

MEDITERRANEAN INSPIRED  
CURATED BY BATEEL



# BATEEL CLASSICS

Bateel breakfasts are served all day. Gluten-free bread is available on request.



*Halloumi & Avocado Bruschetta*

## OUR SPECIALS

### Bateel Breakfast 8 9

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 1 0 5

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

### Levant Breakfast 9 8

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

## THE HEALTHY CHOICE

### Organic Date & Yoghurt Bowl 5 5

Greek yoghurt with exclusive Wanan dates, puffed Italian farro, seasonal fruits and vanilla date syrup. (380Kcal)

### Mediterranean Açai Bowl 6 2

Organic açai blend topped with granola, cantaloupe melon, berries, physalis and cashew butter drops. (303Kcal)

### Bateel Porridge 6 5

Healthy mix of quinoa, chia seeds, rolled oats, almond milk and organic date syrup, topped with banana, summer berries and roasted coconut flakes. (592Kcal)

### Halloumi & Avocado Bruschetta 7 4

Grilled halloumi with avocado on crunchy bruschetta with zaatar, sumac, beetroot hummus and lemon. (575Kcal)

### Seasonal Fruits 5 5

Bateel's selection of fresh seasonal fruits, sliced and presented on a sharing plate. (136Kcal)

### Organic Granola 5 5

Greek yoghurt topped with crunchy homemade granola and a selection of chopped seasonal fruits. (285Kcal)

### Egg White Omelette 7 2

Bateel's signature omelette made from egg whites, mixed with fresh mushrooms and kale. (161Kcal)



*Organic Date & Yoghurt Bowl*

# EGGS

Bateel breakfasts are served all day. Gluten-free bread is available on request.



*Mushroom Tartine*

## TARTINES

### Mushroom Tartine 6.9

Sautéed portobello and wild mushrooms folded into a fresh herby labneh, served on toasted cereal bread with soft poached eggs and Parmigiano Reggiano. (527Kcal)

### Bateel Avocado Toast 7.2

Toasted wholewheat bread topped with fresh avocado, rocket and two perfectly poached eggs. (529Kcal)

### Smoked Salmon & Avocado Tartine 7.9

Scottish smoked salmon served on crushed avocado toast, garnished with beetroot tartar and lemon labneh. (510Kcal)

## SCRAMBLED EGGS

### Classic Scrambled 5.6

Three soft scrambled eggs, served on toasted sourdough and fresh labneh. (384Kcal)

### Scrambled Shakshuka 6.8

Scrambled eggs enveloped in a roasted red pepper piperade and labneh, served on toasted sourdough. (644Kcal)

## EGGS

### Eggs Royale 7.5

Two poached eggs with Scottish smoked salmon and sautéed spinach on toasted home-baked English muffins, hollandaise sauce and sautéed asparagus. (732Kcal)

### Eggs Benedict 7.2

Two poached eggs with sliced turkey ham on toasted home-baked English muffins, topped with hollandaise sauce and served with sautéed asparagus. (644Kcal)

### Basque-Style Eggs Shakshuka 6.8

Shakshuka made with a Bateel twist featuring roasted red pepper piperade, two poached eggs and sumac labneh, served with grilled pita. (321Kcal)

## OMELETTES

### Classic (314Kcal) 5.6

### 24-month aged 5.9

### Parmigiano Reggiano (430Kcal)

### Scottish flaked Salmon (378Kcal) 7.2

### Spinach & Feta (493Kcal) 6.8



*Eggs Royale*

# BREAKFAST

Bateel breakfasts are served all day. Gluten-free bread is available on request.



