

Underbar

DROTTNINGGATAN



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 149:-

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	395:-/person
14 vegeterian cold and warm appetizers	395:-/person
14 cold and warm appetizers - with mixed grill and baqlawa with vanilla ice cream. 2 persons minimum. Chef’s choice.	495:-/person
20 cold and warm appetizers 4 persons minimum. Chef’s choice.	650:-/person

Do we know about your allergy?



MEZA - COLD APPETIZER

Waraq Arish vegetarian stuffed wine leaves	80:-
Hommus creamy chickpea dip	80:-
Labne Bel Toum yoghurt with garlic and mint	80:-
Baba Ghanoush Motabel grilled eggplant dip	80:-
Creme Sharamander Lebanese beetroot dip with feta cheese	80:-
Alb Ardechoke marinated artichoke hearts	80:-
Lobje Bel Zeit tomato stew with haricots verts	80:-
Muhammara spicy pepper dip with walnuts	89:-
Motabel Mix four different Lebanese dips	89:-
Taratour chicken dip with sesame paste	89:-
Fatoush lebanese mixed salad topped with toasted bread and pomegranates	95:-
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	125:-
Basterma air dried beef fillet	159:-
Kebbe Nejje Lebanese tartar	179:-

MEZA - WARM APPETIZER

Falafel chickpea croquettes served with beetroot hommus	80:-
Patata Harra potatoes fried with coriander and chili	80:-
Arnabit Beltoum deep fried cauliflower with garlic and lemon	90:-
Raqaqat Bel Jebne Lebanese cheese rolls	90:-
Ardechoke whole artichoke with lemon & garlic	90:-
Jowaneh Moqlie chicken wings marinated in lemon & garlic	90:-
Ardechoke Moqlie fried artichoke hearts marinated in lemon & garlic	90:-
Fatayer pirogue filled with spinach	95:-
Sambousek pirogue filled with ground beef	95:-
Sudjuk spicy tomato stew with beefsausage	95:-
Spanech fried spinach with pine nuts topped with roasted onion	95:-
Fhettere compote of fried onions and wild mushrooms with pomegranate syrup	99:-
Makanek spicy sausages served with aioli and pepper sauce	99:-
Halloumi served with grilled tomato	115:-
Arayes Msassa grilled bread with halloumi & mint	129:-
Kebbe Trablousie Lebanese meatballs served with Labne Bel Toum	139:-
Underbar Arayes grilled bread with ground beef & halloumi	149:-
Kraydes Bel Toum chili and garlic fried scampi	159:-
Castaletta lambracks served with creme toum	219:-
Sahen Mashawi ground beef, fillet of lamb, fillet of chicken & tenderloin	219:-

Do we know about your allergy?



SPARKLING

Sparkling wine of the house

glass bottle

119:- 520:-

Doc Rosé Brut *Italy*

550:-

Fruity taste of strawberries and cherries with a hint of floral notes and violet

Villa Conchi *Spain*

550:-

Well balanced characterful with fruity notes of citrus

CHAMPAGNE

glass bottle

Champagne of the house

149:- 690:-

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 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

120:- 460:-

Domaine des Tourelles Rosé *Lebanon*

520:-

Dry, fresh and aromatic with hints of red berries, a light herb with a cooling finish

LQLC Rosé *France*

540:-

Fruity taste of strawberries, white peach and melon with balanced acidity

Château les Valentines *France*

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	120:-	460:-
Marquis des Beys <i>Lebanon</i> Healthy elegant with fine acidity, hints of citrus with a round barrel character	155:-	600:-
W2 Riesling <i>France</i> Fresh and fruity with hints of citrus, pear, yellow stone fruit with a slight residual sweetness	130:-	500:-
Weingut Pfaffl <i>Austria</i> Fruity and healthy with the character of ripe citrus, pear, star fruit and minerals	135:-	520:-
Château Ksara Blanc de Blancs <i>Lebanon</i> Fresh and dry wine with clear citrus and minerals		580:-
Musar Jeune <i>Lebanon</i> Generous fruity with crispy surface with elements of pears and apricots		590:-
Morgan Bay Cellars <i>USA</i> Buttery wine with hints of anise, yellow apples and pears		590:-
Mar de Envero Troupe <i>Spain</i> Aromatic with hints of pear, stone fruit, peach and kiwi		620:-
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.		690:-
Langlois-Château Sancerre <i>France</i> Dry and fresh with distinct citrus and minerals, hints of nettles		750:-
Château Musar White <i>Lebanon</i> Tasty and very full bodied with hints of ripe fruit, honey, almonds and barrel		850:-

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RED WINE

	glass	bottle
Red wine of the house	120:-	460:-
Marquis des Beys <i>Lebanon</i> Heavily full bodied with hints of dark berries, barrels and spices, aged 18 months in French oak barrels	155:-	600:-
Cune Rioja Crianza <i>Spain</i> Soft and full bodied with ripe tannins and fresh acidity, clear character of red berries	130:-	500:-
Vielles Vignes <i>Lebanon</i> Elegant tasty with hints of red and dark berries, spices, casks and herbs	175:-	680:-
Lamberti Ripasso <i>Italy</i> Sof, full bodied with barrel character with hints of ripe red dark berries, chocolate, bay leaf vanilla		540:-
Ksara Reserve du Couvent <i>Lebanon</i> Full bodied powerful and dark fruity with hints of berries, barrels and chocolate		670:-
Morgan Bay Cellars Zinfandel <i>USA</i> Medium bodied with rich fruit and peppery notes, elements of dark berries		670:-
Hochar Péeret du fils Musar <i>Lebanon</i> Fruity taste with dark cherry, ripe black currants and plum, Good balance and great length		680:-
LQLC Pinot Noir <i>France</i> Aroma of red berries and ripe raspberries, taste of ripe red berries, herbs		690:-
Chante Cigale Châteauneuf-du-Pape <i>France</i> Full bodied taste with hints of blackberries, plums, licorice, spices and cedar		720:-
Wardy Chateau le Cedres <i>Lebanon</i> 18 months in French oak barrels. Large lovely aromas of dark berries, vanilla and spicy notes		730:-
Chateau Ksara <i>Lebanon</i> Powerful and elegant with taste of blackcurrants , black pepper and lager leaves		780:-
Château robin des Moines <i>France</i> Well balanced, ripe with intense berries and plums in taste		820:-
Château Kefraya <i>Lebanon</i> Full bodied flavor with balanced tannins, dark chocolate, tobacco, tea and dried herbs		850:-
Syrah du Liban <i>Lebanon</i> Strong and full bodied with hints of dark berries, black pepper, mint, cask and chocolate		860:-
Château Musar <i>Lebanon</i> Powerful and rich, well balanced with elements of blackberries, spices and oak		950:-

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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 159:-

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, espresso, cold whipped cream

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

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

WARM BEVERAGE

Lebanese coffee 40:-

Coffee 40:-

Tea 40:-

Espresso 40:-

Mint tea 49:-

Cappuccino 49:-

Caffe latte 50:-

COLD BEVERAGE

Sparkling water 33cl 45:-

Soft drinks 45:-

Rudenstams apple juice 50:-

Rudenstams white currant 50:-

Non alcoholic beer 50:-

Sparkling water Pellegrino 70cl 75:-

