

Café
Bateel

باتيل

DELIVERY MENU

EGGS & TARTINES

EGGS		
EGGS ROYALE	 <small>KCAL 732</small>	7 9
Two poached eggs with Scottish smoked salmon and sautéed spinach on toasted home-baked English muffins, with labneh, hollandaise sauce and sautéed asparagus.		
EGGS BENEDICT	<small>KCAL 644</small>	7 4
Two poached eggs with sliced ham on toasted home-baked English muffins, topped with hollandaise sauce and served with sautéed asparagus.		
BASQUE-STYLE EGGS SHAKSHUKA	 <small>KCAL 321</small>	6 9
Shakshuka made with a Bateel twist featuring spicy red pepper piperade, two poached eggs and sumac labneh, served with grilled pita.		
TRUFFLE SCRAMBLED EGGS	  <small>KCAL 567</small>	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	 <small>KCAL 384</small>	5 9
Three soft scrambled eggs, served on toasted whole seed bread and fresh labneh.		





HALLOUMI & AVOCADO BRUSCHETTA



TRUFFLE SCRAMBLED EGGS

TARTINES

HALLOUMI & AVOCADO BRUSCHETTA	  <small>KCAL 575</small>	7 6
Grilled halloumi with avocado on crunchy bruschetta with zaatar, sumac and beetroot hummus.		
BATEEL AVOCADO TOAST	<small>KCAL 529</small>	7 6
Toasted whole seed bread topped with fresh avocado, rocket and two perfectly poached eggs.		

OMELETTES

CLASSIC	<small>KCAL 314</small>	5 9
24-MONTH AGED PARMIGIANO REGGIANO	<small>KCAL 430</small>	6 7
SCOTTISH FLAKED SALMON	<small>KCAL 378</small>	7 4
SPINACH & FETA	<small>KCAL 493</small>	7 4

HEALTHY CHOICE

HEALTHY CHOICE		
ORGANIC DATE & YOGHURT BOWL	 <small>KCAL 380</small>	5 6
Greek yoghurt with organic dates, puffed Italian farro, seasonal fruits and date syrup.		
MEDITERRANEAN AÇAÍ BOWL	  <small>KCAL 303</small>	6 6
Organic açai blend topped with granola, cantaloupe melon, berries, physalis and almond butter drops.		
BATEEL PORRIDGE	  <small>KCAL 592</small>	6 2
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	 <small>KCAL 136</small>	5 4
Bateel's selection of fresh seasonal fruits, sliced and presented on a sharing plate.		
ORGANIC GRANOLA	  <small>KCAL 285</small>	5 8
Greek yoghurt topped with crunchy homemade granola and a selection of chopped seasonal fruits.		
EGG WHITE OMELETTE	<small>KCAL 161</small>	7 4
Bateel's signature omelette made from egg whites, mixed with fresh mushrooms and kale.		
BATEEL LEVANT PLATE	 <small>KCAL 854</small>	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	 	9 5
Omelette or classic scrambled eggs, a pastry of your choice, toast with a selection of Bateel premium jams and a hot beverage or fresh juice.		
HEALTHY BREAKFAST		110
Classic or egg white omelette served with asparagus, flaked salmon, avocado, mini fruit platter and a hot beverage or detox juice.		
LEVANT BREAKFAST		105
Levant plate or shakshuka, Bateel bread basket and a hot beverage or fresh juice.		

* Promotions and discounts are not applicable



MEDITERRANEAN AÇAÍ BOWL



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BAKERY

SIGNATURE BREAKFASTS

- BELGIAN WAFFLES

KCAL 1127

6 9

Freshly-baked waffles topped with mixed berries, sweet raspberry coulis, whipped cream and a smooth, rich chocolate sauce.
- DATE FRENCH TOAST

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

2 8
- SAUTÉED ASPARAGUS

KCAL 39

3 0
- SCOTTISH SMOKED SALMON

KCAL 132

3 0



ALMOND CROISSANT

CROISSANTS & PASTRIES

- PLAIN CROISSANT

KCAL 254

1 8
- CHEESE CROISSANT

KCAL 260

2 0
- ZAATAR CROISSANT

KCAL 261

2 0
- ALMOND CROISSANT

KCAL 327

2 0
- PAIN AU CHOCOLAT

KCAL 307

2 0
- CINNAMON ROLL

KCAL 306

2 0
- FRESH FRUIT DANISH

KCAL 96

2 0

FRESH MUFFINS

- BLUEBERRY

KCAL 439

2 0
- CHOCOLATE & HAZELNUT

KCAL 486

2 0
- LEMON & RASPBERRY

KCAL 498

2 0



ALMOND CROISSANT



VEGAN

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SOUPS & SHARING PLATES

SOUPS

- CLASSIC FRENCH ONION

NEW

KCAL 509

6 2

Slow-cooked Roscoff onions from Brittany, roasted beef broth and a homemade baguette crouton with caramelised 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

