



CAFÉ BATEEL
10 YEAR ANNIVERSARY
MENU

Celebrating 10 Years of
Culinary Excellence

DISCOVER THE DIFFERENCE

SOUP

WILD ARTICHOKE

Calabria's wild artichoke soup served with a truffle and mushroom brioche.

3 8

SALADS

BATEEL PALM

10 YEAR ANNIVERSARY
SIGNATURE DISH

Red chard lettuce, fresh palm heart, truffle olive oil with tangy onion mustard dressing.

Served with your choice of grilled vegetables, marinated prawns or seared tuna saku.

7 8

BATEEL POKE BOWL

Quinoa tabbouleh, avocado, jirjir, roasted butternut, beetroot, zucchini, onion, grilled Halloumi, cherry tomatoes and kale pesto.

Served with your choice of chicken zaatar, marinated prawns or seared tuna saku.

6 4

CREAMY BURRATA

Burrata cheese with roasted baby carrots, asparagus, avocado, sunflower and pumpkin seeds with a spicy Bateel date dhibs dressing.

6 8

TUNA SUPERFOOD

Seared tuna saku with mixed quinoa, avocado, jirjir, olives, onions, cherry tomatoes and grilled peppers with apple dressing.

6 4

BEETROOT KALE

Kale, red chard lettuce, soft red beetroot, baby carrots, pumpkin seeds topped with marinated Feta cheese and lemon dressing.

5 2

PASTAS

PUTTANESCA TORCETTI

Twisted pasta served with capers, black olives in goji berry sauce, parsley and Parmesan Reggiano cheese.

5 6

LOBSTER RIGATONI

Slow-cooked Canadian lobster in light curry sauce with sliced tomatoes, lemon and fresh coriander.

7 8

CIRIOLE GENOVESE

Traditional Umbrian ribbon pasta, served with green peas, potatoes and light creamy pesto.

5 8

SANDWICHES & SAVOURIES

KALE & ASPARAGUS QUICHE

Traditional salted tart with kale, onion and green asparagus served with superfood salad.

5 2

TENDERLOIN SANDWICH

Crispy ciabatta bread with tenderloin tagliata, romaine lettuce, sweet tomato relish and mustard mayo, served with a healthy kale and jirjir salad coated in balsamic dressing.

6 8

MAIN COURSES

BEEF TAGLIATA

Beef tenderloin, homemade mashed potato, baby carrots, mushroom sauce and green salad.

8 8

BEEF BOURGUIGNON

Braised beef served with potatoes, Greek mushrooms, glazed carrots and turkey bacon.

7 8

CHILEAN SEABASS

Seared seabass fillet served with green asparagus risotto and saffron cream.

9 8

DESSERTS

PASSION FRUIT & RASPBERRY TART

Almond shortbread, passion fruit cream, Bavarian pure white chocolate topped with fresh raspberries.

2 9

TARTE AZELIA

Crunchy hazelnut streusel, Azelia mousse, vanilla sponge and Azelia cream.

2 9

TIRAMISU

Traditional Savoiardi biscuits, mascarpone cream, cocoa crumble with a shot of espresso.

2 9

SWEET APPLE TART

Tartlet with caramelised apple, vanilla crème brûlée topped with pecan cream.

2 9

VANILLA DELIGHT

Crispy almond based vanilla biscuit with crémeux and white chocolate mousse.

2 9

DRINK

BATEEL DATE LEMONADE

Classic lemonade with a Bateel twist.

2 6



Your enthusiastic embrace of our unique
culinary journey has been
a great source of pride and inspiration for the
Café Bateel team. We cherish your genuine support
and strive to continue to bring you
a choice of innovative food and beverage
that delights the palate
and enhance a healthy and active lifestyle.

This menu celebrates our 10 year anniversary
by presenting popular signature dishes developed
by renowned Café Bateel chefs over the years.

We invite you to celebrate the journey.

DISCOVER THE DIFFERENCE