Celebrating Mediterranean Fare, Curated by Bateel.

Café Bateel invites you to discover
Mediterranean cuisine with a distinct difference.

Our menu embodies a rich culinary journey that begins
with our chefs traveling the world to source authentic
ingredients. They then create sophisticated and
wholesome dishes with only one quality: the finest.

For connoisseurs or the simply curious, Café Bateel
invites you to discover our exceptional menu, set in
an elegant environment, with great service and
a warm Arabian welcome.

DISCOVER THE DIFFERENCE

Our seasonal produce is grown, harvested and prepared exclusively for us from selected suppliers – from dates grown in our own organic groves in Al Ghat, to our artisan pasta made in Italy from the finest quality durum wheat and spring water.

Wheat fields of Umbria, Italy.

ARTISANAL CAKES

Our cakes, perfect for any occasion, are also available in a larger size upon request.

OCCASIONS

Catering services are offered at selected Café Bateel outlets. Experience the diverse culinary offerings that we can bring to your next meeting or event, please ask our Café Manager for more information.

GOURMET DISCOVERIES

A selection of our gourmet products can be purchased in store.

SPECIAL DIETARY REQUIREMENTS?

Simply let your server know when placing your order.

VEGETARIANS' CHOICE

The finest meat-free dishes using only the freshest produce can be found throughout the menu.

CHILLED BEVERAGES

Signature Drinks

BATEEL SPARKLING DATE OR POMEGRANATE

OUR SIGNATURE CELEBRATION DRINK

Made with only the finest handpicked Bateel dates and pomegranate and no added sugar.

375ML 2.90
750ML 5.20

DATE AFFOGATO

OUR SIGNATURE SHAKE

A unique blend of artisan vanilla ice cream, milk, Rhutab dates and shot of espresso.

2.90

MOCKTAILS & SMOOTHIES

FRESH LEMON & MINT 2.50
Lemon with fresh mint leaves and crushed ice.

ORANGE REFRESHER 2.50
Freshly squeezed orange juice layered with pineapple juice, grenadine and lemon juice.

WILD BERRY 2.50
A blend of mixed berries and cranberry with a raspberry sorbet.

PINEAPPLE CRUSH 2.50
Sweet pineapple and fresh mint leaves served over crushed ice.

BANANA & PASSION FRUIT 2.50
Banana, freshly squeezed passion fruit and creamy yoghurt.

MILKSHAKES

DATE SHAKE	2.50
VANILLA	2.50
CHOCOLATE	2.50
STRAWBERRY	2.50
MOCHA	2.50

ICED COFFEE

ICED LATTE	2.00
ICED MOCHA	2.20
FRAPPE	2.40
ICED AMERICANO	2.00

HOMEMADE ICED TEAS

PEACH 1.90
Iced black tea flavoured with sweet peaches.

LEMONGRASS 1.90
Infused with fresh and aromatic lemongrass.

LEMON 1.90
Iced black tea with tangy lemon.

GREEN 1.90
Green tea with refreshing mint leaves.

FRESH JUICES

ORANGE	2.20
CARROT	2.20
GREEN APPLE	2.20

all freshly squeezed.

WATER & SOFT DRINKS

SAN PELLEGRINO 1.80
Sparkling water.

ACQUA PANNA 1.50
Still mineral water.

LOCAL WATER 0.75
Small.

SOFT DRINKS 1.20
Pepsi, Diet Pepsi, Mirinda, 7UP, 7UP Free.

BREAKFAST

Our renowned pastries, croissants and muffins are handmade by our chefs and freshly baked every day.

CROISSANTS

PLAIN	1.00
ALMOND	1.20
CHEESE	1.20
ZAATAR	1.20
PAIN AU CHOCOLAT	1.20

DANISH PASTRIES

CHOCOLATE & HAZELNUT	1.20
APRICOT & PISTACHIO	1.20
CINNAMON ROLL	1.20
CHAUSSON AUX POMMES	1.20

MUFFINS

TOFFEE KHOLAS	1.20
BLUEBERRY	1.20
APPLE CRUMBLE	1.20
DOUBLE CHOCOLATE	1.20
WHOLE WHEAT WITH PECAN & BARHI	1.20

BATEEL SPECIALTIES

DATE BIRCHER MUESLI

A blend of muesli, plump dates, grated apple, plain low-fat yoghurt and mixed fresh berries.