*Belgian Waffles*

## CROISSANTS & PASTRIES


Plain croissant (254Kcal) 	1 7
Cheese croissant (260Kcal) 	1 9
Almond croissant (327Kcal)  	1 9
Pain au chocolat (307Kcal) 	1 9
Cinnamon roll (306Kcal)  	1 9
Fresh fruit Danish (96Kcal) 	1 9

## FRESH MUFFINS

Blueberry (439Kcal) 	1 9
Chocolate & Hazelnut (486Kcal)  	1 9
Lemon & Raspberry (498Kcal)  <b>NEW</b>	1 9

## SIGNATURE BREAKFASTS

**Bateel Levant Plate**  8 6  
Traditional selection of homemade fowl madames, labneh, grilled halloumi, baba ganoush, Ligurian olives, mint, tomatoes, cucumber and warmed pita. (854Kcal)

**Belgian Waffles**  6 8  
Freshly-baked waffles topped with mixed berries, sweet raspberry coulis, whipped cream and a smooth, rich chocolate sauce. (1127Kcal)

**Date French Toast**  7 6  
Warm brioche French toast served with Vanilla date syrup, Chantilly cream and fresh berries. (1277Kcal)

## ENHANCE YOUR BREAKFAST

Grilled halloumi (256Kcal)	1 9
Avocado (213Kcal)	2 0
Fresh labneh (79Kcal)	1 9
Sautéed potatoes (354Kcal)	2 5
Sautéed asparagus (39Kcal)	2 9
Scottish smoked salmon (132Kcal)	2 9



*Date French Toast*

# APPETISERS & SOUPS

A selection of wholesome appetisers and soups served with Bateel's freshly-baked bread.  
Gluten-free bread is available on request.



Minestrone

## APPETISERS

- Spanish Gordal Olives** NEW 34  
Gordal olives marinated in orange and herbs. (158Kcal)
- Burrata Salad** NEW 96  
Italian burrata with heirloom tomato, wild rocket and basil pesto. (768Kcal)
- Date & Fig Salad** NEW 78  
Bateel organic dates with black fig, goat cheese, bulgur wheat and a quince vinaigrette. (529Kcal)
- Smoked Salmon & Avocado** 85  
Scottish smoked salmon and avocado with marinated beetroot, horseradish crème and a honey mustard vinaigrette. (177Kcal)
- Halloumi & Avocado Bruschetta** 74  
Grilled halloumi with avocado on crunchy bruschetta, with zaatar, sumac, beetroot hummus and lemon. (575Kcal)
- Bateel Mezze Plate** 85  
A platter featuring beetroot hummus, baba ghanoush, red zaatar labneh, quinoa tabbouleh, carrot and cumin hummus, olives and goats' cheese. (780Kcal)

## SOUPS

- Mediterranean Farro** 59  
SIGNATURE DISH  
Hearty blend of borlotti beans, farro grains, fresh kale and a medley of Mediterranean herbs. (248Kcal)
- Minestrone** 62  
Rich beef broth with mini wagyu meatballs, Umbrian beans, orzo pasta, crispy croutons and Parmigiano Reggiano. (421Kcal)
- Roasted Pumpkin** 62  
Seasonal pumpkin soup blended with cannellini beans and garnished with chilli oil, pumpkin seeds and crunchy herby pangrattato. (174Kcal)
- Tomato & Burrata** 62  
Smooth tomato soup enhanced with creamy burrata and pistachio and basil pesto. (238Kcal)
- Asparagus** 59  
Classic French asparagus soup. (228Kcal)
- Mushroom** 59  
Wholesome mushroom soup made with a mix of porcini, oyster, shiitake, fresh button and chiodini varieties. (176Kcal)
- Lentil** 59  
Traditional lentil soup with aromatic spices, served with lemon and zaatar croutons. (246Kcal)



Burrata Salad

# SALADS

Bateel's selection of delectable salads are made from the finest ingredients and served with an assortment of signature dressings.



