

Café
Bateel

بتييل

DELIVERY MENU

EGGS & TARTINES

EGGS

EGGS ROYALE 7 5

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 6 8

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 7 4

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

TRUFFLE SCRAMBLED EGGS 6 9

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 5 9

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

ENHANCE YOUR MEAL

FRESH LABNEH	1 7
CHICKEN SAUSAGE	2 2
GRILLED HALLOUMI	2 0
AVOCADO	2 2
SAUTÉED POTATOES	2 8
SAUTÉED ASPARAGUS	3 2
SAUTÉED KALE	3 2
SCOTTISH SMOKED SALMON	3 3

TARTINES

HALLOUMI & AVOCADO BRUSCHETTA 6 9

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

BATEEL AVOCADO TOAST 6 9

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

OMELETTES

CLASSIC 5 9

SCOTTISH FLAKED SALMON 7 2

SPINACH & FETA 7 2



BATEEL AVOCADO TOAST

HEALTHY CHOICE

HEALTHY CHOICE

ORGANIC DATE & YOGHURT BOWL

 4 9

Greek yoghurt with organic dates, homemade granola, seasonal fruits and date syrup.

MEDITERRANEAN AÇAÍ BOWL

 4 9

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

SEASONAL FRUITS

 4 9

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

EGG WHITE OMELETTE 6 9

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

BATEEL LEVANT PLATE 7 8

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

OUR SPECIALS

BATEEL BREAKFAST 8 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 9 9

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

ENHANCE YOUR MEAL

FRESH LABNEH	1 7
CHICKEN SAUSAGE	2 2
GRILLED HALLOUMI	2 0
AVOCADO	2 2
SAUTÉED POTATOES	2 8
SAUTÉED ASPARAGUS	3 2
SAUTÉED KALE AND ASPARAGUS	3 2
SCOTTISH SMOKED SALMON	3 3



BATEEL LEVANT PLATE

BAKERY



BELGIAN WAFFLES

SIGNATURE BREAKFASTS

BELGIAN WAFFLES 6 8

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

DATE FRENCH TOAST 6 6

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

CROISSANTS & PASTRIES

PLAIN CROISSANT	1 9
CHEESE CROISSANT	2 1
ZAATAR CROISSANT	2 1
ALMOND CROISSANT	2 1
PAIN AU CHOCOLAT	2 1
CINNAMON ROLL	2 1
DATE & PECAN LATTICE 	2 9

FRESH MUFFINS

BLUEBERRY	1 9
CHOCOLATE & HAZELNUT	1 9
LEMON & RASPBERRY	1 9



DATE & PECAN LATTICE

SOUPS & SANDWICHES

SOUPS

ITALIAN BEAN ZUPPA 5 4

Umbrian mixed bean soup, garlic and rosemary oil, toasted baguette croutons.

CLASSIC FRENCH ONION 5 8

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

ROASTED PUMPKIN 5 8

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

TOMATO & BURRATA 5 8

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

ASPARAGUS 5 2

Classic French asparagus soup.

LENTIL 4 9

Umbrian lentil soup with aromatic spices, served with zataar croutons and fresh lemon.

SANDWICHES

ITALIAN CHICKEN CIABATTA 7 9

Chicken breast and avocado, with plum tomatoes, gem lettuce and Caponata aioli.

CHICKEN CLUB 7 9

Tender chicken breast, omelette, avocado and an Espelette pepper and tarragon aioli.

SMOKED SALMON RYE 9 2

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

MEDITERRANEAN PIADINA 8 4

Grilled Spanish pepper, eggplant and zucchini inside a crisp Italian flatbread with stracciatella cheese and pesto.

HALLOUMI & AVOCADO BRUSCHETTA 6 9

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



ITALIAN CHICKEN CIABATTA

HEALTHY SALADS

MICRO GREENS & GRAINS ^{NEW} 8 9

Micro greens mixed with Umbrian grains, fine green beans, marinated goat cheese, date-syrup roasted baby carrots, finished with white balsamic vinaigrette.

SICILIAN PRAWN PASTA 9 5

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

AVOCADO CAESAR 6 8 / 7 9 / 7 9 / 8 8

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

Plain/Chicken/Halloumi/Marinated prawns

MEDITERRANEAN SUPERFOOD 8 2 / 9 3 / 9 3 / 1 0 2

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

Plain/Chicken/Halloumi/Marinated prawns

LENTIL & ROASTED CORN 7 6 / 8 7

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 /Halloumi

BATEEL GREEN BOWL 7 8 / 8 9 / 8 9 / 9 8

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

Plain/Chicken/Halloumi/Marinated prawns

BURRATA 8 9

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



SICILIAN PRAWN PASTA

PASTA & RISOTTO

ROASTED PUMPKIN RAVIOLI 7 9

Roasted pumpkin and ricotta ravioli, saffron butter emulsion, baby spinach, amaretti crumbs and roasted almonds, with aged Parmigiano Reggiano.

