

SOUPS & SHARING PLATES



CLASSIC FRENCH ONION

Our selection of wholesome soups and sharing plates are served with homemade bread, freshly prepared by our artisan bakers.

SOUPS

CLASSIC FRENCH ONION (K) KCAL 509 4.25

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

ROASTED PUMPKIN © KCAL 174 4.25

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

TOMATO & BURRATA (1) (1) KCAL 238 3.95

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

ASPARAGUS (1) KCAL 228 3.75

Classic French asparagus soup.

3.75 LENTIL W KCAL 246

Traditional lentil soup with aromatic spices, served with lemon and zaatar croutons.

SHARING PLATES

BURRATA SALAD (1) (2) KCAL 768 5.75

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

5.45 HALLOUMI & AVOCADO BRUSCHETTA (1) (1) KCAL 575

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



BURRATA SALAD







SALADS & SANDWICHES



SICILIAN SEAFOOD PASTA

With a focus on quality, creativity and nutrition, our wide variety of salads and sandwiches have been expertly curated.

SALADS

SICILIAN 6.95 SEAFOOD PASTA (A) (B) (C) KCAL 238

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

AVOCADO CAESAR (A)

5.95/7.05/7.05/7.20

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

Plain KCAL 448 / Chicken KCAL 505 / Halloumi KCAL 561 / Marinated prawns KCAL 425

MEDITERRANEAN (1) (1) (2) SUPERFOOD 6.25/7.35/7.35/7.50

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

Plain KCAL 370 / Chicken KCAL 434 / Halloumi KCAL 634 / Marinated prawns KCAL 684

LENTIL & ROASTED CORN ()



5.95/7.05

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 KCAL 589 / Halloumi KCAL 845

BATEEL GREEN BOWL 🏈

5.95/7.05/7.05/7.20

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

Plain KCAL 302 / Chicken KCAL 347 / Halloumi KCAL 606 / Marinated prawns KCAL 618

SANDWICHES

CHICKEN CLUB (1) KCAL 517

6.25

Tender chicken breast, omelette, avocado and an Espelette pepper and tarragon aioli with a choice of toasted sliced white, whole wheat or Bateel date bread.

BEEF SHORT RIB PIADINA (A) KCAL 619 8.45

Slow-braised beef short rib, melted provolone, truffle and mustard aioli, Tropea onion jam in a crisp Italian flatbread.

MEDITERRANEAN PIADINA (1) (1) KCAL 549

8.25

Grilled Spanish red and yellow pepper, egaplant and zucchini inside a crisp Italian flatbread with stracciatella cheese and salsa verde.



MEDITERRANEAN PIADINA







PASTA & RISOTTO



QUATTRO FORMAGGI RAVIOLI

Our artisan chefs prepare fresh egg pasta and source the finest bronze-cut varieties from our partner estate in Umbria, Italy.

QUATTRO 7.25 FORMAGGI RAVIOLI (1) KCAL 672

Ravioli filled with four Italian fine cheeses, served with a roasted pepper and plum tomato sauce, fresh basil, lemon pangrattato and 24-month Parmigiano Reggiano.

PESTO FUSILLI (A) (O

6.95/8.05/8.20

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

Plain KCAL 788 / Chicken KCAL 912 / Prawn KCAL 1102

CHICKEN FUSILLI (A) KCAL 997

6.75

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

RIGATONI

ALL'ARRABBIATA (A) KCAL 638

6.45

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

BLACK TRUFFLE CAMERONI KCAL 866 8.85

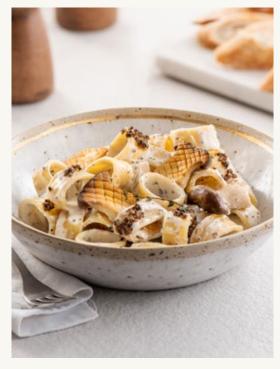
Bronze-cut pasta with a creamy summer black truffle sauce and sautéed king mushrooms.

MUSHROOM RISOTTO (A)