*Mediterranean Superfood*

## Mediterranean NEW 82 / 97 / 97 / 103 Superfood

SIGNATURE DISH

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

Plain (370Kcal) / Chicken (434Kcal) / Halloumi (634Kcal)  
Marinated prawns (684Kcal)

## Lentil & Roasted Corn NEW 82 / 100

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

Plain (589Kcal) / Halloumi (845Kcal)

## Beef Brochette NEW 115

Grilled tenderloin cubes alongside a salad of fresh radicchio, spinach and quinoa with a peppercorn and zaatar vinaigrette. (850Kcal)

## Bateel Green Bowl 78 / 93 / 93 / 98

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

Plain (302Kcal) / Chicken (347Kcal) / Halloumi (606Kcal)  
Marinated prawns (618Kcal)

## Glazed Hot Smoked Salmon 119

Scottish salmon fillet marinated in Bateel date syrup and hot smoked inhouse, served with quinoa tabbouleh, beetroot and avocado with honey and dill vinaigrette. (738Kcal)

## Avocado Caesar 74 / 89 / 89 / 94

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

Plain (448Kcal) / Chicken (505Kcal)  
Halloumi (561Kcal) / Marinated prawns (425Kcal)

## Spicy Cauliflower 88

Roasted spiced cauliflower, pomegranate, avocado, lentils, rocket and radishes, topped with goat cheese and pistachios, finished with a tahini maple dressing. (651Kcal)



*Lentil & Roasted Corn*

# SANDWICHES & PASTAS

Our Mediterranean-inspired sandwiches are crafted using farm-fresh ingredients and signature Bateel homemade bread. Our wholesome recipes feature authentic, freshly-made Bateel pasta from the wheat fields of Umbria, Italy. A gluten-free menu is available on request.



*Smoked Salmon Rye*

## RISOTTO

### Mushroom Risotto 104 / 119

Arborio risotto with shiitake, porcini, black trumpette, cardoncello, button and chiodini mushrooms, topped with parsley and Parmigiano Reggiano. Plain (788Kcal) / Chicken (872Kcal)

## SANDWICHES

### Chicken Club 82

SIGNATURE DISH

Tender chicken breast, tarragon omelet, avocado and Espelette pepper aioli with a choice of toasted sliced white, wholewheat or Bateel date bread. (517Kcal)

### Smoked Salmon Rye 99

Scottish smoked salmon with capers, lemon, mascarpone and wild rocket in homemade dark rye bread. (386Kcal)

### Beef Short Rib Ciabatta 115

Slow-braised beef short rib, melted provolone, truffle and mustard aioli, Tropea onion jam and wild rocket in ciabatta bread. (619Kcal)

### Mediterranean Ciabatta 92

Grilled Spanish red and yellow pepper, eggplant and zucchini in ciabatta bread with stracciatella cheese and salsa verde. (549Kcal)

## PASTAS

### Rigatoni All'Arrabbiata 92

SIGNATURE DISH

Rigatoni pasta in a spicy tomato sauce, mixed with Ligurian olives and fresh tomatoes, topped with Parmigiano Reggiano. (683Kcal)

### Black Truffle Cameroni 139

Bronze-cut pasta with a creamy winter black truffle sauce and sautéed king mushrooms. (866Kcal)

### King Mushroom Bolognese 87

Rigatoni pasta with roasted wild mushrooms and cauliflower braised in San Marzano tomatoes and Italian oregano, sprinkled with vegan parmesan. (763Kcal)

### Braised Short Rib Cannelloni 130

Baked homemade pasta filled with braised short rib and veal, Italian four-cheese and pomodoro sauce finished with Parmigiano Reggiano. (1214Kcal)

### Pesto Fusilli 104 / 119

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

Plain (788Kcal) / Chicken (916Kcal)

### Chicken Fusilli 95

Fusilli with chicken, mushrooms, garlic and parsley, served in a creamy sauce made from fresh labneh. (997Kcal)




*Black Truffle Cameroni*

# INSPIRED MAINS

Bateel's curated selection of main courses celebrate the wonder of culinary discovery with Mediterranean flair.



