



MEDITERRANEAN INSPIRED, LOCALLY INFLUENCED,  
CURATED BY BATEEL

# APPETISERS & SOUPS

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



*Mediterranean Farro*

## APPETISERS

### Smoked Salmon & Avocado 5 . 40

Delicious smoked salmon and avocado salad with chard, radish and asparagus, topped with black sesame and moringa dressing.

### Halloumi & Avocado Bruschetta 5 . 20

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

### Heirloom Tomato & Avocado Bruschetta 4 . 60

Crushed avocado on toast, topped with sweet heirloom tomatoes and feta, seasoned with a zaatar and chilli infusion drizzled with a date balsamic glaze.

### Bateel Antipasti Plate 6 . 40

Buffalo mozzarella and fresh tomatoes layered on chargrilled vegetables, finished with bresaola, basil pesto, and a date balsamic glaze.

## SOUPS

### Mediterranean Farro <sup>🌿</sup> 3 . 40

SIGNATURE DISH

A hearty soup with borlotti beans, nutritious farro grains, fresh kale and a medley of warming Mediterranean spices.

### Asparagus <sup>🌿</sup> 3 . 40

Fine, fresh asparagus soup blended with an assortment of delicate spices, garnished with a light sprinkling of parsley.

### Mushroom <sup>🌿</sup> 3 . 40

Wholesome mushroom soup made with a rich mix of porcini, oyster, shiitake, fresh button and chiodini varieties.

### Chicken 3 . 40

Classic chicken soup with a deliciously creamy texture and warming spices, served with fresh, crunchy croutons.

### Tomato & Mozzarella 3 . 40

Classic tomato soup, seasoned with fresh spices and garnished with creamy buffalo mozzarella and kale pesto.

### Lentil <sup>🌿</sup> 3 . 40

Hearty lentil soup with potatoes and aromatic spices, served with lemon and delicious zaatar croutons.



*Bateel Antipasti Plate*





*Halloumi & Avocado Bruschetta*

# SALADS

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



*Superfood*

**Superfood** <sup>🌿</sup> 5.50 / 6.60 / 6.60  
SIGNATURE DISH

Quinoa, lentils, beetroot, butternut squash, baby spinach, kale and broccoli, topped with mixed seeds, walnuts and avocado dressing.

Plain/Chicken/Halloumi

**Caesar** 4.60 / 5.90 / 6.30

Classic salad of crunchy romaine lettuce hearts, zaatar-spiced croutons and delectable Parmigiano Reggiano.

Plain/Chicken/Marinated prawns

**Mediterranean Tuna** 5.80

Tuna ventresca with avocado, farro grains, kale, cherry tomatoes, mushrooms and onions, served with a creamy lemon dressing.

**Green Bowl** <sup>🌿</sup> 5.80

Healthy vegan bowl featuring quinoa, greens, peas, asparagus, avocado, broccoli, tomatoes, French beans, mixed seeds and moringa dressing.

**Avocado** 5.00 / 6.00 / 6.50

Fresh mixed greens with avocado, cherry tomatoes and asparagus, topped with Parmigiano Reggiano and classic Caesar dressing.

Plain/Chicken/Marinated prawns

**Quinoa Tabbouleh** <sup>🌿</sup> 5.10

Delicious quinoa tossed with mint leaves, pomegranate, onions, cucumber, parsley and tomatoes, served with a citrus lemon dressing.

**Bateel Poke Bowl** 5.60

Mix of quinoa tabbouleh, avocado, wild rocca, roasted butternut squash, beetroot, zucchini, onion, grilled halloumi, cherry tomatoes and kale pesto.

Chicken zaatar/Marinated prawns/  
Seared tuna saku

**Quinoa & Cranberry** <sup>🌿</sup> 5.40

Protein-rich red and white quinoa mixed with dried cranberries, fresh avocado, roasted pumpkin, plum tomatoes and hazelnuts.



*Quinoa & Cranberry*





Green Bowl

# SANDWICHES

Our Mediterranean-inspired sandwiches and wraps are crafted using farm-fresh ingredients and signature Bateel homemade bread. A gluten-free menu is available on request.



*Tenderloin Ciabatta*

## Halloumi Club 5.10

Fresh grilled halloumi, aubergine, peppers, artichoke, avocado, pomegranate and baba ganoush, served with garden greens.

