 21 €
Oliiv, *ciabatta*, viigimarjamoos
Olive, ciabatta, fig jam
- OLIIVID | OLIVES (VG)** 6 €
- KREEMINE PASTINAAK | CREAMY PARSNIP SOUP (V)** 8 €
Rõõsk koor, panko, *chorizo*
Double cream, panko, chorizo
- ŠI SUPP | SHI SOUP** 8 €
Hapukapsas, odrakruup, liha, veisepuljong
Sauerkraut, pearl barley, meat, beef stock

(V) vegetaarne | *vegetarian* (VG) vegan | *vegan*

Allergeenide, laktoosi ja gluteeni sisalduse kohta küsi teenindajalt.

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

PEAROAD

Telli juurde lisand!

MAINS

Extra side orders available!

MARMORSTEIK | MARBLE STEAK (250 g*) 37 €

Lihaveise laagerdatud *ribeye*, kobar-kirsstomat, *romanesco*, punaveinikaste
Aged beef ribeye, cherry tomato on the vine, romanesco, red wine sauce

FLANK STEIK | FLANK STEAK (200 g*) 27 €

Süteporrulauk, roheline hernes, lihakaste
Leek, garden pea, meat sauce

HIRV | DEER 31 €

Mustjuur, peedikreem, marineeritud põldmari
Black salsify, beetroot cream, pickled blackberry

HAUTATUD GRILL-LAMMAS | BRAISED GRILL-LAMB 24 €

Kartuligratään, aedvili, koorene kaste
Potato au gratin, vegetable, creamy sauce

IBERICO SIGA | IBERICO PORK 26 €

Suitsupaprikapüree, *Chimichurri* | *Smoked red pepper puree, Chimichurri*

PULL BURGER 17 €

Black Angus, kukkel, salatipadi, marineeritud punane sibul, Cheddar, *coleslaw*, priske friikartul | *Black Angus, bun, beef tomato, pickled red onion, Cheddar, coleslaw, chunky chips*

PARDI RINNAFILEE | DUCK BREAST FILLET 25 €

Bataadikreem, punapeet, spargel | *Mashed sweet potato, beet, asparagus*

PLANGULÕHE | SALMON ON PLANK 25 €

Spargel, *pak choi*, fenkol, tsitrussekaste
Asparagus, pak choi, fennel, citrus sauce

KRÕBE KOHAFILEE | CRISPY PIKE PERCH 22 €

Tiigerkrevett, *pak choi*, tsitrussekaste | *Tiger prawn, pak choi, citrus sauce*

SEEN | MUSHROOM (V) 16 €

Portobello, sütepaprika, artišokk, küüslauk, sibul, parmesan, murulauk
Portobello, "dirty" pepper, artichoke, garlic, onion, parmesan, chives

*Kaal enne küpsetamist. | *Weight before cooking*

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LISANDID

SIDES

Soojad lisandid | Hot sides

SÜTEKARTUL | CHARCOAL POTATO (V) 6 €

Hapukoor, must helvessool
Soured cream, black salt flakes

PRISKE FRII | CHUNKY CHIPS (V) 6 €

Suur friikartul, parmesan, rouille
Parmesan, rouille

BATAADISALAT | SWEET POTATO (VG) 6 €

Feta, kreeka päkel, *mizuna*, seesamiseemnepasta, sidrun
Feta, walnut, mizuna, tahini, lemon

Salatid | Salads

SUPERTOIT | SUPERFOOD (VG) 8 €

Avokaado, beebispinat, idud, punane sibul, füüsal, kirsstomat, *goji*-mari
Avocado, baby spinach, sprouts, red onion, physalis, cherry tomato, goji berry

TABULLA | TABBOULEH (VG) 8 €

Granaatõun, kirsstomat, bulgurnisu, till, petersell, roheline sibul, münt, sidrun | *Pomegranate, cherry tomato, bulgur wheat, dill, parsley, green onion, mint, lemon*

HUMMUS (VG) 6 €

Päikesekuivatatud tomat, kikerhernes, seesamiseemnepasta, bataadikröps, kale, ürdiõli
Sun-dried tomato, chickpea, tahini, sweet potato crisps, kale, herb oil