*Braised Short Rib*

**Grilled Salmon & Quinoa**  159  
SIGNATURE DISH

Light quinoa risotto with grilled salmon, asparagus, peas, zucchini and a lemon zaatar sauce. (576Kcal)

**Braised Short Rib**   194

Balsamic-braised beef short rib with dauphinoise potatoes and heritage carrots. (1879Kcal)

**Wild Black Cod**  195

Pan-seared Northern Pacific black cod, served on a bed of basque-style chickpeas, roasted peppers, tomatoes and broccolini. (834Kcal)

**Sicilian Chicken Piccata**  142

Corn-fed chicken breast stuffed with spinach and ricotta, served with a saffron, lemon and Parmigiano Reggiano risotto. (795Kcal)

**Moroccan Wagyu Meatballs**   159

Prime wagyu beef meatballs with dates, pine nuts, saffron couscous, spiced tomato sauce and strained yoghurt. (645Kcal)

## Essential Extras

Sautéed potatoes (256Kcal)	2 5
Sautéed kale, asparagus and broccoli (103Kcal)	2 6
Mashed potatoes (251Kcal)	2 8
Green salad (50Kcal)	2 6
Sautéed asparagus (39Kcal)	2 9

## 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.



*Sicilian Chicken Piccata*



# DESSERTS

Crafted using only the finest ingredients sourced from all over the world, our recipes are inspired by traditional classics and infused with rich, exciting flavours for an irresistible taste.



*Salted Caramel & Chocolate Millefeuille*

## CLASSIC

- Date Cake** 5 6  
Date syrup and pecan sponge cake layered between date-infused whipped mascarpone cream, finished with Bateel's homemade crunchy date syrup honeycomb. (487Kcal)
- Blueberry Cheesecake** 5 2  
Light cream cheese layered on a crunchy biscuit base and topped with a blueberry compote. (605Kcal)
- Lemon Tart** 4 9  
French pastry tart filled with lemon curd, fresh lemon confit, Italian meringue and whipped lemon jelly. (438Kcal)
- Chocolate Raspberry Cake** 4 9  
Vegan raspberry cake with a creamy ganache on a crunchy chocolate biscuit base. (588Kcal)
- Vanilla Millefeuille** 4 8  
Layered French puff pastry with smooth cream, flavoured with organic Bateel date syrup. (447Kcal)
- Madagascar Dark Chocolate Cake** 4 6  
Aromatic chocolate biscuit base topped with tonka bean cream, Madagascar dark chocolate mousse, crispy praline and feuilletine. (402Kcal)
- Kholas Pecan Pie** 4 6  
Freshly-baked pie with crunchy pecans, Bateel date syrup and Kholas dates, topped with caramelised pecans. (449Kcal)
- Kholas Pistachio Pie** 4 6  
Crunchy pie made with premium pistachios, Bateel date syrup and ripe Kholas dates. (425Kcal)

## SIGNATURES

- Sticky Toffee Pudding** 8 2  
Bateel's next generation date pudding, served warm with a sticky date infused dark muscovado sauce and vanilla mascarpone Chantilly. (620Kcal)
- Steamed Date Pudding** 7 2  
Warm date pudding served with a butterscotch reduction, with fresh mascarpone Chantilly cream, caramelised pecans and date syrup. (322Kcal)
- Date French Toast** 7 6  
Warm brioche French toast served with salted caramel, Chantilly cream and fresh berries. (1277Kcal)
- Chocolate Fondant** 6 8  
Chocolate fondant with a rich molten centre, served with mascarpone Chantilly. (487Kcal)

## CLASSIC

- Salted Caramel & Chocolate Millefeuille** 5 5  
Caramelised puff pastry layered with milk chocolate cream, sea-salted caramel and caramel Chantilly. (424Kcal)
- Tiramisu** 5 2  
Savoardi biscuit infused with espresso and date syrup, layered between light mascarpone mousse and finished with a dusting of cocoa. (498Kcal)
- Strawberry Tart** 5 5  
Fresh chocolate tart filled with vanilla custard and finished with the season's finest strawberries. (433Kcal)



*Blueberry Cheesecake*

# CHILLED BEVERAGES

Reset and refresh with our exclusive selection of chilled drinks crafted using healthy, natural ingredients.



