

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 175:-

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

Do we know about your allergy?

MEZA - COLD APPETIZER

Waraq Arish vegetarian stuffed wine leaves	90:-
Hommus creamy chickpea dip	95:-
Labne Bel Toum yoghurt with garlic and mint	95:-
Baba Ghanoush Motabel grilled eggplant dip	95:-
Creme Sharamander lebanese beetroot dip with feta cheese	95:-
Lobje Bel Zeit tomato stew with haricots verts	95:-
Muhammara spicy pepper dip with walnuts	99:-
Motabel Mix four different lebanese dips	99:-
Alb Ardechoke marinated artichoke hearts	99:-
Taratour chicken dip with sesame paste	99:-
Fatoush lebanese mixed salad topped with toasted bread and pomegranates	120:-
Tabboule finely chopped parsley, tomato and onion salad	120:-
Rocca leaf salad with feta cheese, garlic, chili and pomegranates	135:-
Hommus Bel Lahme creamy chickpea dip with tenderloin and roasted pine nuts	155:-
Basterma air dried beef fillet	175:-
Kebbe Nejje lebanese tartar served with garlic cream	185:-

MEZA - WARM APPETIZER

Falafel chickpea croquettes served with beetroot hommus	90:-
Patata Harra potatoes fried with coriander and chili	95:-
Arnabit Beltoum deep fried cauliflower with garlic and lemon	99:-
Raqaqat Bel Jebne lebanese cheese rolls	99:-
Jowaneh Moqlie chicken wings marinated in lemon and garlic	99:-
Ardechoke Moqlie fried artichoke hearts marinated in lemon and garlic	125:-
Fatayer pirogue filled with spinach	115:-
Sambousek pirogue filled with grounded beef	115:-
Sudjuk spicy tomato stew with beefsausage	115:-
Makanek spicy sausages of pork in bread served with aioli and pepper sauce	120:-
Spanech fried spinach with pine nuts topped with roasted onion	120:-
Fhettete compote of fried onions and wild mushrooms with pomegranate syrup	125:-
Ardechoke whole artichoke with lemon and garlic	125:-
Halloumi served with grilled tomato	125:-
Arayes Msassa grilled bread with halloumi, tomato and mint	155:-
Kebbe Trablousie lebanese meatballs served with garlic yoghurt	155:-
Underbar Arayes grilled bread with grounded beef and halloumi	175:-
Kraydes Bel Toum chili and garlic fried scampi	189:-
Castaletta lambracks served with garlic cream	279:-
Sahen Mashawi grounded beef, fillet of lamb, fillet of chicken and tenderloin served with garlic cream	279:-

Do we know about your allergy?

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

CHAMPAGNE	glass	bottle
Champagne of the house	175:-	800:-
Bollinger Dry, fresh, flavorful with hints of ripe, apple, toast, grapefruit and nougat		1300:-
Taittinger Brut Réserve Dry and fruity of apple, citrus and mineral		1300:-
Taittinger Prélude Finely tuned with fresh elements of citrus, mineral and exotic fruits		1800:-
Dom Pérignon Dry, complex, fresh taste with elements of mineral, white chocolate, walnuts and grapefruit		5900:-
Krug Grande Cuvée Dry, full-bodied, relatively developed and highly nuanced flavor with acidity and long aftertaste		5900:-
Taittinger Comtes Fresh, elegant, lemon driven flavor with hints of anjou pear and hazelnut		3800:-

ROSÉ		
Rosé of the house	140:-	540:-
Whispering Angel <i>France</i> Fresh and dry with flavors of berries, ripe strawberries, citrus and minerals		750:-
LQLC Rosé <i>France</i> Fruity taste of strawberries, white peach and melon with balanced acidity		650:-

Ask the staff for more wines!

