

DELIVERY MENU

# EGGS & TARTINES

# HEALTHY CHOICE

TC.			$\sim$
E	J	G	5

EGGS ROYALE (1) KCAL 732		
Two poached eggs with Scottish smoked		
salmon and sautéed spinach on toasted		

### EGGS BENEDICT KCAL 644 7 4

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

home-baked English muffins, with labneh,

hollandaise sauce and sautéed asparagus.

### BASQUE-STYLE EGGS 69 SHAKSHUKA (A) KCAL 321

Shakshuka made with a Bateel twist featuring spicy red pepper piperade, two poached eggs and sumac labneh, served with grilled pita.

# TRUFFLE SCRAMBLED EGGS KCAL 567 7 5

Soft and creamy eggs scrambled in black truffle butter with 24-month Parmigiano Reggiano, served with asparagus spears on a light and fluffy croissant.

### CLASSIC SCRAMBLED (1) KCAL 384 5 9

Three soft scrambled eggs, served on toasted whole seed bread and fresh labneh.



HALLOUMI & AVOCADO BRUSCHETTA



TRUFFLE SCRAMBLED EGGS

### **TARTINES**

		7 /
HALLOUMI &	0 0	7 6
AVOCADO BRUSCHETTA	(∄)(₩) KCAL 57	5

Grilled halloumi with avocado on crunchy bruschetta with zaatar, sumac and beetroot hummus.

### BATEEL AVOCADO TOAST KCAL 529 76

Toasted whole seed bread topped with fresh avocado, rocket and two perfectly poached eggs.

#### **OMELETTES**

CLASSIC KCAL 314	5 9
24-MONTH AGED PARMIGIANO REGGIANO KCAL 430	67
SCOTTISH FLAKED SALMON KCAL 378	7 4
SPINACH & FETA KCAL 493	7 4

### HEALTHY CHOICE

# ORGANIC DATE & 5 6 YOGHURT BOWL (A) KCAL 380

Greek yoghurt with organic dates, puffed Italian farro, seasonal fruits and date syrup.

### MEDITERRANEAN 66 AÇAÍ BOWL © (E) KCAL 303

Organic açaí blend topped with granola, cantaloupe melon, berries, physalis and almond butter drops.

#### 

Healthy mix of quinoa, chia seeds, rolled oats, almond milk and organic date syrup, topped with banana, summer berries and roasted coconut flakes.

### SEASONAL FRUITS 🕸 KCAL 136 5 4

Bateel's selection of fresh seasonal fruits, sliced and presented on a sharing plate.

### ORGANIC GRANOLA (1) (285 5 8

Greek yoghurt topped with crunchy homemade granola and a selection of chopped seasonal fruits.

### EGG WHITE OMELETTE KCAL 161 7 4

Bateel's signature omelette made from egg whites, mixed with fresh mushrooms and kale.

### BATEEL LEVANT PLATE (A) KCAL 854 9 0

Traditional selection of homemade foul madames, labneh, grilled halloumi, baba ganoush, Ligurian olives, mint, tomatoes, cucumber and warmed pita.

### **OUR SPECIALS\***

# BATEEL BREAKFAST (1) (2) Omelette or classic scrambled eggs, a pastry of your choice, toast with a selection of Bateel premium jams

95

110

105

#### HEALTHY BREAKFAST

and a hot beverage or fresh juice.

Classic or egg white omelette served with asparagus, flaked salmon, avocado, mini fruit platter and a hot beverage or detox juice.

### LEVANT BREAKFAST

Levant plate or shakshuka, Bateel bread basket and a hot beverage or fresh juice.

\* Promotions and discounts are not applicable



MEDITERRANEAN AÇAÍ BOWL





# BAKERY

# SOUPS & SHARING PLATES

### SIGNATURE BREAKFASTS

BELGIAN WAFFLES (A) KCAL 1127	69
Freshly-baked waffles topped with	

mixed berries, sweet raspberry coulis, whipped cream and a smooth, rich chocolate sauce.

