

مكتبة مكتبة

LEBANON IN STOCKHOLM



underbar

Sit back and let us take you to Lebanon and its food culture.

Our vision is for you to experience the Middle East through our eyes and how we have chosen to interpret Lebanese cuisine.

To experience as many different flavours as possible and fully enjoy the Lebanese kitchen we recommend your party to choose several small courses - and why not let our chefs decide your dinner tonight by ordering one of our tasting menus.

To enhance your experience we will choose a Lebanese wine according your desires and take the flavors and spices in your food to a whole new level. For those who prefer beer we have blonde lager and a spicy version of Pale Ale.

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



A glass of champagne before dinner 109:-

UNDERBAR SPECIAL

”Get to know the Lebanese kitchen with Underbar Special. Sit back and let our chefs choose your dinner from the menu. We guarantee a tasty experience.”

16 cold and warm appetizers	350 :-/person
16 cold and warm appetizers - with mixed grill and baqlawa with vanilla ice cream.	450 :-/person
2 persons minimum. Chef’s choice.	
20 cold and warm appetizers 4 persons minimum. Chef’s choice.	550 :-/person

Do we know about your allergy?



MEZA - COLD APPETIZER

Mkhallal libanese pickles	65:-
Waraq Arish vegetarian stuffed wine leaves	69:-
Hommus creamy chickpea dip	75:-
Labne Bel Toum yoghurt with garlic and mint	75:-
Baba Ghanoush Motabel grilled eggplant dip	75:-
Creme Sharamander Lebanese beetroot dip with feta cheese	75:-
Alb Ardechoke marinated artichoke hearts	75:-
Taratour chicken dip with sesame paste	75:-
Lobje Bel Zeit tomato stew with haricots verts	79:-
Makdous mini eggplants stuffed with walnuts	85:-
Muhammara spicy pepper dip with walnuts	85:-
Fatoush libanese mixed salad topped with toasted bread and pomegranates	85:-
Motabel Mix four different Lebanese dips	85:-
Shanklish aged and dried Lebanese cheese	85:-
Each vegetarian bulgur dish on romaine lettuce	85:-
Hommus Bel Lahme creamy chickpea dip with tenderloin and roasted pine nuts	95:-
Tabboule finely chopped parsley, tomato and onion salad	99:-
Rocca arugula salad with feta cheese, garlic, chili and pomegranates	99:-
Kebbe Nejje Lebanese tartar	159:-

MEZA - WARM APPETIZER

Patata Harra potatoes fried with coriander and chili	75:-
Falafel chickpea croquettes served with beetroot hommus	75:-
Fhettere compote of fried onions and wild mushrooms with pomegranate syrup	75:-
Arnabit Beltoum deep fried cauliflower with garlic and lemon	79:-
Fatayer pirogue filled with spinach	89:-
Sambousek pirogue filled with ground beef	89:-
Raqaqat Bel Jebne Lebanese cheese rolls	89:-
Ardechoke whole artichoke with lemon & garlic	89:-
Jowaneh Moqli chicken wings marinated in lemon & garlic	89:-
Arayes Msassa grilled bread with halloumi & mint	89:-
Spanech fried spinach with pine nuts topped with roasted onion	89:-
Makanek spicy sausages in bread served with aioli and pepper sauce	95:-
Sammak Moqli deep fried small fish	95:-
Halloumi served with grilled tomato	109:-
Underbar Arayes grilled bread with ground beef & halloumi	109:-
Kebbe Trablousie Lebanese meatballs served with Labne Bel Toum	119:-
Kraydes Bel Toum chili and garlic fried scampi	129:-
Castaletta lambracks served with creme toum	199:-
Sahen Mashawi ground beef, fillet of lamb, fillet of chicken & tenderloin	199:-

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AL-MASHAWI

All dishes served with bulgur, salad, and 4 Lebanese dips.

Fried potatoes can be chosen instead of burgul.

Vegetarian plate with a mix of Lebanese hot and cold dishes	215:-
Shish Kebab Kafta ground beef on skewer	229:-
Shish Taouk fillet of chicken on skewer	239:-
Shish Kebab Urfali fillet of lamb on skewer	259:-
Shish Kebab Kashkash fillet of lamb on skewer with spicy sauce	259:-
Shish Ihgil fillet of tenderloin on skewer	279:-
Mashawi Mix fillet of lamb, fillet of chicken and ground beef on skewer	289:-

FRESH AND CURED MEATS

Sudjuk Lebanese sausage spiced with garlic	89:-
Mortadella spiced beef with pistachio nuts	109:-
Basterma air dried beef fillet	139:-
Monthly special ask us	

HILWIAT

Boza Fistak homemade pistachio ice cream	79:-
Baqlawa Lebanese pastry with honey & pistachio nuts served with vanilla ice cream	79:-
Chocolate mousse topped with white chocolate and fresh berries	79:-
Sorbet of the day ask us	79:-
Halawe pastry with tahini served with pistachio nuts and raspberries	79:-
Baqlawa Shake ice cream shake with baqlawa	79:-
Katajef & Boza deep fried walnut dumpling served with vanilla ice cream	95:-
Fawakeh fresh fruit of the season	95:-
Knafe Bel Jebne Lebanese cake stuffed with cheese and topped with white syrup	109:-

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WHITE WINE

glass bottle

White Wine of the House

95:- 355:-

Last night a Riesling SAVED my life Germany

99:- 389:-

Freshly sour mineral wine with tones of pears, peach and apricot

Duo des Meres France

99:- 389:-

The taste is round with elements of nectarine and peach

Château Ksara Blanc de Blancs Lebanon

110:- 420:-

Fresh and dry wine with clear citrus and minerals

Musar Jeune White Lebanon

440:-

Generous fruity with crispy surface with elements of pears and apricots

Wardy Perle du Château Chardonnay Lebanon

450:-

Fresh and fruity wine with some dryness, apples and minerals

Château de Chemilly Chablis France

470:-

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.