WHITE WINE

	glass	bottle
White wine of the house	140:-	540:-
Marquis des Beys <i>Lebanon</i> Healthy elegant with fine acidity, hints of citrus with a round barrel character	175:-	680:-
Dopff Riesling <i>France</i> Fresh and fruity with hints of citrus, green apple and peach with fine mineral sweetness	155:-	600:-
Kein Name Grüner Veltliner <i>Austria</i> Fresh and fruity with hints of citrus, apricots and tropical fruits	160:-	620:-
Bastianich Pinot Grigio <i>Italy</i> Fruity taste with tones of tropical fruit and pear		640:-
Bostani Assyrtiko <i>Greece</i> Dry and fresh with generous notes of citrus, lime and fresh herbs		650:-
Stefan Meyer Riesling Organic <i>Germany</i> Fruktigt med smakinslag av melon, mineraler och jästtoner med fin syra		660:-
Wardy Beqaa Valley <i>Lebanon</i> Full bodied and fresh with hints of papaya, pineapple, grape, pomelo and peach		680:-
Château Ksara Blanc de Blancs <i>Lebanon</i> Fresh and dry wine with clear citrus and minerals		700:-
Musar Jeune <i>Lebanon</i> Generous fruity with crispy surface with elements of pears and apricots		720:-
Langmeil Spring Fever <i>Australia</i> Fresh with notes of melon, citrus and tropical fruits		740:-
Mar de Envero Albarinho <i>Spain</i> Aromatic with hints of pear, stone fruit, peach and kiwi		720:-
Château de Chemilly Chablis <i>France</i> Rich in minerals, with some smokiness aroma and taste of white flowers and citrus		820:-
Langlois-Château Sancerre <i>France</i> Dry and fresh with distinct citrus and minerals, hints of nettles		890:-
Château Musar White <i>Lebanon</i> Tasty and very full bodied with hints of ripe fruit, honey, almonds and barrel		1300:-

Ask the staff for more wines!

RED WINE

glass bottle

Red wine of the house

140:- 540:-

Marquis des Beys *Lebanon*

180:- 700:-

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

Marqués Rioja Crianza *Spain*

165:- 640:-

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

Ixsir Altitudes *Lebanon*

185:- 720:-

Medium bodied with round tannins and hints of blackcurrant and mulberry

Corte Grande Ripasso *Italy*

660:-

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

Barbera D'asti Superiore Moliss *Italy*

660:-

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

Langhe Nebbiolo Cabora *Italy*

720:-

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

Ksara Reserve du Couvent *Lebanon*

750:-

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

Morgan Bay Cellars Zinfandel *USA*

750:-

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

Hochar Péeret du fils Musar *Lebanon*

790:-

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

LQLC Pinot Noir *France*

790:-

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

Wardy Syrah *Lebanon*

780:-

Ruby red with intense spicy expression, fruity and soft taste with hints of dark berries and violets

Châteauneuf-du-Pape Le Grand Pontal *France*

950:-

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

Wardy Chateau le Cedres *Lebanon*

890:-

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

Chateau Ksara *Lebanon*

880:-

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

Château robin des Moines *France*

920:-

Well balanced, ripe with intense berries and plums in taste

Syrah du Liban *Lebanon*

1200:-

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

Château Musar *Lebanon*

1400:-

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

Rekorderlig Cider 33cl Sweden	80:-
Corona 33cl Mexico	80:-
Beirut Beer 33cl Lebanon	85:-
Draft beer 40cl Sweden	89:-
961 Pale Ale 33cl Lebanon	95:-
Brewdog Punk Ipa 33cl Scotland	85:-
Sierra Nevada Pale Ale 35cl USA	89:-
Zlatopramen 50cl Czech Republic	99:-

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

Moctails - Pineapple Express ginger, pineapple, lemon 85:-

Moctails - Peaches the Crazy ginger, apple, peach, lemon 85:-

WARM BEVERAGE

Lebanese coffee 40:-

Coffee 40:-

Tea 40:-

Espresso 40:-

Mint tea 50:-

Cappuccino 55:-

Caffe latte 60:-

COLD BEVERAGE

Sparkling water 33cl 49:-

Soft drinks 33cl 49:-

Rudenstams apple juice 33cl 65:-

Rudenstams white currant 33cl 65:-

Non alcoholic beer 33cl 60:-

Sparkling water Pellegrino 70cl 80:-

Non alcoholic bubbles 115:-