

مَدِينَة  
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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 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>	<b>450:-/person</b>
<b>14 vegeterian cold and warm appetizers</b>	<b>450:-/person</b>
<b>14 cold and warm appetizers</b> - with mixed grill and baqlawa with vanilla ice cream. <b>2 persons minimum. Chef’s choice.</b>	<b>550:-/person</b>
<b>20 cold and warm appetizers</b> <b>4 persons minimum. Chef’s choice.</b>	<b>650:-/person</b>

**Do we know about your allergy?**



## MEZA - COLD APPETIZER

<b>Waraq Arish</b> vegetarian stuffed wine leaves	85:-
<b>Hommus</b> creamy chickpea dip	85:-
<b>Labne Bel Toum</b> yoghurt with garlic and mint	85:-
<b>Baba Ghanoush Motabel</b> grilled eggplant dip	85:-
<b>Creme Sharamander</b> Lebanese beetroot dip with feta cheese	85:-
<b>Lobje Bel Zeit</b> tomato stew with haricots verts	85:-
<b>Muhammara</b> spicy pepper dip with walnuts	90:-
<b>Motabel Mix</b> four different Lebanese dips	90:-
<b>Alb Ardechoke</b> marinated artichoke hearts	95:-
<b>Taratour</b> chicken dip with sesame paste	95:-
<b>Makdous</b> mini stuffed eggplants filled with walnuts	105:-
<b>Fatoush</b> lebanese mixed salad topped with toasted bread and pomegranates	105:-
<b>Tabboule</b> finely chopped parsley, tomato and onion salad	105:-
<b>Rocca</b> leaf salad with feta cheese, garlic, chili and pomegranates	115:-
<b>Hommus Bel Lahme</b> creamy chickpea dip with tenderloin and roasted pine nuts	135:-
<b>Basterma</b> air dried beef fillet	165:-

## MEZA - WARM APPETIZER

<b>Falafel</b> chickpea croquettes served with beetroot hommus	85:-
<b>Patata Harra</b> potatoes fried with coriander and chili	85:-
<b>Arnabit Beltoum</b> deep fried cauliflower with garlic and lemon	95:-
<b>Raqaqat Bel Jebne</b> Lebanese cheese rolls	95:-
<b>Jowaneh Moqlie</b> chicken wings marinated in lemon & garlic	95:-
<b>Fatayer</b> pirogue filled with spinach	99:-
<b>Sambousek</b> pirogue filled with grounded beef	99:-
<b>Sudjuk</b> spicy tomato stew with beef sausage	100:-
<b>Makanek</b> spicy sausages of pork served with aioli and pepper sauce	100:-
<b>Ardechoke Moqlie</b> fried artichoke hearts marinated in lemon & garlic	105:-
<b>Fhettere</b> compote of fried onions and wild mushrooms with pomegranate syrup	105:-
<b>Ardechoke</b> whole artichoke with lemon & garlic	115:-
<b>Halloumi</b> served with grilled tomato	120:-
<b>Arayes Msassa</b> grilled bread with halloumi, tomato & mint	135:-
<b>Kebbe Trablousie</b> Lebanese meatballs served with Labne Bel Toum	145:-
<b>Underbar Arayes</b> grilled bread with grounded beef & halloumi	159:-
<b>Kraydes Bel Toum</b> chili and garlic fried scampi	169:-
<b>Castaletta</b> lambracks served with garlic cream	239:-
<b>Sahen Mashawi</b> grounded beef, fillet of lamb, fillet of chicken & tenderloin served with garlic cream	239:-

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## SPARKLING

### 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

129:- 600:-

650:-

650:-

## 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

#### **Taittinger Comtes**

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

#### **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

glass bottle

159:- 750:-

990:-

1100:-

1600:-

3500:-

6000:-

6000:-

## 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

125:- 480:-

580:-

590:-

680:-

Ask the staff for more wines!



## WHITE WINE

	glass	bottle
<b>White wine of the house</b>	125:-	480:-
<b>Marquis des Beys <i>Lebanon</i></b> Healthy elegant with fine acidity, hints of citrus with a round barrel character	165:-	640:-
<b>W2 Riesling <i>France</i></b> Fresh and fruity with hints of citrus, pear, yellow stone fruit with a slight residual sweetness	140:-	540:-
<b>Weingut Pfaffl <i>Austria</i></b> Fruity and healthy with the character of ripe citrus, pear, star fruit and minerals	145:-	550:-
<b>Bastianich Pinot Grigio <i>Italy</i></b> Fruity taste with tones of tropical fruit and pear. Harvested from calcareous soil that gives fine acidity and lovely minerals		560:-
<b>Stefan Meyer Riesling Organic <i>Germany</i></b> Fruity with hints of melon, minerals and yeast notes with fine acidity		560:-
<b>Château Ksara Blanc de Blancs <i>Lebanon</i></b> Fresh and dry wine with clear citrus and minerals		620:-
<b>Musar Jeune <i>Lebanon</i></b> Generous fruity with crispy surface with elements of pears and apricots		630:-
<b>Morgan Bay Cellars <i>USA</i></b> Buttery wine with hints of anise, yellow apples and pears		630:-
<b>Mar de Envero Troupe <i>Spain</i></b> Aromatic with hints of pear, stone fruit, peach and kiwi		640:-
<b>Château de Chemilly Chablis <i>France</i></b> 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.		750:-
<b>Langlois-Château Sancerre <i>France</i></b> Dry and fresh with distinct citrus and minerals, hints of nettles		800:-
<b>Château Musar White <i>Lebanon</i></b> Tasty and very full bodied with hints of ripe fruit, honey, almonds and barrel		950:-