2.80

CRUNCHY YOGHURT

Low-fat yoghurt, crunchy granola, raspberries and raspberry coulis.

2.50

BELGIAN WAFFLE

Baked waffle presented with mixed berries, raspberry coulis, chocolate sauce, whipped cream and a dusting of icing sugar.

4.20

UMBRIAN FOUL

Homemade Umbrian foul beans served with cucumbers, fresh mint, spring onions, sliced tomatoes, lemon, Italian extra-virgin olive oil and Arabic bread.

3.50

FRENCH TOAST

Brioche slices pan-fried and served with salted caramel, raspberry coulis and whipped cream.

3.80

SEASONAL FRUIT PLATTER

A selection of the freshest sliced fruits of the season.

3.20

BREAKFAST

Fresh, organic eggs from free-range, grain-fed hens. Enjoy them your way with a choice of toasted sliced white, whole wheat or Bateel date bread.

Signature Dishes

BATEEL SHAKSHOUKA

WITH AGED, CRUMBLY FETA

Fresh eggs gently poached in a spiced tomato sauce featuring bell peppers, onions and Feta cheese, served with Arabic bread.

4.20

BATEEL LEVANT PLATE

MEZZE WITH LIGURIAN OLIVES

A traditional selection of homemade Umbrian foul, labneh, Grilled Halloumi, Ligurian olives, mint, tomatoes, cucumber, lemon wedges and Arabic bread.

5.20

OMELETTES & SCRAMBLED EGGS

PLAIN Select omelettes or scrambled.	3.80
With 24-month aged Parmesan Reggiano cheese	4.00
With sautéed button mushrooms	4.20
With Scottish smoked salmon	4.60
With sautéed button mushrooms and 24-month aged Parmesan Reggiano cheese	4.80

ORGANIC EGGS

EGGS ROYALE

Two poached eggs with smoked salmon and sautéed spinach on toasted home-baked English muffins, with Hollandaise sauce and sautéed green asparagus.

4.90

UMBRIAN FRITTATA

Traditional Italian omelette with diced tomatoes, Pecorino cheese, roasted bell peppers, sautéed potatoes, onion and button mushrooms.

4.20

FRIED EGGS WITH MUSHROOMS & TURKEY BACON

Two fried eggs with sautéed button mushrooms, asparagus and turkey bacon.

4.40

EGGS BENEDICT

Two poached eggs with sliced turkey on toasted home-baked English muffins, topped with Hollandaise sauce and served with sautéed green asparagus.

4.60

CHICKEN FRITTATA

Traditional Italian omelette with chicken breast, button mushrooms, baby potatoes and herbs.

4.20

All our eggs are fresh and organic.

Levant Plate

SALADS

Our delectable salads are made with the finest ingredients served with our signature dressings.

Signature Dishes

BATEEL LENTIL

WITH OUR SIGNATURE DRESSING

Black lentils featuring cherry tomatoes, Baby Mozzarella and Bateel Balsamico dressing.

4.40

QUINOA TABBOULEH

WITH A BATEEL TWIST

Quinoa with mint leaves, pomegranate, onions, cucumber, parsley, tomatoes and citrus lemon dressing.

4.80

CAESAR

Romaine hearts with zaatar croutons, Parmesan Reggiano cheese and Caesar dressing / with chicken / with marinated prawns.

4.40 / 5.40 / 5.90

JIRJIR

Jirjir leaves with sautéed mushrooms, cherry tomatoes, pine nuts and Parmesan Reggiano cheese, dressed with Bateel Balsamico.

4.40

HALLOUMI & QUINOA

Mixed garden greens with Grilled Halloumi cheese, quinoa, Ligurian olives, pomegranate seeds and lemon dressing.

