

**WINE &
OTHER DRINKS**

VAHUVEIN / SPARKLING WINE

12 CL / 75CL

Fagher Le Colture Prosecco di Valdobbiadene Brut	8/37
Bellenda Prosecco DOC Rosé Millesimato Brut	38
Bohigas Brut Reserva DO Cava	34
Noughty Chardonnay alco-free	<i>organic</i> 30

ŠAMPANJA / CHAMPAGNE

75CL

Lemaire Cuvée Trianon 12 / 75 cl.	<i>non-malo</i>	14 / 84
Perrier Jouet Grand Brut 37,5 / 75 cl		59 / 119
Lemaire Millésime Les Hautes Prières Blanc de Blancs.	<i>non-malo</i>	95
Chavost Blanc de Meunier Brut Nature.	<i>organic</i>	115
Philipponnat Royale Reserve Non Dose		120
Vignoble La Culle Blanc de Noirs Brut		120
Bollinger Special Cuvee Brut		130
Perrier Jouet Belle Epoque Brut		320
Dom Perignon Brut		390
Lemaire Rosé de Saignée	<i>non-malo</i>	115
Billecart- Salmon Brut Rose		130

VALGE VEIN / WHITE WINE 15 CL / 75CL

Vermentino Salento Bianco IGT, Vecchia Torre Itaalia / Italy	9/39
Lugana Mandolara DOC, Le Morette Itaalia / Italy	42
Sauvignon Blanc, The Nest Uus-Meremaa / New Zealand	37
Greco di Tufo-DOCG, Cantine di Marzo Itaalia / Italy	37
Roero Arneis DOCG, Vietti Itaalia / Italy	45
Soave Classico DOC, Pieropan Itaalia / Italy	38
Bruno Riesling Kabinett Feinherb, Karthäuserhof Saksamaa / Germany	<i>organic</i> 38
Riesling Kamptal Loimer Austria	<i>organic</i> 36
Pinot Auxerrois "H" Vieilles Vignes AOC, Josmeyer Prantsusmaa / France	69
Alvarinho, Muros Antigos, Anselmo Mendes Portugal	<i>organic</i> 39
Gavi di Gavi DOCG, Fontanafredda Itaalia / Italy	40
Chardonnay Friuli Isonzo DOC, Vie di Romans Itaalia / Italy	77
Chablis Jean Loron Prantsusmaa / France	75

ROSÉ VEIN / ROSÉ WINE

75CL

Domaine la Croix Belle Le Champ des Grillons Rose Prantsusmaa / France	35
Chateau de Pamepelonne Cotes de Provence AOP Prantsusmaa / France	40
Rosa Dolce & Gabbana IGT, Donnafugata Itaalia / Italy	60

PUNANE VEIN / RED WINE

15 CL / 75CL

Leverano Riserva DOC, Vecchia Torre Itaalia / Italy	9 / 42
Primitivo Barocco Reale IGP, Vecchia Torre Itaalia / Italy	42
Monastrell Tarina Hill Old Vines, Bodegas Volver Hispaania / Spain	45
Querciabella Chianti Classico DOCG Itaalia / Italy	60
Cortaccio, Toscana IGT, Villa Cafaggio Itaalia / Italy	79
Syraco Syrah, Terre Siciliane IGT, Baglio di Pianetto. Itaalia / Italy	45 <i>unfiltered</i>
60 Sessantanni - Primitivo di Manduria DOP, Cantine San Marzano Itaalia / Italy	65

Les Cuvées Rares Les Sept Puits, Calmel & Joseph Prantsusmaa / France	50
Blaufänkisch, Moric Austria	55
Tancredi Dolce & Gabbana IGT, Donnafugata Itaalia / Italy	79
Amarone della Valpolicella Classico DOCG, I Castei, Castellani Michele Itaalia / Italy	80
Tignanello, Toscana IGT, Marchesi Antinori Itaalia / Italy	249

BEFORE DINNER COCKTAILS

The before-dinner cocktail prepares the stomach and the palate for food. These are high volume cocktails. For low-volume cocktails look under "Sparkling Cocktails"

Dirty Martini*

 13

Four Pillars Olive Leaf Gin, Mulassano Extra Dry Vermouth, Bay Leaf Bitters, olive brine and olives

Dry Martini*

 13

Citadelle Jardin D'Ete Gin, Cocchi Extra Dry Vermouth, Vineyards Bitters and grapefruit twist

Vodka Martini*

 14

Chopin Potato Vodka, Cocchi Extra dry Vermouth, Dandelion & Burdock Bitters and lemon twist

Parrot Negroni*

 13

Tanqueray No.Ten gin, Carpano Bitter, Antica Formula vermouth, orange bitters, maraschino syrup

Old Fashioned*

 13

Woodford Reserve bourbon, selection of bitters, salty caramel syrup

ALL DAY COCKTAILS

Typically but not always a long drink with flavours that are sour or at least not especially sweet. The taste is often dry.