KCAL 238

6 5

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

KCAL 228

6 0

Classic French asparagus soup.
- LENTIL

KCAL 246

5 8

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



CLASSIC FRENCH ONION

SHARING PLATES

- BURRATA SALAD

KCAL 768

10 5

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 & AVOCADO BRUSCHETTA

KCAL 510

7 6

Grilled halloumi with avocado on crunchy bruschetta, with zaatar, sumac and beetroot hummus.
- BATEEL MEZZA PLATE

KCAL 780

9 5

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



BURRATA SALAD



VEGAN

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SALADS & SANDWICHES

SALADS

DATE & FIG   **KCAL 637** 8 9


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

SICILIAN SEAFOOD PASTA    **KCAL 238** 1 0 5

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** 1 2 9

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  7 9 / 9 4 / 9 4 / 1 0 9

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 SUPERFOOD    8 4 / 9 9 / 9 9 / 1 0 4


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   8 7 / 1 0 2

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 GREEN BOWL  8 2 / 9 7 / 9 7 / 1 0 2

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  **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  **KCAL 386** 9 9

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

BEEF SHORT RIB CIABATTA  **KCAL 619** 1 1 9

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

MEDITERRANEAN CIABATTA   **KCAL 549** 9 8

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

HAM AND CHEESE CIABATTA 6 4



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



MEDITERRANEAN PIADINA


QUATTRO FORMAGGI RAVIOLI   **KCAL 672** 9 5

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   9 2 / 1 0 7 / 1 1 2

Fusilli pasta enveloped in a pistachio and basil pesto, with semi-dried tomatoes.

Plain **KCAL 788** / Chicken **KCAL 912** / Prawn **KCAL 1102**

CHICKEN FUSILLI  **KCAL 997** 9 9

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

RIGATONI ALL'ARRABBIATA  **KCAL 638** 9 5

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

BLACK TRUFFLE CAMERONI  **KCAL 866** 1 4 9

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



ROASTED PUMPKIN RISOTTO



BLACK TRUFFLE CAMERONI

ROASTED PUMPKIN RISOTTO   **KCAL 442** 9 5

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

MUSHROOM RISOTTO  1 0 5 / 1 2 0

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

Plain / Chicken

BRAISED SHORT RIB CANNELLONI  **KCAL 1214** 1 2 8

Baked homemade pasta filled with braised short rib and veal, Italian four-cheese and pomodoro sauce finished

MAIN COURSES

SIGNATURE & CLASSIC DESSERTS

MAINS

RED SNAPPER RIOJANA   KCAL 430	1 5 5
Roijan-style red snapper with a slow-cooked stew of white beans, piquillo peppers, saffron and tender stem broccoli.	
GREEK GRILLED CHICKEN   KCAL 643	1 3 5
Corn-fed baby chicken with wild oregano and spices from Crete, buckwheat, pistachio, kale, eggplant, roasted peppers and Kalamata olives.	
CONFIT LAMB SHOULDER   KCAL 1049	1 6 5
Spanish mountain lamb with Umbrian white pearl barley risotto, asparagus, baby onions, mint and parsley salsa.	
GRILLED SALMON & QUINOA   KCAL 576	1 6 5
Light quinoa risotto with grilled salmon, asparagus, peas, zucchini and a lemon zaatar sauce.	
MOROCCAN WAGYU MEATBALLS   KCAL 645	1 5 9
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

GRILLED CHICKEN BREAST	3 0
Served with mashed potato and broccolini.	
MINI CHICKEN TOASTIE	3 0
Layers of chicken and melted cheese in toasted white bread.	
RIGATONI PASTA	3 0
Tubes of pasta served with pesto, tomato or a creamy cheese sauce.	
MINI TUNA MELT	3 0
Tuna mixed with cheddar cheese melted together in a toastie.	
SPAGHETTI BOLOGNESE	3 0
A bowl of spaghetti topped with our meaty Bolognese sauce.	
HOMEMADE SOUP	3 0
Your choice of mushroom or classic tomato.	