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MAGUSTOIDUD

DESSERTS

- ŠOKOLAADIKOOK | *CHOCOLATE CAKE* (V) 11 €
Šokolaadikrõps, marineeritud vaarikas, granadilligeel
Chocolate crisp, pickled raspberry, passion fruit
- LAMMUTATUD NAPOLEON | *DECONSTRUCTED NAPOLEON* (V) 11 €
Marjamarmelaad | *Berry marmalade*
- KREEMBRÜLEE | *CRÈME BRÛLÉE* (V) 9 €
Šokolaadiliiv, marjad, besees | *Chocolate sand, berries, meringue*
- SORBETT | *SORBET* (VG) 6 €
- JÄÄTISEKOKTEIL | *ICE-CREAM MILKSHAKE* (V) 6 €
Vaniljeplombiir, ploomimahl | *Vanilla ice-cream, plum juice*
- JÄÄTISEKOKTEIL BRÄNDIGA | 9 €
ICE-CREAM MILKSHAKE WITH BRANDY (V)

VÄRSKED MAHLAD & SMUUTID

FRESH JUICES & SMOOTHIES

Aeglaselt pressitud värsked mahlad viljalihaga
Slowly squeezed fresh juices with pulp

- APELSIN | *ORANGE* (VG) 7 €
- GREIP | *GRAPEFRUIT* (VG) 7 €

Tervislikud smuutid | *Healthy smoothies*

Ei ole lisatud suhkrut, vett või muid lisaaineid.
No added sugar, water or any artificial ingredient.

- ORANŽ SMUUTI | *ORANGE SMOOTHIE* (VG) 7 €
Mango, melon, banaan, astelpaju | *Mango, melon, banana, sea buckthorn*
- ROHELINE SMUUTI | *GREEN SMOOTHIE* (VG) 7 €
Kurk, beebispinat, avokaado, banaan, apelsin, granadill, ingver
Cucumber, baby spinach, avocado, banana, orange, passion fruit, ginger

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JOOGID

DRINKS

Karastusjoogid | Soft drinks

PULL VESI mulliga/mullita 50 cl 1 €
PULL WATER sparkling/still

HAAGE VESI mulliga/mullita 33 cl 4 €
HAAGE WATER sparkling/still 75 cl 6 €

PULL KÄSITÖÖLIMONAAD mustsõstar-vaarikas 45 cl 6 €
PULL ARTISAN LEMONADE black currant-raspberry

HARTRIDGES CELEBRATED LIMONAADID 33 cl 6 €
HARTRIDGES CELEBRATED LEMONADES
Raspberry-Lemon, Rose, Elderflower

KRUTSKI LIMONAADID 33 cl 6 €
(mustsõstar-kadakas, mandariin)
KRUTSKI LEMONADES
(black currant-juniper, tangerine)

AURA MAHL 30 cl 3 €
(apelsin, tomat, ploom, jõhvikas, viinamari, õun)
AURA JUICE
(orange, tomato, plum, cranberry, grape, apple)

COCA-COLA, COCA-COLA ZERO, FANTA 25 cl 4 €

Kuumad joogid | Hot drinks

KOHV, ESPRESSO | *COFFEE, ESPRESSO* 4 €

CAPPUCCINO, LATTE 5 €

KAKAO | *HOT COCOA* 5 €

IIRI KOHV | *IRISH COFFEE* 9 €

TAIMETEE, tass/kann | *HERBAL TEA, cup/pot* 4 €/6 €

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Casual fine dining restoranis PULL

Restoranide HÄRG ja PULL omanikeks on tuntud grillmeistrid Enn Tobreluts ja Andres Tuule, restoran Pull asutati 2016. a ja restoran Härg 2018. a.

Enn on rahvusvaheliselt tunnustatud BBQ- ja grillikoolitaja ning *catering*-teenuse pakkuja (www.bbqentertainment.com). Lisaks on Enn on Grillfesti peakohtunik ning BBQ Entertainment OÜ kaudu ka paljude grillimiseadmete, grillisõe, jookide, maitseainete jpm toodete maaletooja (www.e-bbq.ee). Tema töö liha ja grillimisega algas 1996. a. 20-aastasena ning 2016. a anti talle üle ka väärikas elutööpreemia "Panus Eesti grillikultuuri arendamiseks". Restoranide PULL ja HÄRG juhataja Andres on olnud tegev *cateringi*- ja restoraniäris üle 30 aasta, omades suuri kogemusi nii toitude valmistamisel kui serveerimisel.

