

PULL

MENU

Valid from
10.10.2018

SNACKS

DIRTY STEAK Marble beef ribeye steak cooked straight on charcoal	15 €
BROWN WING Chicken wings, white radish, carrot, chilli sauce	7 €
CHILI POPPER Red chili, goat's cheese, coldsmoked bacon, baby carrot, kale	7 €
VEGGIE-CHIPS (VG) Guacamole	7 €
OLIVES (VG)	6 €
BILTONG, CHEESE, OLIVES	17 €

STARTERS

MOOSE TARTARE Moose fillet, pickled cucumber, onion, Dijon mustard, crispbread	15 €
SALMON Cucumber, red onion, dill-yoghurt	15 €
TUNA KOKODA Coconut milk, chili, lime, tomato, cucumber, onion	14 €
CEVICHE Octopus, sea bass, king prawns, avocado, mango, chili, lime	15 €
CHICKEN LIVER PÂTÉ Onion jam, crispbread	9 €
SELECTION OF PULL'S STARTERS Dirty steak, chicken wings, ceviche, moose tartare, olives	46 €

(V) vegetarian (VG) vegan

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

SOUPS

GREEN VEGETABLE SOUP (V) Baby spinach, asparagus, potato, leek, thyme, cream cheese	7 €
SHI SOUP Sauerkraut, pearl barley, meat, beef stock	7 €

MAIN COURSES

Extra side orders available!

MARBLE STEAK (250 g) Aged beef ribeye, cherry tomato, Romanesco, red wine sauce	29 €
BEEF TENDERLOIN (250 g) Cauliflower puree, baby carrot, caramelized red onion, red wine sauce	29 €
GIGANT STEAK (800 g) (NB! Waiting time 30 minutes) Grass-fed beef sirloin on the bone, cherry tomato, red wine sauce	49 €
BEEF RIBS Pulled aged marble beef ribs aka Jacob's Ladder, cherry tomato	27 €
LAMB CHOPS Parsnip cream, herb sorbet	27 €
PULLED PORK Slow cooked pork, pan-fried potato, marinated red onion	13 €
PULL'S BURGER Black Angus beef patty or pulled pork, brioche, coleslaw	11 €
BURNT GOAT'S CHEESE (V) Mixed salad, beetroot, pomegranate, strawberry, berry sauce	11 €
CABBAGE WITH CABBAGE (V) Grilled Savoy cabbage, ginger-cabbage, cheese sauce, parmesan, pistachio, pomegranate	11 €
PULL'S GRILLFEST Dirty steak, beef ribs, pulled pork, duck fillet, chicken wings, BBQ beans, grilled vegetables, superfood, Tabbouleh, health bomb	86 €

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MAIN COURSES

Extra side orders available!

Poultry and fish	
FAMOUS DUCK Duck fillet, sweet potato puree, beetroot	15 €
HALIBUT Caponata, bread croutons	19 €
SALMON ON PLANK Asparagus, citrus sauce	19 €
SEAFOOD PAELLA Octopus, sea bass, king prawns, shellfish, squid, chorizo, rice, lime, safran	21 €

SIDES

Sauces

RED WINE	2 €
CHILI (VG)	2 €
CITRUS (V)	2 €
GUACAMOLE (VG)	2 €

More side orders on the next page!

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SIDES

Hot sides

PULL'S PAN-FRIED POTATO (VG)	4 €
CHUNKY CHIPS (V) Large chips, parmesan, rouille	5 €
MASHED POTATO (V) Mashed potato, mozzarella	4 €
GRILLED VEGETABLES (VG) Grilled/wok vegetables, pearl couscous	5 €
CABBAGE-GINGER SALAD (VG)	5 €
CREAMED SPINACH (V) Double cream, garlic	5 €
PULL'S BEANS Mixed beans, BBQ meat, onion, malt	3 €