Sparkling Cucumber

## SMOOTHIES

- Açaí & Berry** NEW  4.9  
Balanced blend of açai, blueberry, mango, banana and almond milk. (165Kcal)
- Avocado & Date** NEW 4.4  
Fresh Australian avocados blended with organic rhubarb dates and oat milk. (373Kcal)
- Passion Fruit** 4.4  
Exotic mix of passion fruit, mango, pineapple and apple with a dash of Bateel's passion fruit syrup. (297Kcal)

## DETOX JUICES

- Charcoal Detox** 4.2  
Fruit-forward mix of cherry, banana, blackberries, blackcurrant, blueberries and active charcoal. (173Kcal)
- Orange Detox** 4.2  
Vitamin-packed blend of fresh orange, pineapple, carrot and ginger. (70Kcal)
- Green Cold Press** 4.2  
Chlorophyll-rich blend of spinach, apple, cucumber, celery, pineapple, lemon and ginger. (91Kcal)
- Red Cold Press** 4.2  
Detoxifying mix of beetroot, carrot, apple, cucumber, lime and ginger. (91Kcal)

## MOCKTAILS

- Sparkling Cucumber** NEW 4.2  
Cooling cucumber with sparkling soda, lemon, pineapple, thyme and mint. (176Kcal)
- Passion Fruit Mojito** 4.5  
Mix of passion fruit, soda, orange, lime and pineapple, garnished with mint. (131Kcal)
- Pomegranate Mojito** 4.5  
Fresh pomegranate juice with mint, lime and soda. (322Kcal)
- Spicy Raspberry** 4.2  
Fiery hint of chilli combined with fresh raspberry, orange, grapefruit and mint. (153Kcal)
- Fresh Lemon & Mint** 4.5  
Middle Eastern classic with fresh lemon juice and mint leaves, served over crushed ice. (207Kcal)



Açaí & Berry

# CHILLED BEVERAGES



Butterfly Pea

## HOMEMADE ICED TEAS

Butterfly Pea (103Kcal) <b>NEW</b>	3 5
Peach (120Kcal)	3 5
Honey, Lemon & Ginger (283Kcal)	3 9

## SPARKLING

Bateel Sparkling Date or Pomegranate	8 9
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OUR SIGNATURE CELEBRATION DRINK  
 Sugar-free, non-alcoholic sparkling beverage made from apples, Bateel's finest organic dates and all-natural pomegranate. (67Kcal/115Kcal)  
 750ml

## WATER & SOFT DRINKS

San Pellegrino Sparkling water 500ml/1L	2 6 / 3 9
Acqua Panna Still mineral water 500ml/1L	2 5 / 3 9
Local Water 250ml	1 5
Soft Drinks	2 2

## FRESH JUICES

Pineapple (158Kcal) <b>NEW</b>	3 6
Pomegranate (193Kcal) <b>NEW</b>	3 6
Apple (149Kcal)	3 6
Orange (116Kcal)	3 6
Carrot (108Kcal)	3 6
Orange & Carrot (116Kcal)	3 6

## MILKSHAKES

Date (364Kcal)	4 0
Vanilla (434Kcal)	4 0
Chocolate (390Kcal)	4 0
Date & Pistachio (447Kcal) 	4 0

## ICED COFFEE

Matcha Frappé (387Kcal) <b>NEW</b>	4 2
Date Frappé (6584Kcal) <b>NEW</b>	4 2
Black Forest Frappé (443Kcal) <b>NEW</b>	4 2
Iced Lattè (118Kcal)	3 5
Iced Saudi Lattè (128Kcal)	4 0
Iced Spanish Lattè (444Kcal)	4 0

## ENHANCE YOUR DRINK

Caramel syrup (82Kcal) / Vanilla syrup (84Kcal) / Cardamom syrup (69Kcal) / Whipped cream (60Kcal) / Extra espresso (5Kcal)	9
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Matcha Frappé

# SPECIALIST TEAS

Savour fine, fresh tea varieties of the highest quality, curated to satisfy even the most discerning connoisseur.