4.80

AVOCADO

Mixed greens, avocado, cherry tomatoes, asparagus, Parmesan Reggiano cheese and Caesar dressing / with chicken / with marinated prawns.

4.75 / 5.75 / 6.25

MEDITERRANEAN FARRO

Cherry tomatoes, cucumbers, grilled onions and marinated Feta tossed with Ligurian olives, farro grains, baby spinach, radish, chickpeas and oregano, with lemon dressing.

4.60

GREEN BURRATA

Creamy Burrata cheese served with gently warmed artichoke, fava beans, asparagus and a zesty lemon confit.

6.50

SHRIMP AND BABY SPINACH

Lemon marinated shrimps, avocado, burghul, tomatoes and baby spinach, paired with Bateel Parmesan Reggiano dressing.

5.70

BATEEL COUSCOUS

Softly cooked burghul with chickpeas, kholas dates, apricots, figs, tomatoes, onions, baby zucchini and fava beans in a lemon dressing.

4.00

NIÇOISE

Marinated tuna with French beans, baby potatoes, quail eggs, Umbrian Ligurian olives, cherry tomatoes, grilled onions, bell peppers and extra-virgin lemon olive oil.

5.80

BRESAOLA & QUAIL EGG

Hearts of Romaine lettuce, rocca leaves, radish, quail eggs, Ligurian olives, croutons, Parmesan Reggiano cheese & Bateel date Balsamic dressing.

5.50

KALE & AVOCADO CAESAR

With Romaine lettuce, asparagus, toasted pine seeds, zaatar croutons, Parmesan Reggiano cheese in Caesar dressing.

5.50

Quinoa Tabbouleh

QUICHES

Our renowned home baked pastry crust and savoury custard
with a selection of fillings.

LORRAINE

The classic, with turkey bacon, onions
and Emmental cheese.

3.90

SALMON

Delicately balanced with broccoli
and spinach.

3.90

CHICKEN & MUSHROOM

A wholesome quiche with roasted chicken
breast and wild mushrooms.

3.90

SOUPS

A selection of hearty soups served with our home-baked breads.

ASPARAGUS

3.20

ARTICHOKE

3.20

WILD MUSHROOM

3.20

OLD FASHION CHICKEN

3.20

LENTIL

3.20

CHICKPEAS

3.20

TOMATO & MOZZARELLA

3.20

Wild Mushroom Soup

SANDWICHES

A selection of wholesome sandwiches made with our renowned freshly baked breads.

Signature Dishes

BATEEL CLUB

SERVED ON ARTISAN BREADS

Tomatoes, turkey bacon, avocado and egg layered between your choice of toasted sliced white, whole wheat or Bateel date bread. Choose from Tuna, Bresaola or Chicken.

5.40

HALLOUMI CLUB

SERVED ON BATEEL HOMEMADE FOCACCIA

Grilled Halloumi, aubergine, peppers, artichoke, avocado, pomegranate and Baba Ganoush served with garden greens.

4.95

CHICKEN WRAP

Tender chicken with chilli aioli, peppers, tomatoes, aubergine, Ligurian olives, wild rocket and Pecorino cheese wrapped in saj bread.

4.80

SMOKED SALMON BAGEL

Whole-wheat bagel, Scottish smoked salmon with chive cream cheese, onion and caper berries, served with healthy kale and jirjir salad coated in balsamic dressing.

5.80

THE LEVANT WRAP

Halloumi cheese with sun-dried tomatoes, jirjir lettuce and date olive tapenade, served on saj bread.

4.40

GRILLED CHICKEN PANINI

Grilled chicken, tomato salsa, coriander and chilli pepper layered on a toasted panini.

4.60

PRAWN WRAP

Marinated prawns with avocado, tomatoes and crispy Romaine, tossed in creamy mango dressing and wrapped in a soft tortilla.

5.40

BRESAOLA

Thinly sliced cured beef, marinated artichoke hearts, jirjir lettuce and shaved Parmesan Reggiano cheese with Bateel's date mustard.