DATE FRENCH TOAST (A) (C) KCAL 1277 7 9

Warm brioche French toast served with toffee sauce, Chantilly cream, raspberry coulis and fresh berries.

### ENHANCE YOUR BREAKFAST

FRESH LABNEH KCAL 79	2 0
GRILLED HALLOUMI KCAL 256	2 0
AVOCADO KCAL 213	2 1
SAUTÉED POTATOES KCAL 354	28
SAUTÉED ASPARAGUS KCAL 39	3 0
SCOTTISH SMOKED SALMON KCAL 132	3 0



ALMOND CROISSANT



ALMOND CROISSANT

### CROISSANTS & PASTRIES

PLAIN CROISSANT (A) KCAL 254	1.8
T LATTY CROTSSATY   RCAL 254	10
CHEESE CROISSANT (A) KCAL 260	2 0
ZAATAR CROISSANT (A) KCAL 261	2 0
ALMOND CROISSANT (1) (2) KCAL 327	2 0
PAIN AU CHOCOLAT (A) KCAL 307	2 0
CINNAMON ROLL (A) (C) KCAL 306	2 0
FRESH FRUIT DANISH (A) KCAL 96	2 0

### FRESH MUFFINS

BLUEBERRY (1) KCAL 439		
CHOCOLATE & HAZELNUT (1) (2) KCAL 486	2 0	
I FMON & RASPBERRY (Å) KCAL 498	2.0	

### SOUPS

# CLASSIC FRENCH ONION (KCAL 509 6 2

Slow-cooked Roscoff onions from Brittany, roasted beef broth and a homemade baguette crouton with caramalised Comté and Gruyère.

# ROASTED PUMPKIN © KCAL 174 6 5

Blend of seasonal pumpkin and cannellini beans, garnished with pumpkin seeds, lemon pangrattato and served with chilli oil.

# TOMATO & BURRATA (1) (2) KCAL 238 6 5

Smooth tomato soup enhanced with creamy burrata and pistachio and basil pesto.

ASPARAGUS (A) KCAL 228	60
Classic French asparagus soup.	

LENTIL © KCAL 246 58

Traditional lentil soup with aromatic spices, served with lemon and zaatar croutons.



BURRATA SALAD



CLASSIC FRENCH ONION

### SHARING PLATES

BUR	RAT	A SA	LAD	1	KCAL 7	68	105
	-		4.1.1				

Italian burrata with heirloom tomato, wild rocket, diced shallots and basil pesto.

### SMOKED SALMON & AVOCADO 7 9

Scottish smoked salmon and avocado with marinated beetroot, crème and a honey dill vinaigrette served with rye croutons.

# HALLOUMI & 7 6 AVOCADO BRUSCHETTA (A) KCAL 510

Grilled halloumi with avocado on crunchy bruschetta, with zaatar, sumac and beetroot hummus.

### BATEEL MEZZA PLATE (1) KCAL 780 9 5

A platter featuring beetroot hummus, baba ghanoush, red zaatar labneh, quinoa tabbouleh, carrot and cumin hummus, olives and goats' cheese.

# SALADS & SANDWICHES

# PASTA & RISOTTO

#### SALADS

DATE & FIG (NEW) (NEW) KCAL 637 8 9

Bateel organic dates with black fig, goat cheese, bulgur wheat and a white grape vinaigrette.

SICILIAN

SEAFOOD PASTA (NEW) (1) (W) KCAL 238 105

Warm salad with fresh baby calamari and shrimp, paccheri pasta and roasted pepper, tossed in crunchy Calabrian chilli and pistachio pangrattato.

GLAZED HOT SMOKED SALMON ( KCAL 738

129

Scottish salmon fillet marinated in Bateel date syrup and hot smoked in-house, served with quinoa tabbouleh, hazelnut, beetroot and avocado with honey and dill vinaigrette.

AVOCADO CAESAR (1) 79/94/94/109

Crunchy baby gem lettuce, avocado, zaatar-spiced croutons, Parmigiano Reggiano and caesar dressing.