## Tenderloin Ciabatta 6.90

Tenderloin tagliata, romaine lettuce, sweet tomato relish and mustard mayonnaise, served with a healthy salad in walnut dressing.

## Bateel Club 5.60

### SIGNATURE DISH

Irresistible layers of tomato, avocado and a fried egg, served with a choice of toasted sliced white, wholewheat or Bateel date bread.

Tuna/Bresaola/Chicken

## Chicken Wrap 5.10

Tender chicken with chilli aioli, peppers, tomatoes, aubergine, Ligurian olives, wild rocca and pecorino in saj bread.



*Bateel Club*





# ORGANIC PASTAS & RISOTTOS

Savour wholesome recipes that feature authentic, freshly-made Bateel pasta from the wheat fields of Umbria, Italy. A gluten-free menu is available on request.



## Umbrian Rigatoni 6.00

SIGNATURE DISH

Rigatoni pasta with asparagus, green peas, French beans, grilled artichoke and onions, served with a traditional Umbrian sauce.

## Three Cheese Rigatoni 5.50

Rigatoni pasta elevated with a light creamy sauce made from mascarpone, Parmigiano Reggiano and pecorino.

## Rigatoni All'Arrabiata 5.80

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

## King Prawn Linguini 8.60

Marinated tiger prawns with cherry tomato and crab bisque, finished with zesty lemon and fresh basil.

## Chicken Fusilli 6.30

Perfectly-prepared fusilli with chicken, mushrooms, garlic and parsley, served in a creamy sauce made from fresh labneh.

## Mushroom Risotto 5.70

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







*King Prawn Linguini*

# INSPIRED MAINS

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



*Beef Tagliata*

**Grilled Salmon & Quinoa** 10 . 00  
SIGNATURE DISH

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

**Chicken Saltimbocca** 8 . 60

Corn-fed chicken breast filled with mozzarella, fresh sage and sun-dried tomatoes, served with potato gratin and grilled asparagus.

**Beef Tagliata** 9 . 70

Succulent tenderloin, served tagliata-style, finished with homemade mashed potatoes, baby carrots and mushroom sauce.

## Essential Extras

Sautéed asparagus	0 . 90
Sautéed potatoes	0 . 90
Homemade mashed potatoes	1 . 70
Potato gratin	1 . 70
Green salad	1 . 70
Quinoa risotto	2 . 10
Farro risotto	2 . 10



*Chicken Saltimbocca*





*Grilled Salmon & Quinoa*

# CHILLED BEVERAGES

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



*Chia Pink Lemonade*

## MOCKTAILS

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### Bateel Detox 3 . 3 0

Unique blend of fresh romaine lettuce, green apple, organic rhubarb dates, orange juice and lemongrass.

### Red Detox 3 . 3 0

The perfect detox combination of beetroot, pomegranate seeds, sweet black grapes and fresh lemon juice.

### Fresh Lemon & Mint 2 . 5 0

A Middle Eastern classic that blends fresh lemon juice with mint leaves, served over crushed ice.

### Orange Refresher 2 . 5 0

Freshly squeezed orange juice layered with sweet pineapple juice, light grenadine and a dash of zesty lemon.

### Skinny Colada 2 . 5 0

A delicious blend of sweet pineapple, fresh lemon and coconut water, served over crushed ice.

### Chia Pink Lemonade 2 . 5 0

A deliciously healthy drink with a blend of zesty lemon, grapefruit and nutritious chia seeds.

## SMOOTHIES

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### Bateel Shake 3 . 5 0

Signature blend of artisan vanilla ice cream, milk, organic rhubarb dates and a shot of dark, rich espresso.

### Açaí Smoothie 3 . 4 0

The healthiest açai blend with almond milk and banana, drizzled with raspberry sauce and topped with almond flakes.

### Avocado & Date Smoothie 3 . 4 0

Deliciously fresh Australian avocados blended with Bateel's finest organic rhubarb dates for a sweet treat.