6.20

TUNA

Tuna La Pescadora marinated in olive oil, sun-dried tomatoes, caper berries, iceberg lettuce, tomatoes and mayonnaise.

4.70

CHICKEN ZAATAR

Zaatar-marinated chicken breast, sun-dried tomatoes, jirjir lettuce and grilled eggplant with a hint of Bateel date mustard mayonnaise.

4.80

Gluten-free bread available on request.

Halloumi Club Sandwich

PASTAS & RISOTTOS

A collection of deliciously authentic dishes featuring freshly made Bateel pasta from the wheat fields of Umbria, Italy.

Signature Dishes

BATEEL RISOTTO
WITH THE FINEST TUSCAN FARRO GRAIN

Farro grain risotto with green asparagus, baby spinach, zucchini, fava beans, tomatoes, fresh herbs and Halloumi cheese.

5.60

BATEEL FUSILLI WITH LEMON ZAATAR SAUCE
A LIGHT DISH WITH PECORINO

Pasta spirals with fava beans, asparagus, zaatar sauce with dried lemon and grated Pecorino cheese.

5.40

PRAWN CASTELLANE

Pasta shells served with marinated prawns and a hint of coriander with a spicy yet creamy tomato sauce.

6.20

CHICKEN FUSILLI

Pasta spirals with chicken, mushrooms, garlic and parsley in a creamy yet light sauce made with fresh labneh.

5.90

THREE CHEESE RIGATONI

Fluted tubes of pasta in a light yet creamy sauce featuring mascarpone, Parmesan Reggiano cheese and Pecorino.

5.00

RIGATONI ALL' ARRABIATA

Fluted tubes of pasta with Ligurian olives, tomatoes, Parmesan Reggiano cheese and spicy tomato sauce.

5.40

SALMON RICETTE

Ricette pasta with Norwegian salmon and roasted bell pepper in a lightly spiced Madras curry sauce.

6.20

SPICY TORCETTI

Twisted pasta with black lentils, cherry tomatoes, Baby Mozzarella, coriander and spicy tomato sauce

5.40

MUSHROOM RISOTTO

Farro wheat risotto with sautéed wild mushrooms, onions, garlic, parsley, fresh labneh and Parmesan Reggiano cheese.

5.40

TENDERLOIN RAGOUT PAPPARDELLE

Pappardelle pasta with sliced beef tenderloin in a light thyme infused sauce with carrots, grilled zucchini, mushrooms and pepper.

6.80

GARLIC CHILLI PRAWN RISOTTO

Green coriander risotto with chilli-sautéed prawns and garnished with crispy garlic.

6.20

Gluten-free pasta available on request.

Rigatoni All' Arrabiata

MAIN COURSES

Every dish is prepared by Bateel chefs
who travel the world in pursuit of culinary perfection.

Signature Dish

GRILLED SALMON & QUINOA

SLOW COOKED NORWEGIAN SALMON

Grilled salmon on a light quinoa risotto
featuring fresh coriander, asparagus, peas,
zucchini and Iranian dry lemon zaatar sauce.

9.20

DUCK CONFIT

A CLASSICAL RECIPE,
REVISITED BY BATEEL

Duck leg confit on a bed of
Umbrian lentils, carrots and parsley salad.

9.50

CHICKEN BREAST WITH SAFFRON RICE

Corn-fed chicken breast with saffron rice,
grilled bell peppers, fresh green beans,
mushrooms, fava beans,
carrots and chorizo.

9.80

RIBEYE STEAK

Australian ribeye steak grilled and
served with kale salad, Umbrian Farro,
mushrooms, grilled artichokes, carrots, radish,
sunflower and pomegranate seeds and walnut
dressing.

9.80

BEEF TENDERLOIN

Australian beef tenderloin grilled to
perfection and served with
our robust wild wheat farro and
mushroom risotto.

9.50

OVEN ROASTED SEA BASS

Chilean Sea bass gently brushed with miso
and coated in sesame crust, served with
cannellini bean purée and a red pepper and
chive sauce.

11.50

CONFIT LAMB

Braised lamb shoulder marinated with
Ras el hanout and served with
a gently warmed
Bateel couscous salad.

