

SEASONAL SPECIALS

A seasonal selection of salads,
main courses and desserts.

DISCOVER THE DIFFERENCE

SALADS

TUNA SUPERFOOD

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

6 4

SUMMER BURRATA

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

6 8

WATERMELON AND FETA

Watermelon with Feta tossed with fresh mint leaves, onions and Ligurian black olives.

3 2

BATEEL CAPRESE

Grilled summer vegetables with jirjir pesto topped with Buffalo Mozzarella.

5 8

SANDWICHES & PASTAS

CHICKEN PANINI WITH EMMENTAL

Chicken breast with Emmental cheese in a toasted panini served with tomato salsa.

4 6

GOJI BERRY SPAGHETTI

Spaghetti with goji berry tomato sauce, basil and seared Buffalo Mozzarella.

5 4

MINT RICETTE

Ricette pasta with fava beans, mint leaves and Pecorino cheese sauce.

5 2

UMBRIAN RIGATONI

Rigatoni pasta served with an Umbrian sauce, asparagus, green beans, French beans, wild artichoke, turkey bacon and onions.

5 8

MAIN COURSES

CHILEAN SEABASS

Slow cooked Chilean seabass served on a bed of white cannoli puree and chilli olive oil.

9 8

BEEF TAGLIATA

Beef tenderloin served with Umbrian farro grains, chickpeas, Greek mushrooms and caramelised onions.

9 8

DESSERTS

MARACUJA STRAWBERRY TART

Almond shortbread filled with passionfruit and white chocolate cream, topped with fresh strawberries.

3 2

RASPBERRY TIRAMISU

Mascarpone cream layered with traditional Italian sponge fingers topped with raspberry coulis and fresh raspberries.

2 9

YUZU CHEESECAKE

Crunchy hazelnut streusel base topped with baked cheesecake and a yuzu citrus glaze.

2 9

FRENCH TOAST

Brioche slices served with Bateel salted caramel, Bateel date dhibs syrup, raspberry coulis and whipped cream.

3 8

MILK CHOCOLATE MERVEILLEUX

Soft French meringue topped with milk chocolate Chantilly cream covered in chocolate curls.