



Lebanese restaurant & bar
Sweden meets Lebanon at Drottninggatan 102.



Sit back, let's move to Lebanon and its food culture.
Our vision is that you will experience the Middle East through
our eyes and how we have chosen to interpret Lebanese cuisine.

To get to experience as many flavors as possible and really get to
enjoy Lebanese cuisine, we recommend that the party takes in
several side dishes, and why not let the chefs control your dinner
tonight with our tasting menus!

To enhance your experience we choose together a Lebanese
wine that highlights the flavors and spices of the food to a new
level. For those of you who prefer beer, we have a light layer, an
IPA and a spicy variant of pale ale.

At the end of your dinner, we offer a variety of delicious and
tasty desserts, of course, we serve an exquisite oriental coffee to
the sweet.



A glass of champagne before dinner 99:-

Underbar Special

”Get to know the Lebanese cuisine with Underbar Special.
Sit back and let the chef choose from the menu,
we guarantee you a tasty experience.”

16 cold & warm appetizers 299:-/person

16 cold & warm appetizers served with mixed grill & baklava with vanilla ice cream 399:-/person
2 persons minimum. The chef selects from the menu.

20 cold & warm appetizers 499:-/person
4 persons minimum. The chef selects from the menu.



Meza cold appetizers

Mkhallal Lebanese pickles	59:-
Waraq Arish vegetarian grape wine leaf rolls	65:-
Hommus chickpea purée flavoured with tahini	69:-
Labne Bel Toum strained yoghurt with garlic & spices	69:-
Baba Ghanoush Motabel grilled eggplant dip	69:-
Salata Sharamandar Lebanese beetroot salad	69:-
Alb Ardechoke marinated artichoke heart	69:-
Makdous stuffed miniature eggplants with walnuts	79:-
Muhammara spiced paprika puree with walnuts	79:-
Hommus Bel Lahme chickpea purée with tenderloin pieces and roasted pine nuts	79:-
Taratour chicken mix with sesame paste	79:-
Fatoush Lebanese mixed salad topped with toasted bread and pomegranates	79:-
Motabel Mix a plate with our four Lebanese dips	79:-
Shanklish stored Lebanese cheese	89:-
Tabboule finely chopped parsley, tomato and onion	95:-
Rocca arugula salad with goat cheese, garlic, chili and pomegranates	99:-
Basterma air dried beef fillet	125:-
Kebbe Nejje Lebanese tartar	139:-

Meza varm appetizers

Khebz Bel Toum garlic bread	59:-
Patata Harra fried potato with coriander and chili	69:-
Falafel fried chickpea served with hommus	69:-
Fhettere a compote of fried onions and wild mushrooms	69:-
Arnabit Beltoum fried cauliflower with lemon and garlic	69:-
Fatayer spinach-filled pirogue	85:-
Sambousek ground beef pirogue	85:-
Raqaqat Bel Jebne fried cheese rolls	85:-
Makanek spicy sausage served with aioli and red pepper stir	89:-
Sudjuk hot lamb sausage stew with vegetables	89:-
Ardechoke whole artichoke marinated in lemon & garlic	89:-
Jawaneh Moqli chickenwings marinated in lemon & garlic	89:-
Kasbeh de jez marinated chicken liver topped with pomegranate syrup	89:-
Halloumi grilled goat cheese with salad & grilled tomato	105:-
Kebbe Trablousie Lebanese meatballs with burgul & minced beef	109:-
Kraydes Bel Toum scampi fried in chili & garlic	119:-
Arayes Msassa grilled bread with goat cheese & mint	139:-
Underbar Arayes grilled bread with minced beef, halloumi & mint	159:-
Castaletta grilled rack of lamb	189:-
Sahen Mashawi a plate of minced meat, chicken fillet, lamb fillet and tenderloin	199:-

We know your allergy?

Grill Meny A I-Mashawi

All dishes are served with burgul, salad, grilled vegetables and 4 lebanese messes. French Fries can be selected instead of burgul

Vegeterian plate with lebanese cold and warm dishes	210:-
Meze plate with lebanese mezes	215:-
Shish Kebab Kafta minced beef on skewer	220:-
Shish Taouk chicken fillet on a skewer	230:-
Shish Kebab Kashkash extra spiced fillet of lamb	255:-
Shish Kebab Urfali spiced fillet of lamb	255:-
Lahme Ihgil marinated & grilled fillet of tenderloin	269:-
Mashawi Mix Lamb fillet, chicken fillet & minced beef skewer	279:-