Cold sides

SUPERFOOD (VG) Avocado, baby spinach, sprouts, red onion, physalis, cherry tomato, goji berry	6 €
TABOULEH (VG) Tom berry, pomegranate, bulgur wheat, dill, parsley, spring onion, mint, lemon, olive oil	5 €
PULL'S COLESLAW (V) Red cabbage, kohlrabi, carrot	3 €
HEALTH BOMB (VG) Sauerkraut, green apple, sunflowerseed	3 €

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DESSERTS

CHOCOLATE & ROSEMARY MOUSSE (V) Chocolate sand, sour cherries, berries	8 €
ETON MESS (V) Homemade meringue and vanilla ice-cream, passion fruit foam, berries	7 €
PULL'S CHEESECAKE (V) Homemade sorbet and meringue, fresh berries	7 €
PULL'S TRUFFLE SELECTION (V)	11 €
CHEESEBOARD (V) Hard cheese, orange chutney, olives	14 €
AFFOGATO (V) Pull's hand made ice-cream, espresso	5 €
ICE-CREAM MILKSHAKE (V) Vanilla ice-cream, plum juice	45 cl 5 €
ICE-CREAM MILKSHAKE WITH BRANDY (V)	45 cl 9 €

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FRESH JUICES AND SMOOTHIES

Slowly squeezed fresh juices with pulp	25 cl
ORANGE (VG)	5 €
ORANGE, CARROT (VG)	5 €
Healthy smoothies (no added sugar, water or any other ingredients)	45 cl
GREEN (VG) Cucumber, baby spinach, avocado, banana, orange, passion fruit, ginger	7 €
PURPLE (V) Blueberry, banana, Greek yoghurt, whole-grain oatmeal, honey	7 €
PINK (VG) Strawberry, melon, banana, peppermint	7 €
ORANGE (VG) Mango, melon, banana, buckthorn	7 €

DRINKS

Soft drinks		
PULL VESI sparkling / still	50 cl	1 €
MINERAL WATER RÖMERQUELLE sparkling / still	33 cl	3 €
MINERAL WATER VÄRSKA ORIGINAL	33 cl	2.50 €
PULL'S HAND MADE LEMONADE (black currant-raspberry, strawberry-pseudocytodia, rhubarb-apple)	45 cl	3 €
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 (Indian, Soda Water, Bitter Lemon, Ginger Ale, Qcumber)	20 cl	3 €
Hot drinks		
COFFEE, ESPRESSO		2 €
CAPPUCCINO, LATTE		3 €
HOT COCOA		3 €
HOT CHOCOLATE		4 €
IRISH COFFEE		8 €
HERBAL TEA		
- CUP		2 €
- POT		4 €
FRUIT TEA IN THE POT (apple tea with raspberry and blueberry, traditional apple)		4 €

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Casual fine dining at Restaurant PULL

Restaurant PULL is created and owned by famous grill masters Enn Tobreluts, Hanno Kuul and Andres Tuule, who together founded PULL in 2016.

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 Restaurant PULL.

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, including meats produced in Saaremaa Lihatoöstus.

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.

Saaremaa Butchery's exclusive store, which operates in the same building, invites customers to buy either pre-prepared or unprepared cuts of meat. Why not choose your favorite cut of meat, allow it to dry cure and take it to PULL where the chefs will prepare, cook and serve it exactly as required by you. The store's extensive range offers some very exotic meats, such as zebra sirloin, crocodile tale fillet, kangaroo steak and other interesting local and foreign delicacies.

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 and 'Saaremaa Butchery' butcher's store. The restaurant seats about 90 people over its two floors, an outside courtyard terrace is open in summer season.

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
info@ncatering.ee • info@bbqentertainment.com
www.ncatering.ee • www.bbqentertainment.com



BEST MEAT TO TAKE AWAY, OR EAT IN PULL!

Saaremaa Butchery invites you to purchase your favorite cut of meat from their store, and if desired, the grill masters at PULL will cook it for you there and then! Meat can be pre-ordered or chosen at the store. The store's extensive range also contains exotic meats such as zebra sirloin, crocodile tale fillet, kangaroo steak and many more. Price list can be obtained from the store.

For pre-orders and further information
(+372) 53 41 38 70 & butchery@slt.ee



**SAAREMAA
BUTCHERY**



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