

مَدْرَسَةُ مَدْرَسَاتِ

DROTNINGATAN



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 129:-

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.”**

14 cold and warm appetizers	385:-/person
14 vegetarian cold and warm appetizers	385:-/person
14 cold and warm appetizers - with mixed grill and baqlawa with vanilla ice cream. 2 persons minimum. Chef’s choice.	485:-/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:-
Alb Ardechoke marinated artichoke hearts	79:-
Lobje Bel Zeit tomato stew with haricots verts	79:-
Muhammara spicy pepper dip with walnuts	85:-
Motabel Mix four different Lebanese dips	85:-
Taratour chicken dip with sesame paste	85:-
Fatoush lebanese mixed salad topped with toasted bread and pomegranates	89:-
Tabboule finely chopped parsley, tomato and onion salad	99:-
Rocca 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	149:-
Kebbe Nejje Lebanese tartar	159:-

MEZA - WARM APPETIZER

Falafel chickpea croquettes served with beetroot hommus	75:-
Patata Harra potatoes fried with coriander and chili	79:-
Arnabit Beltoum deep fried cauliflower with garlic and lemon	89:-
Fatayer pirogue filled with spinach	89:-
Sambousek pirogue filled with grounded 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:-
Spanech fried spinach with pine nuts topped with roasted onion	89:-
Sudjuk hot beef sausage in tomato stew	89:-
Ardechoke Moqlie fried artichoke hearts marinated in lemon & garlic	89:-
Fhettere compote of fried onions and wild mushrooms with pomegranate syrup	95:-
Makanek spicy sausages in bread served with aioli and pepper sauce	95:-
Halloumi served with grilled tomato	109:-
Arayes Msassa grilled bread with halloumi & mint	109:-
Underbar Arayes grilled bread with grounded beef & halloumi	129:-
Kebbe Trablousie Lebanese meatballs served with Labne Bel Toum	129:-
Kraydes Bel Toum chili and garlic fried scampi	149:-
Castaletta lambracks served with creme toum	199:-
Sahen Mashawi grounded beef, fillet of lamb, fillet of chicken & tenderloin	199:-

Do we know about your allergy?



MOUSSERANDE

	glass	bottle
Sparkling wine of the house	109:-	475:-
Doc Rosé Brut <i>Italy</i>		490:-
Fruity taste of strawberries and cherries with a hint of floral notes and violet		
Villa Conchi <i>Spain</i>		520:-
Well balanced characterful with fruity notes of citrus		

CHAMPAGNE

	glass	bottle
Champagne of the house	129:-	590:-
Bollinger		890:-
Dry, fresh, flavorful with hints of ripe, apple, toast, grapefruit and nougat		
Taittinger Brut Réserve		950:-
Dry and fruity of apple, citrus and mineral		
Taittinger Prélude		1450:-
Finely tuned with fresh elements of citrus, mineral and exotic fruits		
Dom Pérignon		2190:-
Dry, complex, fresh taste with elements of mineral, white chocolate, walnuts and grapefruit		
Krug Grande Cuvée		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		

ROSÉ

	glass	bottle
Rosé of the house	110:-	420:-
Domaine des Tourelles Rosé <i>Lebanon</i>		480:-
Dry, fresh and aromatic with hints of red berries, a light herb with a cooling finish		
LQLC Rosé <i>France</i>		520:-
Fruity taste of strawberries, white peach and melon with balanced acidity		
Château les Valentines <i>France</i>		620:-
Full bodied taste of red citrus, ripe raspberries, cranberries and minerals with a long fresh afterstate		

Ask the staff for more wines!



WHITE WINE

	glass	bottle
White wine of the house	110:-	420:-
Marquis des Beys <i>Lebanon</i> Healthy elegant with fine acidity, hints of citrus with a round barrel character	135:-	520:-
W2 Riesling <i>France</i> Fresh and fruity with hints of citrus, pear, yellow stone fruit with a slight residual sweetness	120:-	460:-
Weingut Pfaffl <i>Austria</i> Fruity and healthy with the character of ripe citrus, pear, star fruit and minerals	125:-	480:-
Château Ksara Blanc de Blancs <i>Lebanon</i> Fresh and dry wine with clear citrus and minerals		540:-
Musar Jeune <i>Lebanon</i> Generous fruity with crispy surface with elements of pears and apricots		550:-
Morgan Bay Cellars <i>USA</i> Buttery wine with hints of anise, yellow apples and pears		550:-
Mar de Envero Troupe <i>Spain</i> Aromatic with hints of pear, stone fruit, peach and kiwi		570:-
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.		590:-
Langlois-Château Sancerre <i>France</i> Dry and fresh with distinct citrus and minerals, hints of nettles		680:-
Château Musar White <i>Lebanon</i> Tasty and very full bodied with hints of ripe fruit, honey, almonds and barrel		760:-

Ask the staff for more wines!