## SPARKLING

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### Bateel Sparkling Date or Pomegranate 9 . 0 0

OUR SIGNATURE CELEBRATION DRINK

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

750ml



*Avocado & Date Smoothie*



# CHILLED BEVERAGES



*Pineapple*

## HOMEMADE ICED TEAS

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Peach	2.10
Honey, Lemon & Ginger	2.50
Rose & Cardamom	2.50
Lemon & Mint	2.10

## ICED COFFEE

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Iced Lattè	2.10
Mocha	2.10
Date Pudding Frappe	2.90
Matcha Lattè	2.50
Bateel Cold Brew Qahwa	2.10

## WATER & SOFT DRINKS

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San Pellegrino Sparkling water 500ml/1L	1.80 / 2.80
Acqua Panna Still mineral water 500ml/1L	1.60 / 2.60
Local Water 500ml	0.80
Soft Drinks	1.50
Coconut Water	1.60

## FRESH JUICES

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Orange	2.20
Carrot	2.20
Green Apple	2.20
Orange & Carrot	2.20
Pineapple	2.20

## MILKSHAKES

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Date	3.00
Vanilla	3.00
Chocolate	3.00
Strawberry	3.00
Pistachio	3.20
Salted Caramel & Pecan	3.20



*Bateel Cold Brew Qahwa*

# SPECIALIST TEAS

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



*Darjeeling's Finest*

## INFUSIONS

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### Rooibos Des Vahines 1.90

Rooibos tea with rosebuds, marigold and vanilla.

### Chamomile 1.90

Fine chamomile tea that uplifts with a floral aroma.

### Lemon & Ginger 2.40

Black tea with ginger, lemon, honey and cinnamon.

### Traditional Moroccan 2.70 / 5.00

Moroccan speciality using green tea and mint leaves.

Small/Large

## GREEN

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### Jasmine 1.90

Delicate tea with the aroma of jasmine blossoms.

### Chinese Green 1.90

Premium green tea with a mild and refreshing taste.

### Mint 1.90

Cool and clear mint tea with an invigorating flavour.

### Sencha Ariake 1.90

Mild Japanese green tea with uplifting floral notes.

## BLACK

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### Darjeeling's Finest 1.90

Premium black tea with delicately sweet notes.

### Earl Grey Fleurs Blues 1.90

Balanced black tea with light floral and citrus hints.

### English Breakfast 1.90

Invigorating blend of the finest Yunnan and Assam tea.



*Traditional Moroccan*



# COFFEE & COCOA

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



*Bateel Signature Qahwa*

<b>Caffè Caramel</b>	2 . 3 0
Coffee with caramel syrup, finished with cream and caramel.	
<b>Dark Caffè Mocha</b>	2 . 3 0
Coffee with dark chocolate, topped with whipped cream.	
<b>Caffè Affogato</b>	2 . 5 0
Rich Bateel espresso poured over artisanal vanilla ice cream.	
<b>Spanish Lattè</b>	2 . 2 0
Coffee with condensed milk, date syrup and steamed milk.	
<b>Valrhona Hot Chocolate</b>	3 . 2 0
French Valrhona hot chocolate finished with foamed milk.	
<b>White Chocolate &amp; Turmeric</b>	2 . 6 0
White hot chocolate with a sprinkle of turmeric spice.	
<b>Vegan Hot Chocolate</b>	2 . 6 0
Guilt-free hot chocolate made with almond milk.	

## ENHANCE YOUR DRINK

Caramel syrup/Vanilla syrup/Hazelnut syrup/ Whipped cream/Extra espresso	0 . 5 0
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## Bateel Signature Qahwa

Arabic coffee served in a dallah flask with rhatab dates.

Small (three dates)	3 . 1 0
Medium (seven dates)	5 . 6 0
Large (nine dates)	8 . 2 0

## Royal Qahwa

Qahwa with saffron, served in a dallah with three rhatab dates.

4 . 8 0

## Date Lattè

Coffee with date syrup, topped with whipped cream.

2 . 3 0

All our coffees are served with an organic rhatab date.

<b>Espresso (Double)</b>	1 . 7 0
<b>Espresso (Single)</b>	1 . 2 0
<b>Cappuccino</b>	1 . 9 0
<b>Caffè Lattè</b>	1 . 9 0
<b>Matcha Lattè</b>	2 . 5 0
<b>Americano</b>	1 . 7 0
<b>Turkish Coffee</b>	2 . 0 0
<b>Espresso Macchiato</b>	1 . 7 0
<b>Flat White</b>	2 . 0 0

## Complement Your Coffee

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



*Spanish Lattè*

**BATEEL CATERING**

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