WILD MUSHROOM LASAGNA 9 2

Spinach, ricotta and mushroom lasagna, San Marzano tomato sauce, Reggiano cream sauce, topped with aged Parmigiano Reggiano.

BLACK TRUFFLE CAMERONI 1 2 9

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

PESTO FUSILLI 7 9 / 9 0 / 9 9

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

Plain/Chicken/Prawn

CHICKEN FUSILLI 8 5

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

RIGATONI ALL'ARRABBIATA 7 9

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

MUSHROOM RISOTTO 8 6 / 9 7

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

Plain/Chicken



WILD MUSHROOM LASAGNA

MAIN COURSES

RED SNAPPER PRIMAVERA 1 4 2

Mediterranean-style red snapper with a light farro medley, fresh summer vegetables and herb butter sauce.

BISTRO STEAK 1 4 9

Prime Wagyu Bavette, sweet shallot jus, celeriac and parsnip puree, served with fine green beans and Umbrian grains.

GREEK GRILLED CHICKEN 1 2 4

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

GRILLED SALMON & QUINOA 1 3 2

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

MOROCCAN WAGYU MEATBALLS 1 3 4

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

KIDS MENU 2

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

Classic tomato soup.

SIDES

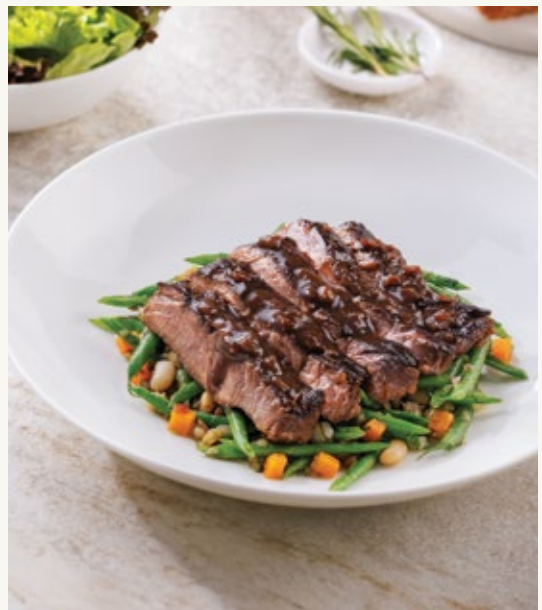
SAUTÉED POTATOES 2 8

GREEN SALAD 2 8

SAUTÉED KALE, ASPARAGUS AND BROCCOLINI 2 9

MASHED POTATOES 3 0

SAUTÉED ASPARAGUS 3 2



BISTRO STEAK

SIGNATURE & CLASSIC DESSERTS

SIGNATURE

CHOCOLATE & DATE FONDANT 6 2

Classic chocolate fondant with date and almonds truffles, served with artisanal French vanilla mascarpone Chantilly.

STICKY TOFFEE PUDDING 7 2

Bateel's next generation Date Pudding, served warm with a sticky date infused dark muscovado sauce, vanilla mascarpone Chantilly.

DATE FRENCH TOAST 6 6

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

KHOLAS PECAN PIE 4 4

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

KHOLAS PISTACHIO PIE 4 4

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

CLASSIC

BRÛLÉE CHOCOLATE TART 5 4

Smooth chocolate crème with a chocolate sablée base, finished with caramelised sugar, served with natural vanilla mascarpone cream.

BASQUE CHEESECAKE 4 6

Classic Basque-style caramelised cheesecake served with blueberry compote.

SEASONAL FRUIT TART 4 9

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

BLUEBERRY CHEESECAKE 4 6

Light cream cheese layered on a crunchy biscuit base and topped with blueberries.

MADAGASCAR DARK CHOCOLATE CAKE 4 8

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

STRAWBERRY TART 4 8

Fresh chocolate tart filled with vanilla custard and finished with the season's finest strawberries.

TIRAMISU 4 7

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

VANILLA MILLEFEUILLE 4 5

Layered French puff pastry with smooth vanilla cream.

DATE CAKE 4 7

Date syrup and pecan sponge cake layered between date-infused whipped mascarpone cream.

CHOCOLATE RASPBERRY CAKE 4 6

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



BRÛLÉE CHOCOLATE TART



VEGAN

ALL PRICES ARE INCLUSIVE OF VAT.

