

Café
Bateel

بتييل

DINNER MENU

BEVERAGES

Spicy Raspberry

A fruity and fiery blend of fresh raspberry, orange, grapefruit, mint with a hint of chilli. (153Kcal)

4 2

Mediterranean Mule

A refreshing citrus blend of ginger ale, lime juice, figs, and pomegranate with organic date syrup. (161Kcal)

4 4

Passion Fruit Mojito

A flavourful non-alcoholic mix of lemon soda, passion fruit, orange, lime and pineapple, garnished with mint. (131Kcal)

4 2

Date & Fig Lemonade

A refreshing blend of figs, zesty lemons and classic date syrup. (254Kcal)

4 2

Pomegranate Mojito

Fresh pomegranate juice with mint, lime and soda. (322Kcal)

4 2

SHARING PLATES

Spanish Gordel Olives

Spanish gordel olives marinated in orange and herbs. (158Kcal)

3 2

King Prawns

King prawn rojas al Ajillo, Calabrian chilli, garlic and parsley. (425Kcal)

8 4

Date & Fig Salad

Date, black fig and goat's cheese, bulgur wheat salad, finished with quince vinaigrette. (305Kcal)

5 4

Celeriac Risotto

Salt-baked celeriac risotto with braised beef cheek and 24-month Parmigiano Reggiano. (255Kcal)

8 8

Mushroom Tartine

Wild mushroom tartine, toasted brioche and confit garlic. (1707Kcal)

7 2

Burrata Salad

Burrata and heirloom tomato salad with wild rocket and pistachiobasil pesto. (288Kcal)

6 4

Hot Smoked Salmon

Smoked salmon, crisp asparagus, served with a hollandaise sauce. (441Kcal)

7 2

Tuna Tartare

Yellow fin tuna tartare with avocado and calamansi lime. (273Kcal)

8 2

Hummus Duo

A platter featuring beetroot hummus, roasted carrots and cumin hummus, served with grilled pitta bread. (356Kcal)

3 2

Smoked Salmon Salad

Scottish smoked salmon salad, beetroot, horseradish crème fraîche, drizzled with lemon. (119Kcal)

8 5

MAIN COURSES

Chilian Sea Bass

Pan-roasted sea bass fillet with lightly spiced aubergine, tomato basil coulis, shaved fennel salad and a cucumber and dill Greek yoghurt. (655Kcal)

1 7 5

Scottish Salmon au Papillote

Sustainably-sourced Scottish salmon fillet and king prawns with aromatic herbs and asparagus, finished with a classic sauce vierge. (For two) (699Kcal)

1 7 5

Black Angus Tenderloin

Perfectly seared Australian Black Angus served with peppercorn sauce, asparagus and fondant potato. (473Kcal)

1 5 5

Braised Short Ribs

Slow cooked short rib served with a creamy polenta, mushroom, sweetheart cabbage and heritage carrots. (1879Kcal)

1 7 5

Sicilian Chicken Piccata

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

1 3 5

Seafood Spaghettini

Grilled Chilian seabass, prawns and salmon served with spaghettini pasta and a rich San Marzano tomato sauce. (879Kcal)

1 4 8

Mushroom Risotto

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

Plain (788Kcal) / Chicken (872Kcal)

9 8 / 1 1 3

Quatro Formaggi Bake

Conchiglie pasta shells stuffed with broccoli and walnut pesto, ricotta, pangrattato baked in a four-cheese sauce with tomato and buffalo mozzarella. (852Kcal)

1 1 5

A Selection of Essential Extras to Enhance Your Meal

Sautéed potatoes (256Kcal) / Mashed potatoes (251Kcal) 2 3

Green salad (50Kcal) / Sautéed asparagus (39Kcal) 2 3

Sautéed kale, asparagus and broccoli (103Kcal) 2 3

DESSERTS

Seasonal Cheese Selection

A selection of Mediterranean artisan cheeses accompanied by pressed date and pecan cake and seeded lavosh crackers. (1050Kcal)

8 8

Berry Pavlova

Strawberry and raspberry pavlova layered with Amalfi lemon curd, Swiss meringue and mascarpone whipped cream. (For two) (510Kcal)

9 5

Classic Vanilla Crème Brûlée

French baked custard with vanilla bean, caramelised sugar and almond date biscotti. (547Kcal)

6 5

Date French Toast

Warm brioche French toast served with salted caramel, Chantilly cream and fresh berries. (1277Kcal)

7 2

Chocolate Fondant

Warm chocolate fondant with a rich molten centre, served with artisanal French vanilla ice cream. (487Kcal)

6 5

Sticky Toffee Pudding

Bateel Date Pudding, served warm with a sticky date infused dark muscovado sauce and date ice cream. (620Kcal)

7 8

Complement your dessert with a cup of Bateel's Arabica coffee or selection of fine artisan teas.

All prices are inclusive of VAT.



BATEEL CATERING

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