RED WINE

	glass	bottle
Red wine of the house	110:-	420:-
Marquis des Beys <i>Lebanon</i> Heavily full bodied with hints of dark berries, barrels and spices, aged 18 months in French oak barrels	135:-	520:-
Cune Rioja Crianza <i>Spain</i> Soft and full bodied with ripe tannins and fresh acidity, clear character of red berries	120:-	460:-
Vielles Vignes <i>Lebanon</i> Elegant tasty with hints of red and dark berries, spices, casks and herbs	140:-	560:-
Lamberti Ripasso <i>Italy</i> Sof, full bodied with barrel character with hints of ripe red dark berries, chocolate, bay leaf vanilla		480:-
Ksara Reserve du Couvent <i>Lebanon</i> Full bodied powerful and dark fruity with hints of berries, barrels and chocolate		560:-
Morgan Bay Cellars Zinfandel <i>USA</i> Medium bodied with rich fruit and peppery notes, elements of dark berries		560:-
Hochar Péerret du fils Musar <i>Lebanon</i> Fruity taste with dark cherry, ripe black currants and plum, Good balance and great length		570:-
LQLC Pinot Noir <i>France</i> Aroma of red berries and ripe raspberries, taste of ripe red berries, herbs		590:-
Chante Cigale Châteauneuf-du-Pape <i>France</i> Full bodied taste with hints of blackberries, plums, licorice, spices and cedar		620:-
Wardy Chateau le Cedres <i>Lebanon</i> 18 months in French oak barrels. Large lovely aromas of dark berries, vanilla and spicy notes		630:-
Chateau Ksara <i>Lebanon</i> Powerful and elegant with taste of blackcurrants , black pepper and lager leaves		680:-
Château robin des Moines <i>France</i> Well balanced, ripe with intense berries and plums in taste		720:-
Château Kefraya <i>Lebanon</i> Full bodied flavor with balanced tannins, dark chocolate, tobacco, tea and dried herbs		750:-
Syrah du Liban <i>Lebanon</i> Strong and full bodied with hints of dark berries, black pepper, mint, cask and chocolate		760:-
Château Musar <i>Lebanon</i> Powerful and rich, well balanced with elements of blackberries, spices and oak		820:-

Ask the staff for more wines!



BEER & CIDER

Rekorderlig Cider 33cl Sweden	60:-
Corona 33cl Mexico	65:-
Beirut Beer 33cl Lebanon	65:-
Draft beer Åbro 40cl Sweden	69:-
961 Pale Ale 33cl Lebanon	69:-
Brewdog Punk Ipa 33cl Scotland	69:-
Sierra Nevada Pale Ale 35cl USA	69:-
Zlatopramen 50cl Czech Republic	79:-

COCKTAILS

5 cl 139:-

Flärka gin, cointreau, elder flower liqueur, cucumber, mint, lime, suger, soda

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

Margarita tequila, triple sec, lime, agave, salt

Blueberry Sour vanillavodka, lemon, soda, blueberry liqueur

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

First Class GT gin, organic syrup, tonic

Espresso Escobar patron xo caffe, expresso, cold whipped cream

Moctails - Pineapple Express ginger, pineapple, lemon 69:-

Moctails - Peaches the Crazy ginger, apple, peach, lemon 69:-

WARM BEVERAGE

Lebanese coffee 38:-

Coffee 38:-

Tea 38:-

Espresso 38:-

Mint tea 45:-

Cappuccino 45:-

Caffe latte 48:-

COLD BEVERAGE

Sparkling water 33cl 40:-

Soft drinks 40:-

Rudenstams apple juice 45:-

Rudenstams white currant 45:-

Non alcoholic beer 45:-

Sparkling water Pellegrino 70cl 65:-



مَدْرَبَر

underbar

DROTTNINGGATAN