For those who has been to Lebanon

Chicken salad grilled chicken with mixed vegetables topped with roasted pine nuts	199:-
Underbarsallad with grilled goat cheese and grilled tomatoes	210:-

Desserts

Bubbies ice cream surrounded by rice pasta topped with pistachios	59:-
Boza Fistak homemade pistachio ice cream	79:-
Baqlawa Lebanese pastries with pastry, nuts & honey served with vanilla ice cream	79:-
Chokladmousse topped with white chocolate and fresh berries	79:-
Sorbet of the day	79:-
Katajef & Boza fried walnut dumplings in syrup served with vanilla ice cream	85:-
Profiterol petit choux with chantilly cream and fresh berries	89:-
Fawakeh a plate with mixed fruits	95:-
Halawe Bel Jebne Lebanese "Cheesecake" topped with pistachio nuts and fresh berries	99:-
Knafe bel Jebne Lebanese cake stuffed with cheese topped with white syrup	99:-

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White Wine

	1/1	Glas
White Wine of the house	325:-	89:-
Fairview Riesling <i>Southafrica</i> This Riesling is stored in steel tanks. Generous and fresh fruit with yellow apples, apricots and peaches mixed with mineral notes.	339:-	92:-
Wardy Sauvignon Blanc <i>Lebanon</i> Attractive nose, with hints of gooseberry, blackcurrant leaves, lemon and apples. Fresh taste in good balance with the Revitalizing tart character.	379:-	99:-
Château Kefraya Blanc <i>Lebanon</i> Crystal clear wine with light yellow color. The aroma of apricot, honey and vanilla. Full bodied flavor with hints of oak.		385:-
Musar Jeune White <i>Lebanon</i> A fresh wine with an aroma of pear, apricot, pineapple and basil. And light floral notes. Generous fruitiness with a crispy crust.		395:-
Château de Chemilly Chablis <i>France</i> An elegant Chablis that has been six months on its lees. Rich in minerals, with some smokiness, aroma and taste of white flowers, citrus and white nectarine. High acid in citrus taste.		440:-
Wardy Perle du Chateau Chardonnay <i>Lebanon</i> Matured in French oak barrels for 8 months. Big aromas of ripe stone fruit, lemon and tropical fruits.		450:-
Chateau Musar White <i>Lebanon</i> Tasty and very full-bodied wine with hints of ripe fruit, honey, almonds and barrel.		490:-

Rosé

	1/1	Glas
Rosé Wine of the House	325:-	89:-
Wardy Rose du Printemps <i>Lebanon</i> Elegant fresh aromas of wild strawberries, raspberries, herbs and rhubarb notes. Large pleasant freshness with clear hints of red berries with a lovely soft finishing.		380:-
Musar Jeune Rose <i>Lebanon</i>		410:-

Champagne & Sparkling Wine

	1/1	Glas
Sparkling Wine of the House	425:-	89:-
Champagne of the House	520:-	99:-
Bollinger Champagne Dry, fresh, flavorful wine with hints of ripe apple, toast, grapefruit and nougat. Developed nose with roasted tone, hints of yellow plums, biscuits, nougat and lemon.		990:-
Dom Pérignon Dry, harmonious, complex, very fresh flavor with hints of ripe apples, toasted bread, nougat, nuts, yellow plum and grapefruit		2250:-
Krug Champagne Dry, full-bodied, relatively developed and highly nuanced flavor with firm acidity and a long finish. Large complex, nuanced scent with notes of chocolate, bread and nougat		2650:-



Red Wine

	1/1	Glas
Red Wine of the House	325:-	89:-
Wardy Syrah <i>Lebanon</i> Big aromas of dark berries, spices and a hint of light smoked notes. Good balance and good concentration with great fullness	369:-	96:-
Wardy Merlot <i>Lebanon</i> A very soft, round-bodied wine with very good merlot character. Lovely soft fragrance of dark and red fruit with hints of oak and hints of coffee	369:-	96:-
Wardy Cabarnet Sauvignon <i>Lebanon</i> A wonderfully full-bodied wine with very deep color, great aromas of dark berries, eucalyptus with very attractive fruit sweetness and hints of light smoke notes	369:-	96:-
Les Bretéches de Kefraya <i>Lebanon</i> Delicate flavor, medium bodied and herb spicy cherry and black currant fruit with a little jam raspberry tone in oak. Soft but very healthy and small elegant style		395:-
Hochar Péeret du fils Musar <i>Lebanon</i> Fruity taste with dark cherry, ripe black currants and plum. Good balance and great length.		450:-
Wardy Chateau les Cedres <i>Lebanon</i> Aged 18 months in Freoch oak barrels. A very elegant wine with a deep red color. Large lovely aromas of dark berries, vanilla and spicy notes.		595:-
Chateau Kefraya <i>Lebanon</i> Full-bodied flavor with balanced tannins and very fresh blackberry fruit. Elements of dark chocolate, tobacco, tea and dried herbs. Unoaked elegant and fresh.		650:-
Chateau Musar <i>Lebanon</i> Lebanon's most famous and historic wine. Powerful and rich wine. Well balanced with elements of black berries, spices and oak.		780:-
Wardy Private selection <i>Lebanon</i> Aged 14 months in French oak barrels. A fruity and modern wine with spicy aroma and flavors of cloves and red fruits.		990:-

