

مُدْرَبَاتُ مُدْرَبَاتُ

VISBY



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:- |
| Lobje Bel Zeit tomato stew with haricots verts | 80:- |
| Alb Ardechoke marinated artichoke hearts | 85:- |
| 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:- |

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:- |
| Fatayer pirogue filled with spinach | 95:- |
| Sambousek pirogue filled with grounded beef | 95:- |
| Ardechoke Moqlie fried artichoke hearts marinated in lemon & garlic | 95:- |
| Sudjuk spicy tomato stew with beefsausage | 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 grounded beef & halloumi | 149:- |
| Kraydes Bel Toum chili and garlic fried scampi | 159:- |
| Castaletta lambracks served with creme toum | 219:- |
| Sahen Mashawi grounded beef, fillet of lamb, fillet of chicken & tenderloin | 219:- |

Do we know about your allergy?



MOUSSERANDE

Sparkling wine of the house

Doc Rosé Brut *Italy*

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

Villa Conchi *Spain*

Well balanced characterful with fruity notes of citrus

glass bottle

119:- 520:-

550:-

550:-

CHAMPAGNE

Champagne of the house

Bollinger

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

Taittinger Brut Réserve

Dry and fruity of apple, citrus and mineral

Taittinger Prélude

Finely tuned with fresh elements of citrus, mineral and exotic fruits

Dom Pérignon

Dry, complex, fresh taste with elements of mineral, white chocolate, walnuts and grapefruit

Krug Grande Cuvée

Dry, full-bodied, relatively developed and highly nuanced flavor with acidity and long aftertaste

Taittinger Comtes

Fresh, elegant, lemon driven flavor with hints of anjou pear and hazelnut

glass bottle

149:- 690:-

890:-

950:-

1450:-

2190:-

2590:-

2990:-

ROSÉ

Rosé of the house

Domaine des Tourelles Rosé *Lebanon*

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

LQLC Rosé *France*

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

Château les Valentines *France*

Full bodied taste of red citrus, ripe raspberries, cranberries and minerals with a long fresh afterstate

glass bottle

120:- 460:-

520:-

540:-

620:-

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:- |

Ask the staff for more wines!



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:- |

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 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:-