Plain KCAL 448/Chicken KCAL 505/ Halloumi KCAL 561 / Marinated prawns KCAL 425

MEDITERRANEAN 84/99/99/104 SUPERFOOD (1) (1) (2)

Quinoa, beetroot, baby spinach, pomegranate, squash, sautéed kale, roasted celeriac, black rice and puffed Italian farro with black olive and citrus dressing.

Plain KCAL 370/Chicken KCAL 434/ Halloumi KCAL 634 / Marinated prawns KCAL 425

### LENTIL & ROASTED CORN (©) (§) 87/102

Beluga, Puy and Umbrian lentils with roasted corn, caramelised pecan, avocado, onion, pomegranate, cherry tomato, chicory, carrot and celery, dressed in pomegranate and apple vinaigrette.

Plain KCAL 589 / Halloumi KCAL 845

#### BATEEL 82/97/97/102 GREEN BOWL 🏟

Baby gem and romaine lettuce mixed with avocado, broad beans, sugar snap peas, asparagus, crunchy quinoa and a light calamansi lime dressing.

Plain KCAL 302/Chicken KCAL 347/ Halloumi KCAL 606 / Marinated prawns KCAL 618

### SANDWICHES

CHICKEN CLUB (A) KCAL 517 8 1

Tender chicken breast, omelette, avocado and an Espelette pepper and tarragon aioli with a choice of toasted sliced white, whole wheat or Bateel date bread.

SMOKED SALMON RYE (1) KCAL 386 99

Scottish smoked salmon with capers, lemon, pickled red onion, mascarpone and wild rocket in homemade dark rye bread.

BEEF SHORT RIB CIABATTA (1) KCAL 619 119

Slow-braised beef short rib, melted provolone, truffle and mustard aioli, Tropea onion jam in a crisp Italian flatbread.

MEDITERRANEAN CIABATTA (1) (2) KCAL 549 98

Grilled Spanish red and yellow pepper, eggplant and zucchini inside a crisp Italian flatbread with stracciatella cheese and salsa verde.

HAM AND CHEESE CIABATTA 64

Freshly baked ciabatta bread, layered withpremium Turkey ham, Manchego cheese, plum tomatoes, gherkins, and wild rocket, finished with a date & apple chutney.



MEDITERRANEAN PIADINA

ALL PRICES ARE INCLUSIVE OF VAT

QUATTRO FORMAGGI RAVIOLI (\*\*) (1) KCAL 672 95

Ravioli filled with four Italian fine cheeses, served with a roasted pepper and plum tomato sauce, fresh basil, herb pangrattato and 24-month Parmigiano Reggiano.

PESTO FUSILLI (1) (2) 92/107/112

Fusilli pasta enveloped in a pistachio and basil pesto, with semi-dried tomatoes. Plain KCAL 788 / Chicken KCAL 912 / Prawn KCAL 1102

CHICKEN FUSILLI (1) KCAL 997 99

Fusilli with chicken, mushrooms, garlic and parsley, served in a creamy sauce made from fresh labneh.

RIGATONI ALL'ARRABBIATA (1) KCAL 638

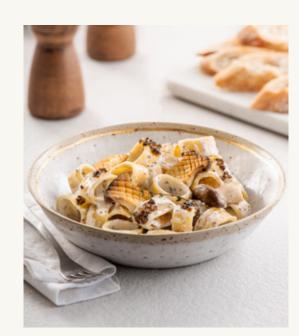
Rigatoni pasta in a spicy tomato sauce, mixed with Ligurian olives and fresh tomatoes, topped with Parmigiano Reggiano.

BLACK TRUFFLE CAMERONI (1) KCAL 866 149

Bronze-cut pasta with a creamy summer black truffle sauce and sautéed king mushrooms.



ROASTED PUMPKIN RISOTTO



BLACK TRUFFLE CAMERONI

PUMPKIN RISOTTO (NEW) (S) KCAL 442 95

Carnaroli rice with roasted pumpkin, 24-month Parmigiano Reggiano, hazelnut-infused olive oil, rocket and lemon pangrattato.

