

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 119:-

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	375 :-/person
16 cold and warm appetizers - with mixed grill and baqlawa with vanilla ice cream. 2 persons minimum. Chef’s choice.	475 :-/person
20 cold and warm appetizers 4 persons minimum. Chef’s choice.	550 :-/person

Do we know about your allergy?



MEZA - COLD APPETIZER

Waraq Arish vegetarian stuffed wine leaves	79:-
Hommus creamy chickpea dip	79:-
Labne Bel Toum yoghurt with garlic and mint	79:-
Baba Ghanoush Motabel grilled eggplant dip	79:-
Creme Sharamander Lebanese beetroot dip with feta cheese	79:-
Lobje Bel Zeit tomato stew with haricots verts	79:-
Alb Ardechoke marinated artichoke hearts	79:-
Taratour chicken dip with sesame paste	85:-
Muhammara spicy pepper dip with walnuts	85:-
Fatoush lebanese 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:-
Makdous mini eggplants stuffed with walnuts	89:-
Tabboule finely chopped parsley, tomato and onion salad	99:-
Rocca arugula salad with feta cheese, garlic, chili and pomegranates	99:-
Hommus Bel Lahme creamy chickpea dip with tenderloin and roasted pine nuts	105:-
Basterma air dried beef fillet	139:-
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	89:-
Arnabit Beltoum deep fried cauliflower with garlic and lemon	89:-
Sudjuk hot beef sausage in tomato stew	89:-
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 Moqlie chicken wings marinated in lemon & garlic	89:-
Ardechoke Moqlie deep fried artichoke hearts marinated in lemon & garlic	89:-
Spanech fried spinach with pine nuts topped with roasted onion	89:-
Makanek spicy sausages in bread served with aioli and pepper sauce	95:-
Halloumi served with grilled tomato	99:-
Arayes Msassa grilled bread with halloumi & mint	109:-
Underbar Arayes grilled bread with ground beef & halloumi	129:-
Kebbe Trablousie Lebanese meatballs served with Labne Bel Toum	129:-
Kraydes Bel Toum chili and garlic fried scampi	139:-
Castaletta lamb racks 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:-

HILWIAT

Sorbet of the day ask us	79:-
Halawe pastry with tahini served with pistachio nuts and raspberries	79:-
Boza Fistak homemade pistachio ice cream	89:-
Baqlawa Lebanese pastry with honey & pistachio nuts served with vanilla ice cream	89:-
Chocolate mousse topped with white chocolate and fresh berries	89:-
Fawakeh fresh fruit of the season	95:-
Katajef & Boza deep fried walnut dumpling served with vanilla ice cream	109:-
Hilwiat Mshakal A mix of our delicious desserts	399:-

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WHITE WINE

glass bottle

White Wine of the House

95:- 355:-

Last night a Riesling SAVED my life Germany

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

99:- 389:-

Duo des Meres France

The taste is round with elements of nectarine and peach

99:- 389:-

Château Ksara Blanc de Blancs Lebanon

Fresh and dry wine with clear citrus and minerals

110:- 420:-

Musar Jeune White Lebanon

Generous fruity with crispy surface with elements of pears and apricots

440:-

Morgan Bay Cellars Chardonnay USA

Buttery wine with hints of anise, yellow apples and pears

450:-

Château de Chemilly Chablis France

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.

470:-

Château Kefraya Blanc Lebanon

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

490:-

Langlouis-Château Sancerre White France

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

590:-

Château Musar White Lebanon

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

620:-

ROSÉ

glass bottle

The Rosé of the House

95:- 355:-

Wardy Rosé du Printemps Lebanon

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

390:-

Musar Jeune Rosé Lebanon

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

420:-

CHAMPAGNE & SPARKLING WINE

glass bottle

Sparkling Wine of the House

99:- 455:-

Bodegas Villa Conchi Spain

Well balanced sparkling wine with fruity notes of lemon

490:-

Champagne of the House

119:- 520:-

Bollinger

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

890:-

Taittinger Brut Réserve

Dry and fruity of apple, citrus and mineral

950:-



Taittinger Prélude	bottle
Finely tuned with fresh elements of citrus, mineral and exotic fruits	1450:-
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	
Taittinger Comtes	2990:-
Fresh, elegant, lemon driven flavor with hints of anjou pear and hazelnut	

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 with spicy cherry and black currant fruit.	
Morgan Bay Cellars Zinfandel USA	470:-
Medium bodied with rich fruit and peppary notes, elements of dark berries	
Hochar Péeret du fils Musar Lebanon	495:-
Fruity taste with dark cherry, ripe black currants and plum. Good balance and great length	
Villa Maria Pinot Noir New Zealand	520:-
Elegant taste with fruity charactor, elements of raspberries and sweet liquorice	
Le Grand Roi Châteaneu-Du-Pap France	520:-
Fruity, berry flavor of raspberries and liquorice with medium tannins	
Wardy Chateau le Cedres Lebanon	620:-
18 months in French oak barrels. 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, dark chocolate, tobacco, tea and dried herbs.	
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 24 months in French oak barrels. Modern fruity wine, flavor of cloves and red fruits.	



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 **139:-**

Flärka gin elderflower liquor, champagne, cucumber, lime, ginger

Frozen light rum, lime, sugar, raspberry/strawberry/passion fruit

Margarita tequila, triple sec, lime, agave, salt

Bluberry Sour vanilla vodka, blueberry liquor, lemon, soda

Underbar Lemonad asinth, rose syrup, lemon, rose lemonade, mint

First Class GT gin, organic syrup, tonic

Espresso Escobar patron xo caffe, espresso, cold whipped cream

Non-alcoholic Express ginger, pineapple, lemon **69:-**

Non-alcoholic Peaches the Crazy ginger, apple, peach, lemon **69:-**

WARM BEVERAGE

Lebanese coffee **35:-**

Coffee **35:-**

Mint tea **39:-**

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:-**

Rudenstams apple juice **39:-**

Rudenstams white currant **39:-**