9.20

CHICKEN SALTIMBOCCA

Corn-fed chicken breast filled with
Mozzarella, fresh sage and sun-dried
tomatoes, served with potatoes and a cépes
mushroom gratin.

8.60

GRILLED TUNA & QUINOA

Slow cooked tuna loin with quinoa seeds, mixed
bell pepper, tomatoes, mint leaves and dill dressing
enhanced with orange, grapefruit and lemon.

8.40

Grilled Salmon & Quinoa

DESSERTS

Discover the art of indulgence with our homemade artisan desserts.

Signature Dishes

BATEEL STICKY TOFFEE PUDDING

CLASSICALLY BRITISH WITH AN ARABIAN TWIST

Warm date pudding served with a butterscotch reduction, tangy yoghurt ice cream and caramelised pecan nuts.

3.80

CHOCOLATE FONDANT

SERVED WITH BATEEL'S ARTISAN VANILLA ICE CREAM

Warm chocolate fondant with a molten centre.

3.80

KHOLAS PECAN PIE

Crispy dough baked with prime pecans, Bateel sweet date dhibs and Kholas dates, topped with caramelised pecans.

2.90

DHIBS MILLEFEUILLE

A French layered pastry with smooth cream, flavoured with Bateel date dhibs for a unique twist.

2.90

BROWNIE

Pleasingly rich and moist, made with our 75% Tanzanian-origin chocolate and crispy pecans.

2.90

CLASSIC CHEESECAKE

The quintessential American cheesecake with light cream cheese on a crispy digestive biscuit base, topped with strawberries.

2.90

KHOLAS PISTACHIO PIE

Crispy dough, baked with the finest pistachios, Bateel sweet date dhibs and Kholas dates.

2.90

HAZELNUT ROCHER

Hazelnut sponge, Madagascar origin 62% dark chocolate mousse with a hazelnut caramel heart, glazed with gianduja chocolate.

2.90

TIRAMISU & DHIBS

Fresh mascarpone cream with date dhibs, centred with Bateel espresso-soaked savoyard biscuit – a classic, reimagined.

2.90

STRAWBERRY TART

Crispy dough filled with dhibs custard, a creamy yet nutty white chocolate pistachio ganache and fresh strawberries.

2.90

LEMON TART

Dough baked until crispy, filled with fresh lemon curd and decorated with a lightly caramelised meringue.

2.90

Bateel Sticky Toffee Pudding

DESSERTS

CARROT CAKE

Moist, freshly baked carrot cake
with a glaze.

2.90

ROSE WATER RASPBERRY DOME

Almond short crust, raspberry coulis,
rose water mousse.

2.90

SOUR CHERRY & PISTACHIO DREAM

A harmony of pistachio mousse and sour
cherry jelly on top of a rich almond
cherry Pain de Gênes.

2.90

MADAGASCAR DARK CHOCOLATE CAKE

Chocolate biscuit with aromatic tonka bean
cream, dark chocolate Madagascar-origin
mousse, crispy praline and feuilletine.

2.90

KHIDRI DATE OPERA

Layers of fine date cream and smooth
chocolate ganache, topped with a dark
chocolate glaze – the French classic, revisited
by Bateel.

2.90

CARRÉ VENEZUELA

Crunchy sable with crispy pailleté feuilletine
and dark 70% Venezuelan chocolate mousse.

2.90

RHUTAB PLATTER

Six of our plump and semi-ripe Rhutab
dates served with yoghurt ice cream – a Bateel
signature delicacy.

2.90

ICE CREAM

Made by our award winning chefs with dedication to technique, exceptional ingredients, and flavours for which we are known.

BATEEL'S ARTISAN ICE CREAM

Two scoops from your choice of classic vanilla,
75% chocolate, pistachio, yoghurt with pecan and dhibs, and coffee.

2.40

SUNDAE

Bateel's delicious artisan vanilla ice cream
topped with Khidri orange, dhibs and
caramelised pecans.

