

underbar

DROTTNINGGATAN,  
STOCKHOLM



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 from Lebanon.

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 159:-

## 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.”

|   |              |
|---|--------------|
| <b>14 cold and warm appetizers</b>  | 480:- person |
| <b>14 vegetarian cold and warm appetizers</b><br>2 persons minimum. Chef's choice.  | 480:-/person |
| <b>14 cold and warm appetizers</b><br>- with mixed grill and baqlawa with vanilla ice cream.<br>2 persons minimum. Chef's choice. | 580:-/person |
| <b>20 cold and warm appetizers</b><br>4 persons minimum. Chef's choice.   | 700:-/person |

*Do we know about your allergy?*

## MEZA - COLD APPETIZER

|   |       |
|---|-------|
| <b>Waraq Arish</b> vegetarian stuffed wine leaves                                 | 90:-  |
| <b>Hommus</b> creamy chickpea dip   | 90:-  |
| <b>Labne Bel Toun</b> yoghurt with garlic and mint                                | 90:-  |
| <b>Baba Ghanoush Motabel</b> grilled eggplant dip                                 | 90:-  |
| <b>Creme Sharamander</b> lebanese beetroot dip with feta cheese                   | 90:-  |
| <b>Lobje Bel Zeit</b> tomato stew with haricots verts                             | 90:-  |
| <b>Muhammara</b> spicy pepper dip with walnuts                                    | 90:-  |
| <b>Motabel Mix</b> four different lebanese dips                                   | 95:-  |
| <b>Alb Ardechoke</b> marinated artichoke hearts                                   | 95:-  |
| <b>Taratour</b> chicken dip with sesame paste                                     | 99:-  |
| <b>Fatoush</b> lebanese mixed salad topped with toasted bread and pomegranates    | 115:- |
| <b>Tabboule</b> finely chopped parsley, tomato and onion salad                    | 115:- |
| <b>Rocca</b> leaf salad with feta cheese, garlic, chili and pomegranates          | 125:- |
| <b>Hommus Bel Lahme</b> creamy chickpea dip with tenderloin and roasted pine nuts | 145:- |
| <b>Basterma</b> air dried beef fillet   | 175:- |
| <b>Kebbe Nejje</b> lebanese tartar served with garlic cream                       | 185:- |

## MEZA - WARM APPETIZER

|   |       |
|---|-------|
| <b>Falafel</b> chickpea croquettes served with beetroot hommus  | 90:-  |
| <b>Patata Harra</b> potatoes fried with coriander and chili   | 95:-  |
| <b>Arnabit Beltoun</b> deep fried cauliflower with garlic and lemon   | 99:-  |
| <b>Raqaqat Bel Jebne</b> lebanese cheese rolls  | 99:-  |
| <b>Jowaneh Moqlie</b> chicken wings marinated in lemon and garlic   | 99:-  |
| <b>Ardechoke Moqlie</b> fried artichoke hearts marinated in lemon and garlic                                | 105:- |
| <b>Fatayer</b> pirogue filled with spinach  | 115:- |
| <b>Sambousek</b> pirogue filled with ground beef  | 115:- |
| <b>Sudjuk</b> spicy tomato stew with beefsausage  | 115:- |
| <b>Makanek</b> spicy sausages of pork served with aioli and pepper sauce                                    | 120:- |
| <b>Spanech</b> fried spinach with pine nuts topped with roasted onion                                       | 120:- |
| <b>Fhettere</b> compote of fried onions and wild mushrooms with pomegranate syrup                           | 125:- |
| <b>Ardechoke</b> whole artichoke with lemon and garlic  | 125:- |
| <b>Halloumi</b> served with grilled tomato  | 125:- |
| <b>Arayes Msassa</b> grilled bread with halloumi, tomato and mint   | 145:- |
| <b>Kebbe Trablousie</b> lebanese meatballs served with garlic yoghurt                                       | 155:- |
| <b>Underbar Arayes</b> grilled bread with ground beef and halloumi  | 165:- |
| <b>Kraydes Bel Toun</b> chili and garlic fried scampi   | 179:- |
| <b>Castaletta</b> lambracks served with garlic cream  | 259:- |
| <b>Sahen Mashawi</b> ground beef, fillet of lamb, fillet of chicken and tenderloin served with garlic cream | 259:- |