Pulli eesmärgiks on pakkuda parima kvaliteediga steike, madalal kuumusel küpsetatud liha, hõrgutavaid grillroogasid ja sinna juurde tervislikke salateid, värskest pressitud mahlasid ja smuutisid. Loomulikult on Pullis tähtsal kohal ka parimad veinid ja muud joogid. Restoran kasutab toitude valmistamisel ainult väga kvaliteetset toorainet maailma parimatest farmidest. Siin on suur rõhk ehtsal tulel – enamus roogasid grillitakse otse süte kohal ja mõni ka süte sees. Meie restorani üks firma-roogadest on Enn Tobrelutsu kuulus süte sees küpsetatud steik (*dirty steak*).

Lisaks suurepärasele köögile ja parimale toidule loovad restoranis suurepärase meeleolu ka õdus miljöö, hea muusika ja tõeliselt stiilne kaasaegne interjöö ajaloolises hoones. Sisearhitektuurse projekti autor on Ace of Space'i sisearhitekt Ines Haak ja disainer Aap Piho, seintel olevad kunstiteosed on andeka noorkunstniku Silver Koppeli poolt maalitud. Pulli graafilise stiili on loonud Eastwood Advertising.

Teiste, aastate jooksul saadud tunnustuste kõrval pälvis restoran PULL 2022. ja 2023. aastal ka mainekas Michelin Guide'is äramärkimise.

Pulli mehed pakuvad jätkuvalt ka *cateringe* ja koolitusi. Enn Tobreluts oma tiimiga on luksuslikke grilli- ja BBQ-*cateringe*, koolitusi ja *shows*id läbi viinud juba alates 2006. aastast.

Pulli suveniirikapist on võimalik endale koju kaasa osta just Pulli jaoks toodetud universaalne Pulli poekott, pleed, steiginoad, Enn Tobrelutsu BBQ maitseaineid ja muid põnevaid tooteid, mida mujalt ei leia, küsi lisainfot teenindajalt.

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 and 2023.

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.

Rotermanni tehase elevaatorihoone

(ehitatud 1904–1930)

Rotermanni kvartali ajalugu algab aastaga 1829, kui Christian Abraham Rotermann asutas aktsiaseltsi Rotermanni Tehased, mis algselt tegeles ehitusmaterjalide valmistamise ja vahendamisega. Hiljem lisandusid muud tegevused ja hooned: kaubamaja, tärklisevabrik, piiritusevabrik, makaronivabrik jpt. Uus jahuveski valmis 1890. a ja elevaatorihoone Hobujaama tänava äärde 1900. a, millele lisati 1904. a mahult suurem juurdeehitus. Hoonete renoveerimise käigus 1930ndatel ehitati viljaelevaator põhjalikult ümber. AS Rotermanni Tehased lõpetas tegevuse 1939. a ning tehase varad natsionaliseeriti 1945. a. Okupatsiooniaja olulisemaid ettevõtteid siin kvartalis oli leivatööstus – tootmiskoondis Leibur kasutas Hobujaama hoonet veel 1980ndate teises pooles. Rotermanni kvartali nõukogudeaegne miljöö on igavesti talletatud ka maailma kultuurilukku – lagunevas tööstusrajoonis toimus suur osa Andrei Tarkovski filmi "Stalker" võtteid. Tööstuslik tootmine lõppes suuremas osas hoonetest 1990ndatel aastatel.

2006. aastal alustati Rotermanni kvartali renoveerimis- ja arendustöödega.

2011. a nimetati kvartali allesjäänud vana osa miljööväärtuslikuks piirkonnaks.

Tallinna südalinnas asuvas vanas tööstuskvartalis eksisteerivad tänapäeval sõbralikult koos uue funktsiooni leidnud vanad tööstusehitised ja kvaliteetne kaasaegne arhitektuur.

2015. a algasid elevaatorimaja renoveerimistööd, et kohandada see uute üürnike, sh hulgas ka restorani Pull, vajadustele vastavaks. Ruumides säilitati ajaloolised osad ning täiendati neid kaasaegsete lahendustega, kunagistesse elevaatoriruumidesse mahutati toimiv restoraniköök koos kõrgetasemeliste grillimiseseadmetega. Restoranil on kahel korrusel kokku umbes 90 istekohta ja suvehooajal on avatud ka hooviterrass.

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.

TELLI CATERING VÕI KOOLITUS

Telli luksuslik *catering* nii suurele kui väikesele era- või firmapeole!
Garanteerime vaieldamatult parimad maitseelamused, tipptasemel teeninduse ja terviklahendused koos inventari ja kõige muu vajalikuga.

Huvi korral kirjuta

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Maakri 21, Tallinn

(sissepääs Tornimäe tänavalt)

Broneeringud: **+372 5382 5000**,

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You are also welcome to our
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