Parrot's Modern G&T* XL 18

Gooseberry gin, Elderflower Tonic Water, Granny Smith apple juice, lemongrass cordial, cucumber foam

Pina Verde 14

Green Chartreuse, pineapple, coconut cream, lime

Passion Martini* 12

Absolut Citron vodka, fresh passionfruit, passionfruit puree, simple syrup

Apple & Ginger Martini* 12

Absolut Citron vodka, Sour Apple, selection of bitters, Granny Smith apple juice, fresh ginger and lemon cordial

Aloe & Basil Daiquiri* 12

Plantation 3 stars rum, Suze aperitif, orange bitters, sage & honey syrup, fresh basil & aloe vera foam

Tallinn Cocktail Week 2021 judges favorite

Yuzu Pisco Sour* 12

El Gobrenador pisco, yuzu juice, lemongrass & lime cordial, egg white

AFTER DINNER COCKTAILS

Boozy, rather sweet, partly herby or bitter. Perfect nightcap to sip slowly.

Brandy Alexander*

 14

H by Hine Cognac, Creme De Cacao Liqueur, Aromatic Bitters, caramelized condense milk, double cream and nutmeg

Gnome*

 13

Citadelle Jarde D'Ete Gin, Chartreuse Yellow Liqueur, Tio Pepe Sherry, Pineapple & Anise Bitters

Espresso Martini*

 12

Laplandia Espresso Vodka, Cocoa Bitters, caramelized syrup, espresso and cinnamon


SPARKLING COCKTAILS

Parrot Upside Down Bellini

 9/16

Prosecco or Champagne, white peach foam

French 75

 9/16

Prosecco or Champagne, Scapegrace Siver gin, lemon cordial

Kir Royal

 9/16

Prosecco or Champagne, Gabriel Boudier Crème de Cassis liqueur and blueberry caviar

Champagne Cocktail

Champagne, H by Hine Cognac, selection of bitters, sugar

 16

Hugo

Prosecco, elderflower, mint, lime, soda water

 11

Fiero Spritz

Martini Fiero, sparkling wine, orange

 11

LIKE A VIRGIN. (ALKOHOLIVABAD KOKTEILID)

Parrot's Modern G&T (non-alco)

Elderflower Tonic Water, Granny Smith apple juice, lime & lemongrass cordial, cucumber foam

 11

Bittersweet (non-alco)

Corsaro (non-alcoholic aperitivo) foam, cherry soda, citric acid

Tallinn Cocktail Week 2022 judges favorite

 9

Parrot Upside Down Bellini (non-alco)

Non-alco sparkling wine and white peach foam

 9

Seedlip Mint Sour (non-alco)

Non-alcoholic spirit Seedlip Spice 94, cucumber, peppermint, lime & lemongrass cordial

 10

Passion Sparkler (non-alco)

Fresh passionfruit, sprite, soda water

 9

Ask for more cocktails from our secret bar!

APERATIIV / APERATIF

Antica Formula 8cl	8
Cocchi Vermouth Di Torino 8cl	10
Cocchi Barolo Chinato 8cl	12
Martini Rieserva Speciale Rubino 8cl	8
Martini Rieserva Ambrato 8cl	8
Martini Fiero 8cl	7
Carpano Botanic Bitter 4cl	4
Suze 4cl	4
Lillet Blanc 8cl	7
Dubonnet 4cl	5
Italicus 4cl	10
Pernod 4cl	5

DIGESTIIV / DIGESTIF

Fernet Branca 4cl	5
Montenegro Amaro 4cl	5
Linie Aquavit 4cl	5

GRAPPA

	4 CL
Gaja Grappa di Barolo	10
Nonino di Moscato	10
Grappa di Sassicaia, Jacopo Poli	16

SHERRY & PORT

	8 CL
Gonzalez Byass Tio Pepe Fino Sherry	7
Kopke 10yo Tawny Porto	7

LIKÖÖR / LIQUER

	4 CL
Amaretto Disaronno	4
Chambord Black Raspberry	5
DOM Benedictine	5
St. Germain	9
Vana Tallinn Signature	9
Vana Tallinn Wild Spice	4

GIN & TONIC

Brockmans (United Kingdom)	12
Canaima (Venezuela)	14
Crafter's London Dry (Estonia)	9
Crafter's Wild Forest (Estonia)	9
Green Baboon (Russia)	12
Opihr Oriental Spice (United Kingdom)	11
Osmoz Citrus (France)	11
Roku (Japan)	11
Sipsmith VJOP (United Kingdom)	13
Star Of Bombay (United Kingdom)	13