CHILLED BEVERAGES

SMOOTHIES & SHAKES

RASPBERRY & PISTACHIO SHAKE  4.3

A blend of raspberry, pistachio, and fresh milk.

BERRY PROTEIN SHAKE 4.3

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

AÇAÍ & BERRY 4.3

Balanced blend of açai, blueberry, mango, banana and almond milk.

AVOCADO & DATE 4.3

Fresh Australian avocados blended with organic dates and oat milk.

DATE SHAKE 4.2

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

SPARKLING

BATEEL SPARKLING DATE OR POMEGRANATE 8.0

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

ICED COFFEE

ICED TIRAMISU  3.8

FRENCH ICED MOCHA 3.9

ICED MATCHA LATTE 3.9

DATE FRAPPÉ 3.9

ICED LATTE 3.3

ICED SPANISH LATTE 3.5

HOMEMADE ICED TEAS

BUTTERFLY PEA 3.3

PEACH 3.3

HONEY, LEMON & GINGER 3.3



BUTTERFLY PEA

CHILLED BEVERAGES

MOCKTAILS

ROSE LEMONADE  3 9

A bright and floral mixtures of rose water, red currant, ginger, orange juice, lemon juice, organic agave, and ginger ale.

PLUM SPRITZ  3 9

Refreshing blend of French Mirabelle plum, orange juice, thyme, organic agave, lime, and soda water.

SPARKLING STRAWBERRY 3 9

Light and fresh blend of strawberry, basil, cranberry juice and ginger ale.

SICILIAN LEMONADE 3 9

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

PASSION FRUIT MOJITO 3 9

Mix of passion fruit, soda, orange, lime and pineapple, garnished with mint.

FRESH LEMON & MINT 3 9

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

WATER & SOFT DRINKS

SAN PELLEGRINO 500ml/1L 2 4 / 3 3

ACQUA PANNA 500ml/1L 2 4 / 3 3

SOFT DRINKS 2 3

DETOX JUICES

CHARCOAL DETOX 4 0

Cherry, banana, blackberry, blackcurrant, blueberry and active charcoal.

ORANGE DETOX 4 0

Vitamin-packed blend of fresh orange, pineapple, carrot and ginger.

GREEN COLD PRESS 4 0

Nutrient-rich blend of spinach, apple, cucumber, celery, pineapple, lemon, ginger.

RED COLD PRESS 4 0

Detoxifying mix of beetroot, carrot, apple, cucumber, lime and ginger.

FRESH JUICES 3 4

Orange/Carrot/Green apple/Pineapple/
Orange & carrot



PLUM SPRITZ

COFFEE & COCOA

COFFEE

CAPPUCCINO	2 6
CAFFÈ LATTE	2 6
MATCHA LATTE	3 0
SPANISH LATTE	3 0
AMERICANO	2 4
FLAT WHITE	2 6
CAFFÈ MOCHA	3 0

TIRAMISU LATTE

Coffee layered with cream, milk and chocolate.

DATE LATTE

Coffee with date syrup, topped with whipped cream.

CAFFÈ CARAMEL

Coffee with caramel syrup, finished with cream and caramel.

BATEEL HOT CHOCOLATE

Hot chocolate finished with foamed milk.

SIGNATURES

BATEEL SIGNATURE QAHWA

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

Three/seven/nine dates 4 4 / 7 9 / 9 9

Thermal Flask Set 1 6 5

SPICED ROYAL QAHWA

6 2

Qahwa with saffron and cardamom, served 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 6

COMPLEMENT YOUR DRINK

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



TIRAMISU LATTE

FINE TEAS

INFUSIONS

ROOIBOS DES VAHINÉS 2 7

Rooibos tea with rosebuds, marigold and vanilla.

CHAMOMILE 2 7

Fine chamomile tea with a floral aroma.

LEMON & GINGER 3 5

Black tea with ginger, lemon, honey and cinnamon.

BLACK

DARJEELING'S FINEST 2 7

Premium black tea with a delicate sweetness.

EARL GREY FLEURS BLEUES 2 7

Balanced black tea with light floral and citrus notes.

ENGLISH BREAKFAST 2 7

Blend of the finest Yunnan and Assam tea.

GREEN

JASMINE 2 7

Delicate tea with the aroma of jasmine blossoms.

CHINESE GREEN 2 7

Premium green tea with a mild and refreshing taste.

MINT 2 7

Cool and clear mint tea with an invigorating flavour.

SENCHA FUKUYU 2 7

Mild Japanese green tea with uplifting floral notes.



LEMON & GINGER TEA

Café
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بتييل

BATEEL CATERING

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