GREEK GRILLED CHICKEN

SIGNATURE

STICKY TOFFEE PUDDING   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   KCAL 1127	7 9
Warm brioche French toast served with toffee sauce, Chantilly cream, raspberry coulis and fresh berries.	
CHOCOLATE FONDANT   KCAL 487	7 2
Chocolate fondant with a rich molten centre, served with artisanal French vanilla mascarpone Chantilly	

CLASSIC

CHOCOLATE & HAZELNUT CHEESECAKE   KCAL 362	5 2
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   KCAL 433	5 9
A delicate and flaky tartlet with a luscious filling, finished with fresh seasonal fruits or berries.	
MADAGASCAR DARK CHOCOLATE CAKE KCAL 402	5 2
Aromatic chocolate biscuit base topped with tonka bean cream, Madagascar dark chocolate mousse, crispy praline and feuilletine.	
TIRAMISU   KCAL 343	5 4
Savoiardi biscuit infused with espresso and date syrup, layered between light mascarpone mousse and finished with a dusting of cocoa.	

CHOCOLATE RASPBERRY CAKE   KCAL 588	4 9
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	4 9
Crunchy pie made with premium pistachios, Bateel date syrup and ripe Kholas dates.	



STICKY TOFFEE PUDDING



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CHILLED BEVERAGES

SMOOTHIES & SHAKES

BEETROOT & BANANA  <small>KCAL 310</small>	4 6
Exotic combination of beetroot, banana, honey and coconut milk.	
BERRY PROTEIN SHAKE  <small>KCAL 313</small>	4 6
Protein-packed blend of nut free butter, Greek yoghurt, banana, blueberry and vanilla.	
AÇAÍ & BERRY <small>KCAL 165</small>	5 2
Balanced blend of açai, blueberry, mango, banana and almond milk.	
AVOCADO & DATE <small>KCAL 373</small>	4 6
Fresh Australian avocados blended with organic dates and oat milk.	
DATE SHAKE <small>KCAL 364</small>	4 4
Fior de Latte blended with Bateel organic dates and fresh milk.	

SPARKLING

BATEEL SPARKLING DATE OR POMEGRANATE <small>KCAL 67 / KCAL 115</small>	9 5
Sugar-free, non-alcoholic sparkling beverage made from apples, Bateel's finest organic dates and all-natural pomegranate. 750ml	



AVOCADO & DATE



VEGAN



CHARCOAL DETOX

DETOX JUICES

ORANGE DETOX <small>KCAL 70</small>	4 6
Vitamin-packed blend of fresh orange, pineapple, carrot and ginger.	
GREEN COLD PRESS <small>KCAL 91</small>	4 4
Chlorophyll-rich blend of spinach, apple, cucumber, celery, pineapple, lemon and ginger.	
RED COLD PRESS <small>KCAL 91</small>	4 4
Detoxifying mix of beetroot, carrot, apple, cucumber, lime and ginger.	
FRESH JUICES <small>KCAL 108-149</small>	3 6
Orange, Carrot / Green Apple / Pineapple / Orange & Carrot / Watermelon	

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CHILLED BEVERAGES

MOCKTAILS

SPARKLING STRAWBERRY  <small>KCAL 79</small>	4 2
Light and fresh blend of strawberry, basil, cranberry juice and ginger ale.	
SICILIAN LEMONADE  <small>KCAL 159</small>	4 2
Refreshing mix of fresh Sicilian lemon, organic agave, mint and ginger ale.	
TAROCCO ROSSA  <small>KCAL 111</small>	4 2
Italian-inspired blend of red orange, pineapple juice, organic agave and soda.	
WATERMELON FIZZ <small>KCAL 104</small>	4 0
Sparkling mix of watermelon, lemon, grapefruit and soda.	
PASSION FRUIT MOJITO <small>KCAL 131</small>	4 2
Mix of passion fruit, soda, orange, lime and pineapple, garnished with mint.	
FRESH LEMON & MINT <small>KCAL 207</small>	4 0
Middle Eastern classic with fresh lemon juice and mint leaves, served over crushed ice.	
HOMEMADE ICED TEAS	
BUTTERFLY PEA <small>KCAL 103</small>	4 0
PEACH <small>KCAL 120</small>	4 0
HONEY, LEMON & GINGER <small>KCAL 283</small>	4 0



