

A top-down view of a white ceramic bowl with a decorative beaded rim, filled with a hearty soup. The soup contains large pieces of braised chicken, chickpeas, and mushrooms. The bowl sits on a dark wooden table. In the upper right corner, a glass of beer is partially visible. The text "SEASONAL SPECIALS" is centered at the top of the image.

SEASONAL SPECIALS

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

DISCOVER THE DIFFERENCE

SEASONAL SPECIALS

SOUPS

MEDITERRANEAN

Hearty vegan soup with borlotti beans,
farro grains and kale.

3 6

SALADS

BURRATA PESTO

Creamy burrata cheese with farro grains,
artichoke, kale, jir-jir and avocado marinated
in coriander pesto dressing.

6 2

GREEK CHICKEN ZAATAR

Zaatar marinated chicken with mixed leaves,
Ligurian olives, radish, cucumber and
a refreshing yoghurt dressing.

5 4

BRESAOLA RED QUINOA AND AVOCADO

Red quinoa tossed in an avocado dressing served
with bresaola, asparagus, green beans and
pumpkin seeds.

5 8

SANDWICHES

GRILLED VEGETABLE BAGEL

Whole wheat bagel topped with baba ganoush,
grilled zucchini, aubergine and bell pepper.

4 8

BATEEL CAPRESE

Fresh ciabatta topped with pesto, plum
tomatoes, Buffalo Mozzarella and avocado.

5 2

SEASONAL SPECIALS

PASTA

CIRIOLE ALLA GENOVESE

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

5 9

PAPPARDELLE PASTA WITH SEASONAL MUSHROOMS

Served with a mix of Chiodini, Button, Oyster, Trumpet and Chanterelle mushrooms and Parmesan Reggiano cheese.

5 4

MAIN COURSES

LAMB CONFIT AND FARRO RISOTTO

Braised lamb shoulder served with warm Umbrian farro grains, chickpeas, Greek mushrooms and caramelised onions.

9 8

CHILEAN SEA BASS FILLET

Chilean sea bass fillet served on an aubergine coulis with sautéed celeriac, heirloom carrots, parsnips, artichoke and chestnuts.

1 0 5

OVEN-ROASTED SALMON

Oven-roasted Norwegian salmon fillet with cherry tomatoes served on a bed of lentils.

9 2

DESSERTS

PEAR AND CHOCOLATE CAKE

Vanilla almond sponge topped with pear compote, rich chocolate mousse and chocolate cremeux.

2 9

PEANUT DELIGHT

A light sponge with layers of peanut streusel, peanut mousse and dulcify cream.

2 9

POMEGRANATE SUNDAE

Panna cotta ice cream, berries, pomegranate and raspberry coulis.

2 9

CHOCOLATE AND HAZELNUT SUNDAE

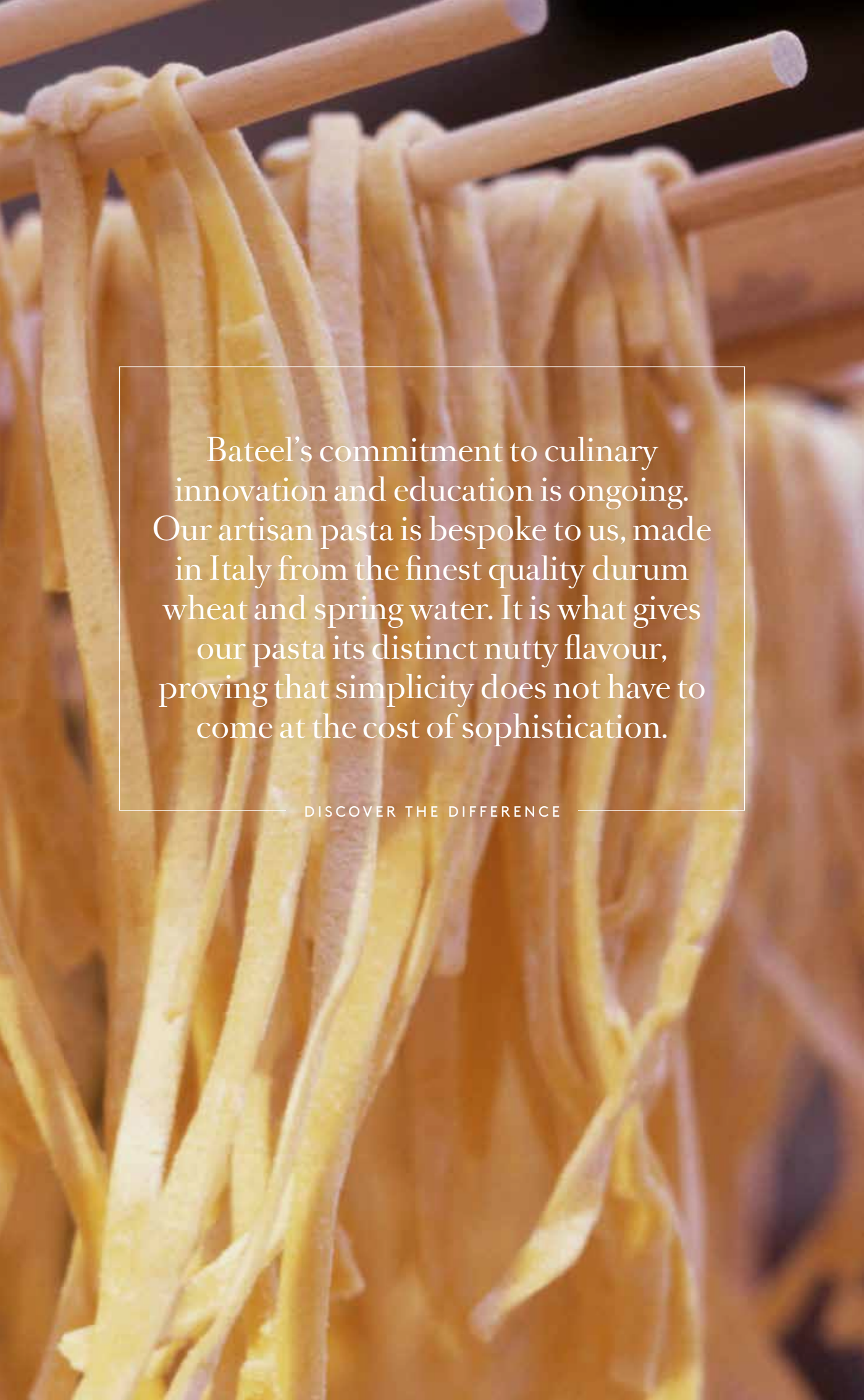
Hazelnut ice cream, crispy hazelnut wafer and chocolate sauce.

2 9

RASPBERRY ROSE LYCHEE CHEESECAKE

Classic cheesecake on a crispy almond biscuit and vanilla sponge layered base, topped with raspberry and lychee jam.

2 9



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 —