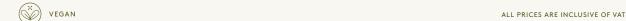
MUSHROOM RISOTTO (1) 105/120

128

Arborio risotto with shiitake, porcini, black trompette, cardoncello, button and chiodini mushrooms, topped with parsley and Parmigiano Reggiano. Plain/Chicken

**BRAISED SHORT RIB** CANNELLONI (1) KCAL 1214

Baked homemade pasta filled with braised short rib and veal, Italian fourcheese and pomodoro sauce finished





# MAIN COURSES

# SIGNATURE & CLASSIC DESSERTS

7 2

54

### MAINS

RED SNAPPER RIOJANA (REW) (KCAL 430 155

Roijan-style red snapper with a slow-cooked stew of white beans, piquillo peppers, saffron and tender stem broccoli.

GREEK GRILLED CHICKEN (KCAL 643 135

Corn-fed baby chicken with wild oregano and spices from Crete, buckwheat, pistachio, kale, eggplant, roasted peppers and Kalamata olives.

CONFIT LAMB SHOULDER (NEW) KCAL 1049 165

Spanish mountain lamb with Umbrian white pearl barley risotto, asparagus, baby onions, mint and parsley salsa.

GRILLED SALMON & QUINOA (A) KCAL 576 165

Light quinoa risotto with grilled salmon, asparagus, peas, zucchini and a lemon zaatar sauce.

MOROCCAN
WAGYU MEATBALLS (A) KCAL 645 159

Prime wagyu beef meatballs with dates, pinenuts, saffron couscous, spiced tomato sauce and Greek yoghurt.

BRAISED SHORT RIB KCAL 2331 1 7 5

Balsamic-braised beef short rib with dauphinoise potatoes and heritage carrots.

### SIDES

SAUTÉED POTATOES KCAL 256	2 8
GREEN SALAD KCAL 50	2 3
SAUTÉED KALE, ASPARAGUS AND BROCCOLI KCAL 103	2 7
MASHED POTATOES KCAL 251	2 9
SAUTÉED ASPARAGUS KCAL 39	3 0

### KIDS MENU

in toasted white bread.

GRILLED CHICKEN BREAST 3 0
Served with mashed potato
and broccolini.

MINI CHICKEN TOASTIE 3 0
Layers of chicken and melted cheese

RIGATONI PASTA 3 0
Tubes of pasta served with pesto, tomato or a creamy cheese sauce.

30

30

3 0

MINI TUNA MELT

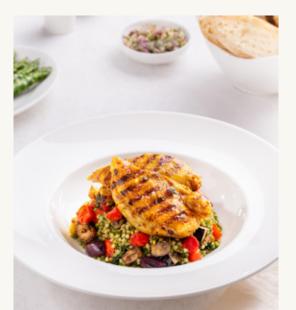
Tuna mixed with cheddar cheese
melted together in a toastie.

SPAGHETTI BOLOGNESE

A bowl of spaghetti topped with our meaty Bolognese sauce.

HOMEMADE SOUP
Your choice of mushroom or

classic tomato.



GREEK GRILLED CHICKEN

### SIGNATURE

STICKY TOFFEE
PUDDING (1) (20) KCAL 620 8 6

Bateel's next generation date pudding, served warm with a sticky date infused dark muscovado sauce and pecan yoghurt mascarpone Chantilly.

DATE FRENCH TOAST (A) KCAL 1127 7 9

Warm brioche French toast served with toffee sauce, Chantilly cream, raspberry coulis and fresh berries.

CHOCOLATE FONDANT © KCAL 487

Chocolate fondant with a rich molten centre, served with artisanal French vanilla

CLASSIC

mascarpone Chantilly

CHOCOLATE & 5 2
HAZELNUT CHEESECAKE ( KCAL 362

Light cream cheese and Nocciolata layered on a crunchy biscuit base, finished with candied hazelnuts.

BASQUE CHEESECAKE KCAL 605 5 0

Classic Basque-style caramalised cheesecake served with blueberry compote.