Beer

Draft beer Åbro <i>Sweden 40cl</i>	64:-
961 PaleAle <i>Lebanon 33cl</i>	69:-
San Miguel Fresca <i>Mexiko 33cl</i>	59:-
Beirut Beer <i>Lebanon 33cl</i>	60:-
Åbro Premium Gold <i>Sweden 50cl</i>	75:-
Brewdog Punk Ipa <i>Scotland 33cl</i>	69:-
Sierra Nevada Pale Ale <i>USA 33,5cl</i>	69:-
961 Ipa American Ale <i>Lebanon 33cl</i>	69:-
Rekorderlig Cider <i>Sweden 33cl</i>	59:-

D rinks

4 cl 96:- 6 cl 116:-

Coffee D rinks

4 cl 109:- 6 cl 119:-



Coctails

Red Lebanese chili, arrak, syrup, lime & cranberry

Gorgeous vodka, passionfruit, sugar & lime

Chocolate Dream baileys, kahlua, vodka, milk

Ginger Martini pear brandy, lime, syrup & ginger

Apple Martini vanilla vodka, apple sourz & lime

Dry Martini gin, vermouth, olives

Burned Lebanese Smoked star anise, liqueur 43, pernod, 7y dark rum, cointreau, lime, ginger ale

Frozen drinks

5 cl 125:-

Daiquiri Light rum & lime. Choose flavour of raspberry, strawberry or passionfruit.

Vanilla Vanila vodka & lime. Choose flavour of raspberry, strawberry or passionfruit.

A vec / S pirits cl.

Angostura 1919 35:-

Arrak 30:-

Baileys 22:-

Calvados 24:-

Cointreau 24:-

El Dorado 15y 40:-

Glenmorangie 18y 70:-

Grappa Barolo 9y 36:-

Hennessy XO 60:-

Highland Park 18y 60:-

Macallan 12y 35:-

Oban 38:-

Pear au Cognac 24:-

Remy Martin VSOP 28:-

and much more...

Snacks

Pistachios 49:-

Cashews 49:-

Salted almonds 49:-

Olives 49:-

Longdrinks

Summer Twist vodka, strawberry, raspberry, sugar & lime

Wonderful tequila, baccardi limon, pomengrate, cranberry, lime & soda

Lynchburg Lemonade jack daniels, cointreau, fruktsoda & citron

Red Jim jim beam, raspberry, blackcurrant & lime

Delicious coconut, rum, passion fruit & lime

Rom&Pepper Cointreau, 7y dark rum, pink pepper, lime sugar

Flärka gin, cointreau, elderflower liqueur, cucumber, mint, lime, sugar, soda

Lebenese mojito light rum, parsley, syrup, lime & soda

Warm Drinks

Arabic Coffe 30:-

Coffe 30:-

Tea 30:-

Espresso 30:-

Cappucino 35:-

Mint Tea 35:-

Oriental Latte 39:-

Chai Latte 39:-

Kaffe Latte 39:-

Frozen drinks

5 cl 125:-

Daiquiri Light rum & lime. Choose flavour of raspberry, strawberry or passionfruit.

Vanilla Vanila vodka & lime. Choose flavour of raspberry, strawberry or passionfruit.

Cold Drinks

Mineral Water 30:-

Light Beer 30:-

Soft Drinks 30:-

Non alcoholic Beer 39:-

Non alcoholic Drink 49:-

Rudenstams apple juice 39:-

Rudenstams blackcurrant 39:-

Rudenstams white currant 39:-

Cranberry juice 39:-

Passion fruit juice 39:-

Waterpipe:

For dinner guests 200:-

Non dinner guests 300:-