Château Kefraya Blanc Lebanon

490:-

Clear wine with aroma of apricot, honey and vanilla. Full bodied flavor with hints of oak.

Langlouis-Château Sancerre White France

590:-

Dry and fresh wine with distinct citrus and minerals, hints of nettles

Château Musar White Lebanon

620:-

Tasty and very full bodied wine with hints of ripe fruit, honey, almonds and barrel

ROSÉ

glass bottle

The Rosé of the House

95:- 355:-

Wardy Rosé du Printemps Lebanon

390:-

Great comfortable freshness with clear elements of red berries and with a soft finish

Musar Jeune Rosé Lebanon

420:-

Dry and fresh with some floral, taste of pomegranate and grapefruit

CHAMPAGNE

glass bottle

Sparkling Wine of the House

99:- 455:-

Champagne of the House

109:- 520:-

Bollinger

890:-

Dry, fresh, flavorful wine with hints of ripe apple, toast, grapefruit and nougat.

Dom Pérignon

2190:-

Dry, complex, fresh taste with elements of mineral, white chocolate, walnuts and grapefruit

Krug

2590:-

Dry, full-bodied, relatively developed and highly nuanced flavor with rm acidity and long aftertaste.



RED WINE

glass bottle

Red Wine of the House

95:- 355:-

Ksara Reserve Du Couvent Lebanon

105:- 390:-

Full-bodied, powerful and dark fruity wine with hints of berries, barrels and chocolate

La Légende d'Hélios France

105:- 390:-

Scent and taste of blackcurrant and toffee mixed with red berries

Musar Jeune Lebanon

115:- 430:-

Fruity flavor with touches of cherry with a spirited acid

Les Bretéches de Kefraya Lebanon

450:-

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

Rex Goliath Zinfandel USA

470:-

Very fruity and rich wine with spicy aftertaste

Hochar Péeret du fils Musar Lebanon

495:-

Fruity taste with dark cherry, ripe black currants and plum. Good balance and great length

Underbar Italy

520:-

Organic wine with tones of ripe dark cherry, blueberry and red juicy plum with a little spicy flavor

Priorat Humilitat Spain

550:-

Taste of sun dried dark cherries with red berries and spices

Wardy Chateau le Cedres Lebanon

620:-

18 months in French oak barrels. A very elegant wine with a deep red color. Large lovely aromas of dark berries, vanilla and spicy notes.

Château Ksara Lebanon

630:-

Powerful and elegant with taste of blackcurrants, black pepper and lager leaves

Château Robin des Moines France

650:-

Well balanced, ripe wine with intense berries and plums in taste

Château Kefraya Lebanon

680:-

Full-bodied flavor with balanced tannins and very fresh blackberry fruit. Elements of dark chocolate, tobacco, tea and dried herbs. Unoaked elegant and fresh.

Château Musar Lebanon

790:-

Lebanon's most famous wine. Powerful and rich wine. Well balanced with elements of blackberries, spices and oak.

Wardy private Selection Lebanon

1250:-

Aged 14 months in French oak barrels. A fruity and modern wine with spicy aroma and flavors of cloves and red fruits.

Ask the staff for more wines!



BEER & CIDER

Draft beer Åbro 40cl Sweden	69:-
Beirut Beer 33cl Lebanon	65:-
961 Pale Ale 33cl Lebanon	69:-
Arton 56 33cl Sweden	60:-
Åbro Premium Gold 50cl Sweden	79:-
Brewdog Punk Ipa 33cl Scotland	69:-
Sierra Nevada Pale Ale 35cl USA	69:-
Rekordelig Cider 33cl Sweden	60:-

COCKTAILS

5 cl **129:-**

Red Lebanese arrak, chili, sugar, lime, cranberries
Ginger Martini pear cognac, lime, sugar, ginger
Chocolate Dream baileys, vodka, kahlúa, milk
Burned Lebanese licor 43, pernod, 7y dark rum, cointreau, smoked star anise, lime, ginger ale
Flärka gin, cointreau, elder flower liqueur, cucumber, mint, lime, suger, soda
Libanesisk Mojito light rum, parsley, sugar, lime, soda
Delicious light rum, passion fruit, coconut, lime
Frozen light rum, lime, sugar, raspberry/strawberry/passion fruit

WARM BEVERAGE

Arabic coffee	35:-
Coffee	35:-
Mint tea	39:-
Mathe	45:-
Tea	35:-
Espresso	35:-
Cappuccino	39:-
Caffe latte	45:-
Chai latte	45:-

COLD BEVERAGE

Sparkling water 33cl	35:-
Sparkling water Pellegrino 70cl	59:-
Soft drinks	35:-
Non alcoholic beer	45:-
Non alcoholic drink	65:-
Rudenstams apple juice	39:-
Rudenstams white currant	39:-

