

RAMADAN MENU



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SAR 175 PER PERSON

Choose one from a selection of soups, main courses and desserts, with the Bateel Levant plate served as the next course after the soup.

BREAK YOUR FAST WITH

Bateel organic rhubarb dates and Date Tamarind shake.

STARTERS

LENTIL SOUP

Umbrian lentil soup with aromatic spices, served with zataar croutons and fresh lemon. **KCAL 246**



ITALIAN BEAN ZUPPA

Umbrian mixed bean soup, garlic and rosemary oil, toasted baguette croutons. **KCAL 406**

LEVANT PLATE

Baba ghanoush, muhammara, dukkha labneh, Talagani cheese and fresh crudites served with pita bread. **KCAL 833**



MAIN COURSES

BRAISED LAMB WITH RICE PILAF

Spanish lamb shoulder served with rice pilaf, coriander, almonds, dates, pomegranate zesty lemon dressing and dakous sauce on the side. **KCAL 1300**



GRILLED SCOTTISH SALMON & QUINOA

Light quinoa risotto with grilled Scottish salmon, asparagus, peas, brocolini, zucchini and a lemon zataar sauce. **KCAL 576**

GREEK GRILLED CHICKEN

Corn-fed chicken breast with wild oregano and spices from Crete, buckwheat, pistachio, kale, eggplant, roasted peppers and Kalamata olives. **KCAL 643**



ROASTED PUMPKIN RAVIOLI

Roasted pumpkin and Ricotta ravioli, saffron butter emulsion, baby spinach, amaretti crumbs and roasted almonds, with aged Parmigiano Reggiano. **KCAL 476**



DESSERTS

PANNA COTTA WITH PISTACHIO SAUCE

A delicate Madagascan vanilla-infused panna cotta, complemented by Bronte pistachio cream, rose-marinated raspberries and buttery pistachio shortbread. **KCAL 833**



DATE TRILOGY

Trio of mini date puddings, each made with a different variety of Bateel organic dates, served with three sauces and fior di latte gelato. **KCAL 684**

CHOCOLATE & DATE FONDANT

Classic chocolate fondant with organic date and almond truffles, served with vanilla gelato. **KCAL 556**



STRAWBERRY CAKE

Layers of almond sponge, strawberry compôte and whipped strawberry ganache. **KCAL 425**