2.70

SORBET

raspberry sorbet and lemon sorbet.

2.40

ADDITIONAL TOPPINGS

Chocolate sauce
Caramel sauce
Strawberry sauce
Whipped cream
Caramelised pecan nuts

0.50

TEA

At Café Bateel, we offer nothing but the freshest teas of the highest quality, curated to satisfy the most discerning palate. Our muslin tea bags are made by hand and contain only whole tea leaves in artful blends, and are available for purchase at our cafes and boutiques worldwide to redefine your tea experience.

Signature Drinks

LEMON GINGER
A fragrant blend of black tea, apple, almond, cinnamon and vanilla served with fresh ginger, lemon and honey.

2.20

TRADITIONAL MOROCCAN
A timeless classic. This fine wild Moroccan tea is a perfect blend of green tea with fresh mint leaves. Small / Medium.

2.40 / 4.80

BLACK

DARJEELING FINEST 1.90
A superb tea from the best gardens of Darjeeling- India, with sweet and delicate floral notes.

BREAKFAST 1.90
Our blend of Yunnan (China) and Assam (India) is mild yet invigorating with a rounded spiciness.

EARL GREY FLEURS BLUES 1.90
Thanks to its delicate Calabrian bergamot, Yunnan is one of the best black teas in the world. A particularly fine and well-balanced Earl Grey.

GREEN

JASMINE 1.90
Prepared with a high proportion of tips and most of the flowers removed, so that the jasmine bouquet is allowed to fully develop.

THE DU HAMMAM 1.90
A combination of Chinese green tea and rich fruit aromas including; roses, green dates, red fruit and orange flower water. Inspired by a Turkish recipe.

CHINESE GREEN 1.90
A mild and fresh green tea, the best known and most loved in China.

MINT 1.90
Cool and clear mint with an invigorating flavour that refreshes in summer and warms in winter.

INFUSIONS

CHAMOMILE 1.90
This infusion with chamomile flower has a soft and flowery aromatic fragrance.
The unique perfume and flavour make it ideal for after-dinner.

ROOIBOS DES VAHINES 1.90
Sprinkled with rosebuds and marigold flowers, Rooibos des Vahinés is a South African rooibos with the sweet notes of vanilla and almond. Perfect in the evening.

COFFEE & COCOA

Café Bateel 100% Arabica espresso is a blend of sweetly perfumed beans from southern Brazil's Santos region, complemented by the fruity tones of Ethiopian Arabian Dijmah and balanced with the light acidity of Central American Arabica. Each bean is individually slow-roasted to create a blend that is exclusive to Bateel.

Signature Drinks

BATEEL SIGNATURE QAHWA

Traditional Yemeni coffee served in a dallah flask alongside moist organic rhutab dates from our date farms.

Small, three rhutab dates	2.90
Medium, seven rhutab dates	5.40
Large, nine rhutab dates	7.90

CAFFÉ DHIBS

A layered coffee with natural date syrup, topped with whipped cream.

2.20

ESPRESSO (DOUBLE)	1.60
ESPRESSO (SINGLE)	1.10
CAPPUCCINO	1.80
CAFFÈ LATTE	1.80
AMERICANO	1.70
TURKISH COFFEE	1.80
ESPRESSO MACCHIATO	1.50
FLAT WHITE	1.80

ADDITIONS

TOPPINGS 0.50

Caramel syrup
Vanilla syrup
Hazelnut syrup
Whipped cream
Extra Espresso

SEVEN PIECE DATE PLATE 2.00

CAFFÈ CARAMEL 2.20

A layered coffee with vanilla syrup topped with whipped cream and drizzled with caramel.

DARK CHOCOLATE CAFFÈ MOCHA 2.20

A layered coffee with dark chocolate sauce, topped with whipped cream.

CAFFÈ AFFOGATO 2.40

Bateel Espresso poured over our artisan vanilla ice cream.

HOT CHOCOLATE 2.40

The creamiest milk chocolate served with steamed milk.

Bateel Signature Qahwa Coffee

Bateel's own groves in Al Ghat, Saudi Arabia.