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## SPARKLING

|  | glass | bottle |
|--|-------|--------|
| <b>Sparkling wine of the house</b>   | 139:- | 650:-  |
| <b>Doc Rosé Brut</b> <i>Italy</i>  |       | 690:-  |
| Fruity taste of strawberries and cherries with a hint of floral notes and violet |       |        |
| <b>Villa Conchi</b> <i>Spain</i>   |       | 690:-  |
| Well balanced characterful with fruity notes of citrus                           |       |        |

## CHAMPAGNE

|   | glass | bottle |
|---|-------|--------|
| <b>Champagne of the house</b>   | 159:- | 750:-  |
| <b>Bollinger</b>  |       | 1100:- |
| Dry, fresh, flavorful with hints of ripe, apple, toast, grapefruit and nougat                     |       |        |
| <b>Taittinger Brut Réserve</b>  |       | 1300:- |
| Dry and fruity of apple, citrus and mineral   |       |        |
| <b>Taittinger Prélude</b>   |       | 1800:- |
| Finely tuned with fresh elements of citrus, mineral and exotic fruits                             |       |        |
| <b>Dom Pérignon</b>   |       | 5900:- |
| Dry, complex, fresh taste with elements of mineral, white chocolate, walnuts and grapefruit       |       |        |
| <b>Krug Grande Cuvée</b>  |       | 5900:- |
| Dry, full-bodied, relatively developed and highly nuanced flavor with acidity and long aftertaste |       |        |
| <b>Taittinger Comtes</b>  |       | 3800:- |
| Fresh, elegant, lemon driven flavor with hints of anjou pear and hazelnut                         |       |        |

## ROSÉ

|   |       |       |
|---|-------|-------|
| <b>Rosé of the house</b>  | 130:- | 500:- |
| <b>Domaine des Tourelles Rosé</b> <i>Lebanon</i>                                      |       | 580:- |
| Dry, fresh and aromatic with hints of red berries, a light herb with a cooling finish |       |       |
| <b>LQLC Rosé</b> <i>France</i>  |       | 590:- |
| Fruity taste of strawberries, white peach and melon with balanced acidity             |       |       |
| <b>Château les Valentines</b> <i>France</i>   |       | 680:- |
| Full bodied, taste of red citrus, raspberries, cranberries and minerals               |       |       |

*Ask the staff for more wines!*

## WHITE WINE

|   | glass | bottle |
|---|-------|--------|
| <b>White wine of the house</b>  | 130:- | 500:-  |
| <b>Marquis des Beys</b> <i>Lebanon</i><br>Healthy elegant with fine acidity, hints of citrus with a round barrel character  | 175:- | 680:-  |
| <b>Dopff Riesling</b> <i>France</i><br>Fresh and fruity with hints of citrus, green apple and peach with fine mineral sweetness   | 150:- | 580:-  |
| <b>Kein Name Grüner Veltliner</b> <i>Austria</i><br>Fresh and fruity with hints of citrus, apricots and tropical fruits   | 155:- | 600:-  |
| <b>Bastianich Pinot Grigio</b> <i>Italy</i><br>Fruity taste with tones of tropical fruit and pear. Harvested from calcareous soil that gives fine acidity and lovely minerals                                       |       | 580:-  |
| <b>Stefan Meyer Riesling Organic</b> <i>Germany</i><br>Fruity with hints of melon, minerals and yeast notes with fine acidity   |       | 580:-  |
| <b>Château Ksara Blanc de Blancs</b> <i>Lebanon</i><br>Fresh and dry wine with clear citrus and minerals  |       | 650:-  |
| <b>Musar Jeune</b> <i>Lebanon</i><br>Generous fruity with crispy surface with elements of pears and apricots  |       | 680:-  |
| <b>Morgan Bay Cellars</b> <i>USA</i><br>Buttery wine with hints of anise, yellow apples and pears   |       | 680:-  |
| <b>Mar de Envero Troupe</b> <i>Spain</i><br>Aromatic with hints of pear, stone fruit, peach and kiwi  |       | 680:-  |
| <b>Château de Chemilly Chablis</b> <i>France</i><br>An elegant Chablis that has been six months on its lees.<br>Rich in minerals, with some smokiness aroma and taste of white flowers, citrus and white nectarine. |       | 780:-  |
| <b>Sancerre Blanc La Guiberte</b> <i>France</i><br>Dry and fresh with distinct citrus and minerals, hints of nettles  |       | 850:-  |
| <b>Château Musar White</b> <i>Lebanon</i><br>Tasty and very full bodied with hints of ripe fruit, honey, almonds and barrel   |       | 1100:- |