*Lemon & Ginger*

## INFUSIONS

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- Rooibos Des Vahinés** 2 8  
Rooibos tea with rosebuds, marigold and vanilla. (8Kcal)
- Chamomile** 2 8  
Fine chamomile tea with a floral aroma. (5Kcal)
- Lemon & Ginger** 3 4  
Black tea with ginger, lemon, honey and cinnamon. (41Kcal)
- Traditional Moroccan** 3 9 / 5 9  
Moroccan speciality of green tea and mint leaves.  
Small (14Kcal)/Large (58Kcal)

## GREEN

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- Jasmine** 2 6  
Delicate tea with the aroma of jasmine blossoms. (18Kcal)
- Chinese Green** 2 6  
Premium green tea with a mild and refreshing taste. (11Kcal)
- Mint** 2 6  
Cool and clear mint tea with an invigorating flavour. (12Kcal)
- Sencha Ariake** 2 6  
Mild Japanese green tea with uplifting floral notes. (5Kcal)

## BLACK

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- Darjeeling's Finest** 2 6  
Premium black tea with a delicate sweetness. (9Kcal)
- Earl Grey Fleurs Blues** 2 6  
Balanced black tea with light floral and citrus notes. (16Kcal)
- English Breakfast** 2 6  
Blend of the finest Yunnan and Assam tea. (8Kcal)



*English Breakfast*

# COFFEE & COCOA

Bateel's 100% Arabica coffee is a speciality blend of beans sourced from Brazil's Santos area and Ethiopia's Djimmah region.



*Spiced Royal Qahwa*

<b>Choco Praline</b> <small>NEW</small>	3 4
Coffee layered with praline chocolate. (390Kcal)	
<b>Saudi Lattè</b>	4 0
A unique blend of Bateel's signature Qahwa with espresso, steamed milk, date syrup and saffron. (164Kcal)	
<b>Date Lattè</b>	4 0
Coffee with date syrup, topped with whipped cream. (590Kcal)	
<b>Spanish Lattè</b>	4 0
Coffee with condensed milk, date syrup and steamed milk. (444Kcal)	
<b>Caffè Caramel</b>	3 6
Coffee with caramel syrup, finished with cream and caramel. (365Kcal)	
<b>Dark Caffè Mocha</b>	3 6
Coffee with dark chocolate, topped with whipped cream. (433Kcal)	
<b>Valrhona Hot Chocolate</b>	3 9
French Valrhona hot chocolate finished with foamed milk. (452Kcal)	
<b>Vegan Hot Chocolate</b>	4 1
Dairy-free hot chocolate made with almond milk. (205Kcal)	

## ENHANCE YOUR DRINK

Caramel syrup (82Kcal) / Vanilla syrup (84Kcal)	9
Cardamom syrup (69Kcal) / Whipped cream (60Kcal)	
Extra espresso (5Kcal)	
Organic Sumatra beans	7

## Bateel Signature Qahwa

Lightly roasted Arabic coffee, served in a dallah flask with organic rhubab dates.

Small (three dates) (24Kcal)	4 9
Medium (seven dates) (45Kcal)	7 9

## Spiced Saudi Qahwa

6 9

A Saudi Blend sourced from the high mountains of Jazan Region, infused with saffron and cardamom, served in a dallah flask with three organic rhubab dates. (140Kcal)

## Date Seed Coffee

An invigorating caffeine-free and antioxidant coffee, made from roasted date seeds and brewed fresh at your table.

Classic Roast (193Kcal)	4 9
Infused with Cardamom (198Kcal)	5 4

Enhance your drink with our organic Sumatra beans. All our coffees are served with an organic rhubab date.

<b>Cappuccino</b> (201Kcal)	3 0
<b>Caffè Lattè</b> (191Kcal)	3 0
<b>Matcha Lattè</b> (163Kcal)	4 0
<b>Americano</b> (62Kcal)	2 8
<b>Flat White</b> (24Kcal)	2 9
<b>Fresh Brewed Coffee</b> (62Kcal)	2 9

## Complement Your Coffee

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



*Choco Praline*

BATEEL CATERING

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