SEASONAL FRUIT TART

A delicate and flaky tartlet with a luscious filling, finished with fresh seasonal fruits or berries.

MADAGASCAR DARK 5 2 CHOCOLATE CAKE KCAL 402

Aromatic chocolate biscuit base topped with tonka bean cream, Madagascar dark chocolate mousse, crispy praline and feuilletine.

TIRAMISU KCAL 343
Savoiardi biscuit infused with espresso and date syrup, layered between light mascarpone mousse and finished with a dusting of cocoa.

CHOCOLATE 49
RASPBERRY CAKE KCAL 588

Vegan raspberry cake with a creamy ganache on a crunchy chocolate biscuit base.

VANILLA MILLEFEUILLE KCAL 447 4 9

Layered French puff pastry with smooth vanilla cream.

KHOLAS PECAN PIE ( KCAL 449 4 9

Freshly-baked pie with crunchy pecans, Bateel date syrup and Kholas dates, topped with caramelised pecans.

KHOLAS PISTACHIO PIE ( KCAL 425

49

Crunchy pie made with premium pistachios, Bateel date syrup and ripe Kholas dates.



STICKY TOFFEE PUDDING





# CHILLED BEVERAGES

44

# CHILLED BEVERAGES

40

### SMOOTHIES & SHAKES

BEETROOT & BANANA (**) KCAL 310	46
Exotic combination of beetroot, banana, honey and coconut milk.	

Protein-packed blend of nut free butter, Greek yoghurt, banana, blueberry and vanilla.

AÇAÍ & BERRY KCAL 165 5 2
Balanced blend of açaí, blueberry, mango, banana and almond milk.

AVOCADO & DATE KCAL 373 4 6
Fresh Australian avocados blended with organic dates and oat milk.

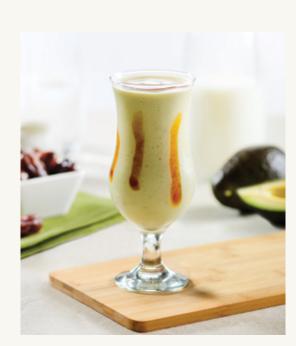
DATE SHAKE KCAL 364

Fior de Latte blended with Bateel organic dates and fresh milk.

### SPARKLING

# BATEEL SPARKLING DATE 9 5 OR POMEGRANATE KCAL 67/KCAL 115

Sugar-free, non-alcoholic sparkling beverage made from apples, Bateel's finest organic dates and all-natural pomegranate. 750ml



AVOCADO & DATE



CHARCOAL DETOX

### **DETOX JUICES**

ORANGE DETOX KCAL 70  Vitamin-packed blend of fresh orange, pineapple, carrot and ginger.	46
GREEN COLD PRESS KCAL 91  Chlorophyll-rich blend of spinach, apple, cucumber, celery, pineapple, lemon and ginger.	44
RED COLD PRESS KCAL 91  Detoxifying mix of beetroot, carrot, apple, cucumber, lime and ginger.	44
FRESH JUICES KCAL 108-149  Orange, Carrot/Green Apple/Pineapple/Orange & Carrot/Watermelon	3 6

#### MOCKTAILS

SPARKLING STRAWBERRY (KCAL 79)	42
Light and fresh blend of strawberry, basil, cranberry juice and ginger ale.	
SICILIAN LEMONADE (X)	1

Refreshing mix of fresh Sicilian lemon, organic agave, mint and ginger ale.

TAROCCO ROSSA (SW) KCAL 111 4 2 Italian-inspired blend of red orange, pineapple juice, organic agave and soda.

WATERMELON FIZZ KCAL 104 4 0
Sparkling mix of watermelon, lemon, grapefruit and soda.

PASSION FRUIT MOJITO KCAL 131 4 2
Mix of passion fruit, soda, orange, lime and pineapple, garnished with mint.

FRESH LEMON & MINT KCAL 207

Middle Eastern classic with fresh lemon juice and mint leaves, served over crushed ice.

