

underbar

S:T HANSGATAN,
VISBY



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.”

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| 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 | 90:- |
| Labne Bel Toun yoghurt with garlic and mint | 90:- |
| Baba Ghanoush Motabel grilled eggplant dip | 90:- |
| Crema Sharamander lebanese beetroot dip with feta cheese | 90:- |
| Lobje Bel Zeit tomato stew with haricots verts | 90:- |
| Muhammara spicy pepper dip with walnuts | 95:- |
| Motabel Mix four different lebanese dips | 95:- |
| Alb Ardechoke marinated artichoke hearts | 95:- |
| 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 | 125:- |
| Hommus Bel Lahme creamy chickpea dip with tenderloin and roasted pine nuts | 155:- |
| Basterma air dried beef fillet | 175:- |

MEZA - WARM APPETIZER

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|---|-------|
| Falafel chickpea croquettes served with beetroot hommus | 90:- |
| Patata Harra potatoes fried with coriander and chili | 95:- |
| Arnabit Beltoun deep fried cauliflower with garlic and lemon | 105:- |
| Raqaqat Bel Jebne lebanese cheese rolls | 105:- |
| Jowaneh Moqlie chicken wings marinated in lemon and garlic | 105:- |
| Ardechoke Moqlie fried artichoke hearts marinated in lemon and garlic | 115:- |
| Fatayer pirogue filled with spinach | 115:- |
| Sambousek pirogue filled with ground beef | 115:- |
| Sudjuk spicy tomato stew with beefsausage | 115:- |
| Makanek spicy sausages of pork served with aioli and pepper sauce | 115:- |
| 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 | 145:- |
| Kebbe Trablousie lebanese meatballs served with garlic yoghurt | 165:- |
| Underbar Arayes grilled bread with ground beef and halloumi | 175:- |
| Kraydes Bel Toun chili and garlic fried scampi | 179:- |
| Castaletta lambracks served with garlic cream | 259:- |
| Sahen Mashawi ground beef, fillet of lamb, fillet of chicken and tenderloin served with garlic cream | 259:- |

Do we know about your allergy?

SPARKLING

Sparkling wine of the house

glass bottle

139:- 650:-

Doc Rosé Brut *Italy*

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

690:-

Villa Conchi *Spain*

Well balanced characterful with fruity notes of citrus

690:-

CHAMPAGNE

glass bottle

Champagne of the house

159:- 750:-

Bollinger

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

1100:-

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

130:- 500:-

Domaine des Tourelles Rosé *Lebanon*

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

580:-

LQLC Rosé *France*

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

590:-

Château les Valentines *France*

Full bodied, taste of red citrus, raspberries, cranberries and minerals

680:-

Ask the staff for more wines!

WHITE WINE

| | glass | bottle |
|---|-------|--------|
| White wine of the house | 130:- | 500:- |
| 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 | 150:- | 580:- |
| Kein Name Grüner Veltliner <i>Austria</i> Fresh and fruity with hints of citrus, apricots and tropical fruits | 155:- | 600:- |
| Bastianich Pinot Grigio <i>Italy</i> Fruity taste with tones of tropical fruit and pear. Harvested from calcareous soil that gives fine acidity and lovely minerals | | 580:- |
| Stefan Meyer Riesling Organic <i>Germany</i> Fruity with hints of melon, minerals and yeast notes with fine acidity | | 580:- |
| Château Ksara Blanc de Blancs <i>Lebanon</i> Fresh and dry wine with clear citrus and minerals | | 650:- |
| Musar Jeune <i>Lebanon</i> Generous fruity with crispy surface with elements of pears and apricots | | 680:- |
| Morgan Bay Cellars <i>USA</i> Buttery wine with hints of anise, yellow apples and pears | | 680:- |
| Mar de Envero Troupe <i>Spain</i> Aromatic with hints of pear, stone fruit, peach and kiwi | | 680:- |
| 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. | | 780:- |
| Sancerre Blanc La Guiberte <i>France</i> Dry and fresh with distinct citrus and minerals, hints of nettles | | 850:- |
| Château Musar White <i>Lebanon</i> 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

Le Hurlevent Châteauneuf-du-Pape *France*

810:-

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

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

COCKTAILS

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|------|-------|
| 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

| | |
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| Moctails - Pineapple Express ginger, pineapple, lemon | 85:- |
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|---|------|
| Moctails - Peaches the Crazy ginger, apple, peach, lemon | 85:- |
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WARM BEVERAGE

| | |
|------------------------|------|
| Lebanese coffee | 40:- |
| Coffee | 40:- |
| Tea | 40:- |
| Espresso | 40:- |
| Mint tea | 49:- |
| 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 | 59:- |
| Sparkling water Pellegrino 70cl | 80:- |