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## RED WINE

	glass	bottle
<b>Red wine of the house</b>	125:-	480:-
<b>Marquis des Beys <i>Lebanon</i></b> Heavily full bodied with hints of dark berries, barrels and spices, aged 18 months in French oak barrels	165:-	640:-
<b>Padilla Crianza <i>Spain</i></b> Soft and full bodied with ripe tannins and fresh acidity, clear character of red berries	140:-	540:-
<b>Vieilles Vignes <i>Lebanon</i></b> Elegant tasty with hints of red and dark berries, spices, casks and herbs	180:-	690:-
<b>Lamberti Ripasso <i>Italy</i></b> Sof, full bodied with barrel character with hints of ripe red dark berries, chocolate, bay leaf vanilla		590:-
<b>Barbera D'asti Superiore Moliss <i>Italy</i></b> Dry and round taste with notes of raspberry, tobacco and dried fruit		620:-
<b>Langhe Nebbiolo Cabora <i>Italy</i></b> Elegant with well-balanced acidity. Fine fruit tones from ripe cherries, licorice and herbs		670:-
<b>Ksara Reserve du Couvent <i>Lebanon</i></b> Full bodied powerful and dark fruity with hints of berries, barrels and chocolate		690:-
<b>Morgan Bay Cellars Zinfandel <i>USA</i></b> Medium bodied with rich fruit and peppery notes, elements of dark berries		690:-
<b>Hochar Péeret du fils Musar <i>Lebanon</i></b> Fruity taste with dark cherry, ripe black currants and plum, Good balance and great length		720:-
<b>LQLC Pinot Noir <i>France</i></b> Aroma of red berries and ripe raspberries, taste of ripe red berries, herbs		730:-
<b>Côtes du Rhône Variations <i>France</i></b> Ruby red with aromas of black and red berry fruit complemented by hints of spices and mineral notes		750:-
<b>Chante Cigale Châteauneuf-du-Pape <i>France</i></b> Full bodied taste with hints of blackberries, plums, licorice, spices and cedar		780:-
<b>Wardy Chateau le Cedres <i>Lebanon</i></b> 18 months in French oak barrels. Large lovely aromas of dark berries, vanilla and spicy notes		790:-
<b>Chateau Ksara <i>Lebanon</i></b> Powerful and elegant with taste of blackcurrants , black pepper and lager leaves		820:-
<b>Château robin des Moines <i>France</i></b> Well balanced, ripe with intense berries and plums in taste		860:-
<b>Syrah du Liban <i>Lebanon</i></b> Strong and full bodied with hints of dark berries, black pepper, mint, cask and chocolate		950:-
<b>Château Musar <i>Lebanon</i></b> Lebanon's most award winning wine. Powerful and rich, well balanced with elements of blackberries, spices and oak		1100:-

Ask the staff for more wines!



## BEER & CIDER

<b>Rekorderlig Cider</b> 33cl Sweden	70:-
<b>Corona</b> 33cl Mexico	69:-
<b>Beirut Beer</b> 33cl Lebanon	69:-
<b>Draft beer Åbro</b> 40cl Sweden	69:-
<b>Brewdog Punk Ipa</b> 33cl Scotland	69:-
<b>Sierra Nevada Pale Ale</b> 35cl USA	69:-
<b>961 Pale Ale</b> 33cl Lebanon	75:-
<b>Zlatopramen</b> 50cl Czech Republic	85:-

## COCKTAILS

**5 cl** 169:-

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

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

**Margarita** tequila, triple sec, lime, agave, salt

**Blueberry Sour** vanilla vodka, 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 75:-

**Moctails - Peaches the Crazy** ginger, apple, peach, lemon 75:-

## WARM BEVERAGE

**Lebanese coffee** 40:-

**Coffee** 40:-

**Tea** 40:-

**Espresso** 40:-

**Mint tea** 49:-

**Cappuccino** 50:-

**Caffe latte** 55:-

## COLD BEVERAGE

**Sparkling water** 33cl 45:-

**Soft drinks** 45:-

**Non alcoholic beer** 50:-

**Rudenstams apple juice** 33cl 55:-

**Rudenstams white currant** 33cl 55:-

**Sparkling water Pellegrino** 70cl 75:-