BOURBON / RYE 4 CL

Bulleit Bourbon	7
Basil Hayden's	10
Four Roses Single Barrel	7
Jack Daniels Single Barrel	8
Woodford Reserva	7
Bulleit Rye	8

IRISH 4 CL

Bart's	10
The Dead Rabbit	8
Dingle 12 YO (single malt)	14

BLENDED 4 CL

Chivas Regal Royal Salute 25 YO	28
Johnnie Walker Black Label	7
Johnnie Walker Green Label	10
Monkey Shoulder	7
Nikka From The Barrel	12

SCOTCH

4 CL

Aberlour 12 YO	9
Ardbeg 10 YO	11
Balvenie 12 YO	11
Coal Ila 12 YO	12
Glenkinchie 12 YO	10
Glenfiddich 12 YO	9
Lagavulin 16 YO	14
Old Ballantruan 10 YO	13
Port Charlotte 10 YO	12
Singleton 12 YO	8
Talisker 10 YO	11
The Glenlivet 18 YO	13
The Macallan 12 YO	13
The Macallan Oscuro 1824 Collection	150

RUM

4 CL

327 XO	6
Bacardi Reserve Ocho 8 YO	8
BemBom (aged Cachaca)	6
Camerock	8
Diplomatico Manutara	6
Hampden 8 YO	11
Havana 15 YO	25
Rhum-Rhum Liberation 2015	18
Plantation 3 Stars Artisanal	5
Plantation Stiggins' Fancy Pineapple	7

PISCO

4 CL

1615 Ancholade	8
BarSol Mosto Verde Italia	6
BarSol Quebranta	6
El Gobernador	7
Waqar	8

TEQUILA 4 CL

Casamigos Blanco	9
Olmeca Altos Plata	6
Casamigos Reposado	10
Cenote Reposado	11
Clase Azul Reposado	21
Casamigos Anejo	11
Don Julio Anejo	9
Volcan Anejo Cristalino	13

MEZCAL 4 CL

400 Conejos Joven	9
Curro Joven	8
Dangerous Don Espadin	11

VODKA 4 CL

Absolut Elyx	8
Chopin Blended Gold - Potato & Wheat	9
Chopin Potato	8

Ciroc	8
Gustav Dill	5
Kauffman Private Vintage Collection 2008	20
Kavka	8
Ketel One	6
Laplandia Espresso	5
Von Est - Wheat	9

CALVADOS & COGNAC	4 CL
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Hine Rare VSOP	11
Martell VSOP	11
Maxime Trijol VSOP	11
Delamain XO	18
Martell XO	22
Maxime Trijol XO	20
Pierre Fernand 10th Generation	11
Chateau Du Bervil VSOP	7
Chateau Du Bervil XO 20ans	18

ÕLU / BEER

- Kona Big Wave, Golden Ale 4,4%** **7**
Big wave ale is a lighter bodied golden ale with a tropical hop aroma and flavour a smooth, easy drinking refreshing ale.
- Birrificio Tipopils, Pilsner 5,2%** **7**
Classic German style dry hopped pilsner with a hoppy and malty taste and body that is considered to be one of the best pilsners in Europe
- Põhjala Prenzlauer Berg, Berliner Weisse - Flavored 4,5%** **7**
A rich and creamy sour wheat beer, brewed with raspberries
- Põhjala Kosmos, NE-IPA 5,5%** **7**
An Intergalactic IPA brewed with huge amounts of Citra and Mosaic
- Põhjala Cellar Series** **14**
Limited edition of bold, dark, barrel - aged beers. Ask more from your waiter
- Mikkeller Drinking The Sun (non alco)** **7**
Bright and hop-bursting American style wheat ale
- Mikkeller Limbo Series: Riesling (non alco)** **7**
A fresh and bright Flemish Primitive with Riesling juice from Mikkeller Vineyards

KARASTUSJOOGID/

SOFT DRINKS

Haage vesi /natural mineral water 0,75	5
Coca-Cola	3
Sprite	3
Fentimans Rose Lemonade	4
Fever-Tree Ginger Beer	3
Fever-Tree Indian Light Tonic Water	3
Aloe Vera Drink	3
Big Tom Spiced Tomato Juice	4
Mahl / Juice õun, jõhvikas, ananass apple, cranberry, pineapple	3

KOHV & TEE / COFFE & TEA

Espresso	3
Topelt espresso / double espresso	3.50
Americano	3
Cappuccino	3.5
Tee kannuga / Tea pot	5

P.S. Our drinks selection is changing all the time so if you feel like something else ask our bartenders, they have a up to date overview of the drinks at the bar and the wine cage.

Please don't hesitate to ask about private events in Parrot secret cocktail bar.

Yours truly,
Parrot family

@parrot_resto.bar
#parrotrestoandbar