*Ask the staff for more wines!*

## RED WINE

glass bottle

### Red wine of the house

130:- 500:-

### Marquis des Beys *Lebanon*

175:- 680:-

Heavily full bodied with hints of dark berries, barrels and spices, aged 18 months in French oak barrels

### Marqués Rioja Crianza *Spain*

145:- 550:-

Soft and full bodied with ripe tannins and fresh acidity, clear character of red berries

### Vielles Vignes *Lebanon*

185:- 720:-

Elegant tasty with hints of red and dark berries, spices, casks and herbs

### Corte Grande Ripasso *Italy*

620:-

Soft, full bodied with barrel character with hints of cherry, plum cinnamon and cloves

### Barbera D'asti Superiore Moliss *Italy*

640:-

Dry and round taste with notes of raspberry, tobacco and dried fruit

### Langhe Nebbiolo Cabora *Italy*

690:-

Elegant with well-balanced acidity. Fine fruit tones from ripe cherries, licorice and herbs

### Ksara Reserve du Couvent *Lebanon*

720:-

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

### Morgan Bay Cellars Zinfandel *USA*

720:-

Medium bodied with rich fruit and peppery notes, elements of dark berries

### Hochar Péerret du fils Musar *Lebanon*

750:-

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

### LQLC Pinot Noir *France*

750:-

Aroma of red berries and ripe raspberries, taste of ripe red berries, herbs

### Côtes Du Rhône Variations *France*

770:-

Ruby red with aromas of black and red berry fruit complemented by hints of spices and minerals notes

### Chante Cigale Châteauneuf-du-Pape *France*

790:-

Full bodied taste with hints of blackberries, plums, licorice, spices and cedar

### Wardy Chateau le Cedres *Lebanon*

820:-

18 months in French oak barrels. Large lovely aromas of dark berries, vanilla and spicy notes

### Chateau Ksara *Lebanon*

850:-

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

### Château robin des Moines *France*

890:-

Well balanced, ripe with intense berries and plums in taste

### Syrah du Liban *Lebanon*

1100:-

Strong and full bodied with hints of dark berries, black pepper, mint, cask and chocolate

### Château Musar *Lebanon*

1350:-

Lebanon's most award winning wine.

Powerful and rich, well balanced with elements of blackberries, spices and oak

*Ask the staff for more wines!*

## BEER & CIDER

|  |      |
|--|------|
| <b>Rekorderlig Cider</b> 33cl Sweden   | 75:- |
| <b>Corona</b> 33cl Mexico              | 75:- |
| <b>Beirut Beer</b> 33cl Lebanon        | 79:- |
| <b>Draft beer</b> 40cl Sweden          | 79:- |
| <b>961 Pale Ale</b> 33cl Lebanon       | 85:- |
| <b>Brewdog Punk Ipa</b> 33cl Scotland  | 75:- |
| <b>Sierra Nevada Pale Ale</b> 35cl USA | 79:- |
| <b>Zlatopramen</b> 50cl Czech Republic | 89:- |

## COCKTAILS

|      |       |
|------|-------|
| 5 cl | 170:- |
|------|-------|

**Flärka** gin, elder flower liqueur, cucumber, mint, lime, champagne

**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** xo caffe, espresso, cold whipped cream

|  |      |
|--|------|
| <b>Moctails - Pineapple Express</b> ginger, pineapple, lemon | 85:- |
|--|------|

|   |      |
|---|------|
| <b>Moctails - Peaches the Crazy</b> ginger, apple, peach, lemon | 85:- |
|---|------|

## WARM BEVERAGE

|                        |      |
|------------------------|------|
| <b>Lebanese coffee</b> | 40:- |
| <b>Coffee</b>          | 40:- |
| <b>Tea</b>             | 40:- |
| <b>Espresso</b>        | 40:- |
| <b>Mint tea</b>        | 49:- |
| <b>Cappuccino</b>      | 50:- |
| <b>Caffe latte</b>     | 55:- |

## COLD BEVERAGE

|  |      |
|--|------|
| <b>Sparkling water</b> 33cl            | 49:- |
| <b>Soft drinks</b> 33cl                | 49:- |
| <b>Rudenstams apple juice</b> 33cl     | 65:- |
| <b>Rudenstams white currant</b> 33cl   | 65:- |
| <b>Non alcoholic beer</b> 33cl         | 59:- |
| <b>Sparkling water Pellegrino</b> 70cl | 80:- |