SICILIAN LEMONADE



VEGAN



BUTTERFLY PEA

ICED COFFEE

MATCHA FRAPPÉ <small>KCAL 387</small>	4 2
DATE FRAPPÉ <small>KCAL 584</small>	4 2
ICED LATTE <small>KCAL 118</small>	4 0
ICED SPANISH LATTE <small>KCAL 444</small>	4 0
ICED SAUDI LATTE	4 0
FRENCH ICED MOCHA  <small>KCAL 181</small>	3 7

WATER & SOFT DRINKS

SAN PELLEGRINO	2 7 / 3 9
Sparkling water 500ml/1L	
ACQUA PANNA	2 7 / 3 9
Still mineral water 500ml/1L	
LOCAL WATER	1 6
330ml	
SOFT DRINKS	2 4

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COFFEE & COCOA

CAPPUCCINO	KCAL 201	2 9
CAFFÈ LATTE	KCAL 191	2 9
MATCHA LATTE	KCAL 163	4 0
AMERICANO	KCAL 62	2 8
FLAT WHITE	KCAL 24	2 9
CAFFÈ MOCHA	KCAL 374	4 0

COMPLEMENT YOUR COFFEE

Low-fat milk/Skimmed milk/Soya milk/
Almond milk/Coconut milk/Oat milk

BATEEL SIGNATURE QAHWA

Arabic coffee, in light or dark roast, served
in a dallah flask with organic rhutab dates.

Small (three dates)	KCAL 24	5 5
Medium (seven dates)	KCAL 45	8 4
Thermal Flask Set		1 6 5

SPICED ROYAL QAHWA	KCAL 140	7 2
Qahwa with saffron and cardamom, served in a dallah flask with three organic rhutab dates.		

ENHANCE YOUR DRINK

CARAMEL SYRUP / VANILLA SYRUP / HAZELNUT SYRUP / PASSION FRUIT SYRUP / DATE SYRUP / WHIPPED CREAM EXTRA ESPRESSO	9
SINGLE ORIGIN BEANS	7

TIRAMISU LATTE	KCAL 474	4 0
Coffee layered with cream, milk and chocolate.		

ROYAL SAFFRON MOCHA	KCAL 446	4 2
Coffee layered in chocolate and saffron with organic date syrup.		

SAUDI LATTE	KCAL 164	4 0
A unique blend of Bateel's signature Qahwa with espresso, steamed milk, date syrup and saffron.		

DATE LATTE	KCAL 590	4 1
Coffee with date syrup, topped with whipped cream.		

SPANISH LATTE	KCAL 444	4 0
Coffee with condensed milk, date syrup and steamed milk.		

CAFFÈ CARAMEL	KCAL 365	4 0
Coffee with caramel syrup, finished with cream and caramel.		

DATE AFFOGATO	KCAL 228	4 2
Rich Bateel espresso poured over artisanal date gelato.		

VALRHONA HOT CHOCOLATE	KCAL 452	4 0
French Valrhona hot chocolate finished with foamed milk.		

VEGAN HOT CHOCOLATE	KCAL 205	4 2
Dairy-free hot chocolate made with almond milk.		

FINE TEAS

INFUSIONS

ROOIBOS DES VAHINÉS	KCAL 8	2 9
Rooibos tea with rosebuds, marigold and vanilla.		

CHAMOMILE	KCAL 5	2 9
Fine chamomile tea with a floral aroma.		

LEMON & GINGER	KCAL 41	4 4
Black tea with ginger, lemon, honey and cinnamon.		

BLACK

DARJEELING'S FINEST	KCAL 9	2 8
Premium black tea with a delicate sweetness.		

EARL GREY FLEURS BLUES	KCAL 16	2 8
Balanced black tea with light floral and citrus notes.		

ENGLISH BREAKFAST	KCAL 8	2 8
Blend of the finest Yunnan and Assam tea.		

GREEN

JASMINE	KCAL 18	2 8
Delicate tea with the aroma of jasmine blossoms.		

CHINESE GREEN	KCAL 11	2 8
Premium green tea with a mild and refreshing taste.		

MINT	KCAL 12	2 8
Cool and clear mint tea with an invigorating flavour.		

SENCHA ARIAKE	KCAL 5	2 8
Mild Japanese green tea with uplifting floral notes.		



LEMON & GINGER TEA



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BATEEL CATERING

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