### HOMEMADE ICED TEAS

BUTTERFLY PEA KCAL 103	4 (
PEACH KCAL 120	4 (
HONEY, LEMON & GINGER KCAL 283	4 (



SICILIAN LEMONADE



BUTTERFLY PEA

### ICED COFFEE

AATCHA FRAPPÉ KCAL 387	4 2
DATE FRAPPÉ KCAL 584	4 2
CED LATTE KCAL 118	4 (
CED SPANISH LATTE KCAL 444	4 (
CED SAUDI LATTE	4 (
RENCH ICED MOCHA 💮 KCAL 181	3 7

### WATER & SOFT DRINKS

SAN PELLEGRINO	27/39
Sparkling water 500ml/1L	
ACQUA PANNA	27/39
Still mineral water 500ml/1L	
LOCAL WATER	16
330ml	
SOFT DRINKS	2 4



# COFFEE & COCOA

# FINE TEAS

CAPPUCCINO KCAL 201	2 9	TIRAMISU LATTE	40
CAFFÈ LATTE KCAL 191	2 9	Coffee layered with cream, milk and chocolate.	
MATCHA LATTE KCAL 163	40		
AMERICANO KCAL 62	2 8	ROYAL SAFFRON MOCHA ( KCAL 446	4 2
FLAT WHITE KCAL 24	2 9	Coffee layered in chocolate and saffron with organic date syrup.	
CAFFÈ MOCHA ( KCAL 374	40	SAUDI LATTE KCAL 164	40
COMPLEMENT YOUR COFFEE		A unique blend of Bateel's signature Qahwa with espresso, steamed milk, date syrup and saffron.	
Low-fat milk/Skimmed milk/Soya milk/ Almond milk/Coconut milk/Oat milk		DATE LATTE KCAL 590	41
BATEEL SIGNATURE QAHWA		Coffee with date syrup, topped with whipped cream.	
Arabic coffee, in light or dark roast, served in a dallah flask with organic rhutab dates.		SPANISH LATTE KCAL 444	40
Small (three dates) KCAL 24  Medium (seven dates) KCAL 45	5 5 8 4	Coffee with condensed milk, date syrup and steamed milk.	
Thermal Flask Set	165	CAFFÈ CARAMEL KCAL 365	40
SPICED ROYAL QAHWA KCAL 140	7 2	Coffee with caramel syrup, finished with cream and caramel.	
Qahwa with saffron and cardamom, served in a dallah flask with three		DATE AFFOGATO KCAL 228	4 2
organic rhutab dates.		Rich Bateel espresso poured over artisanal date gelato.	
ENHANCE YOUR DRINK		VALRHONA HOT CHOCOLATE KCAL 452	40
		French Valrhona hot chocolate finished with foamed milk.	
CARAMEL SYRUP / VANILLA SYRUP / HAZELNUT SYRUP / PASSION FRUIT SYRUP /	9	VECAN HOT CHOCOLATE	4.0
DATE SYRUP/WHIPPED CREAM		VEGAN HOT CHOCOLATE KCAL 205	4 2
EXTRA ESPRESSO		Dairy-free hot chocolate made	

INFUSIONS	
ROOIBOS DES VAHINÉS KCAL 8 Rooibos tea with rosebuds, marigold and vanilla.	29
CHAMOMILE KCAL 5	2 9
Fine chamomile tea with a floral aroma.	
LEMON & GINGER KCAL 41	44
Black tea with ginger, lemon, honey and cinnamon.	
BLACK	
DARJEELING'S FINEST	28
Premium black tea with a delicate sweetness.	
EARL GREY FLEURS BLUES KCAL 16	28
Balanced black tea with light floral and citrus notes.	
ENGLISH BREAKFAST KCAL 8	28
Blend of the finest Yunnan and Assam tea.	

### GREEN

2 8
28
28
28
28



LEMON & GINGER TEA



SINGLE ORIGIN BEANS





### BATEEL CATERING

The perfect choice for corporate meetings, private parties and elegant social events.