SEASONAL SPECIALS

A seasonal selection of hearty soups, salads, main courses and desserts.

DISCOVER THE DIFFERENCE

SEASONAL SPECIALS

APPETIZERS

SALMON TARTARE
Scottish Salmon served with wasabi lemon sauce and blinis.

4.65

CRAB BISQUE WITH RAVIOLI
A hearty soup served with crab ravioli garnished with fresh cream.

3.95

CHEESE PLATTER
A selection of French soft and hard cheese served with grapes, dates, fig compote, sliced tomatoes, cucumbers and home baked bread.

5.25

SALADS

BATEEL CAPRESE
Fresh Buffalo Mozzarella, plum tomatoes, jirjir, kale, avocado, crispy garlic, pumpkin seeds with avocado dressing.

5.25

TUNA AVOCADO
Tuna Ventresca, served with farro grains, kale, cherry tomatoes, mushrooms, onion and creamy lemon dressing.

4.95

SUPERFOOD SALAD
Slow cooked quinoa, lentils, beetroot, butternut squash, served with baby spinach, pea shoot, kale, mixed seeds and avocado dressing.

plain / with chicken / with halloumi cheese

5.45/6.45/6.45

SANDWICHES & PASTAS

CROQUE MADAME
Baked toast with turkey ham, Gruyere cheese, Dijon mustard, béchamel sauce, topped with fried organic egg.

4.75

PAPPARDELLE PASTA WITH SEASONAL MUSHROOM
Served with a mix of Chiodini, Button, Oyster, Trumpet and Chanterelle mushrooms and Parmesan Reggiano cheese.

5.25

SEASONAL SPECIALS

MAIN COURSES

LÉGINE FILLET
Slow cooked Légine fillet served with asparagus risotto on a bed of creamy saffron sauce.

11.25

GUINEAFOWL BREAST
Oven roasted guineafowl breast coated in walnut crust, served with sautéed potatoes.

8.75

CHICKEN FRICASSEE
Slow cooked stewed chicken breast, served with fried quinoa, kale, Greek mushrooms, carrots, topped with rich onion sauce.

9.25

DESSERTS

PASTRY SELECTION WITH QAHWA
Our signature Arabic Coffee served with a selection of mini desserts: Khidri Opera, Kholas Pecan Pie, Baked Cheesecake, and our gourmet dates.

5.25

VANILLA CHEESECAKE
A two-textured cheesecake enriched with vanilla Chantilly cream on crispy almond streusel.

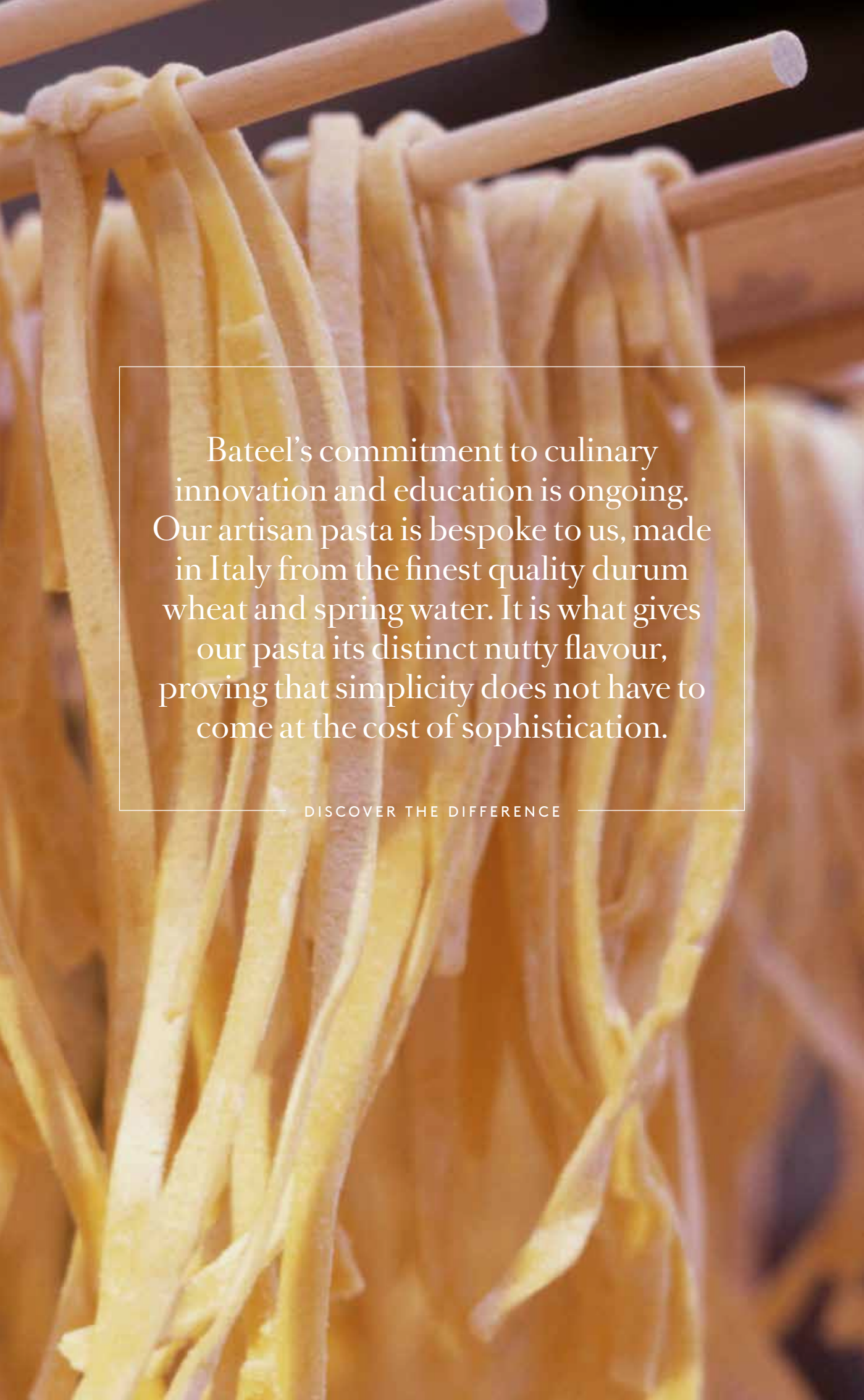
2.45

RED BERRIES PAVLOVA
Meringue with lemon zest, lemon grass Chantilly cream topped with a selection of berries.

2.45

TART TATIN
Caramelised apple with sugar butter and vanilla on crispy short crust.

2.45



Bateel's commitment to culinary innovation and education is ongoing. Our artisan pasta is bespoke to us, made in Italy from the finest quality durum wheat and spring water. It is what gives our pasta its distinct nutty flavour, proving that simplicity does not have to come at the cost of sophistication.

DISCOVER THE DIFFERENCE