5.95/7.05

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

Plain KCAL 788 / Chicken KCAL 862



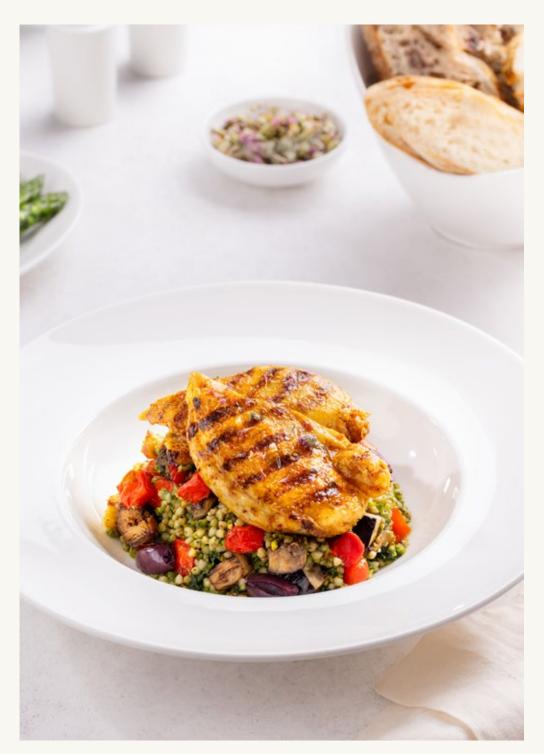
BLACK TRUFFLE CAMERONI







MAIN COURSES



GREEK GRILLED CHICKEN

The seasonal bounty of the Mediterranean is expressed through our inspired mains, crafted from the season's finest produce.

GREEK GRILLED CHICKEN (NEW) KCAL 643

10.45

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

CONFIT LAMB SHOULDER (KEW) KCAL 1049 11.45

Spanish mountain lamb with Umbrian white pearl barley risotto, asparagus, baby onions, mint and parsley salsa.

BRAISED SHORT RIB (NEW) KCAL 2331 1 2 . 9 5

Balsamic-braised beef short rib with mashed potatoes and heritage carrots.

GRILLED SALMON 10.95 & QUINOA (A) KCAL 576

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

WAGYU MEATBALLS (1) KCAL 776 11.95

Moroccan style meatballs, Umbrian lentils and beef bresaola stew topped with burrata and covered in a rich Pomodoro and fresh basil sauce.

SIDES

SAUTÉED POTATOES KCAL 256	1.85
GREEN SALAD KCAL 50	1.95
MASHED POTATOES KCAL 251	1.85
SAUTÉED ASPARAGUS KCAL 39	1.95



WAGYU MEATBALLS

CHILLED BEVERAGES



SICILIAN LEMONADE

Our chilled beverages are handcrafted to order using the freshest ingredients, for the optimum in flavour and nutrition.

SMOOTHIES & SHAKES		MOCKTAILS	
BERRY PROTEIN SHAKE (KCAL 313 Protein-packed blend of nut free butter, Gree yoghurt, banana, blueberry and vanilla.	3.60 ek	SICILIAN LEMONADE KCAL 159 Refreshing mix of fresh Sicilian lemon, organic agave, mint and ginger ale.	2.50
AÇAÍ & BERRY KCAL 165 Balanced blend of açaí, blueberry, mango, banana and almond milk.	3.50	KIWI MOJITO KCAL 144 Bright blend of fresh kiwi, apple juice, lime, mint and soda.	2.00
AVOCADO & DATE KCAL 373 Fresh Australian avocados blended with organic dates and oat milk.	3.40	PASSION FRUIT MOJITO KCAL 131 Mix of passion fruit, soda, orange, lime and pineapple, garnished with mint.	2.95
DATE SHAKE KCAL 364 Fior de Latte blended with Bateel organic dates and fresh milk.	3.00	FRESH LEMON & MINT KCAL 207 Middle Eastern classic with fresh lemon juice and mint leaves, served over crushed ice.	2.50
DETOX & JUICES		HOMEMADE ICED TEAS	
CHARCOAL DETOX KCAL 173 Fruit-forward mix of cherry, banana, blackberries, blackcurrant, blueberries and active charcoal.	3.45	PEACH KCAL 120 HONEY, LEMON & GINGER KCAL 283	2.10
ORANGE DETOX KCAL 70 Vitamin-packed blend of fresh orange, pineapple, carrot and ginger.	3.45	ICED COFFEE MATCHA FRAPPÉ KCAL 387	2.50
FRESH JUICES KCAL 108-149 Orange, Carrot, Green Apple, Pineapple, Orange & Carrot	2.20	DATE FRAPPÉ KCAL 584 ICED LATTE KCAL 118 ICED SPANISH LATTE KCAL 444	2.50 2.10 2.30
WATER & SOFT DRINKS		SPARKLING	
SAN PELLEGRINO Sparkling water 500ml/1L ACQUA PANNA Still mineral water 500ml/1L LOCAL WATER 500ml		BATEEL SPARKLING DATE OR POMEGRANATE KCAL 67/KCAL 115 Sugar-free, non-alcoholic sparkling beverage made from apples, Bateel's finest organic dates and all-natural pomegranate. 750ml	9.00
SOFT DRINKS	1.65		

COFFEE & COCOA



TIRAMISU LATTE

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

ESPRESSO SINGLE KCAL 5 / DOUBLE KCAL 10 1 . 2 0 /	1.70
CAPPUCCINO KCAL 201	1.90
CAFFÈ LATTE KCAL 191	1.90
MATCHA LATTE KCAL 163	2.50
AMERICANO KCAL 62	1.70
TURKISH COFFEE KCAL 62	2.00
CARDAMOM TURKISH COFFEE KCAL 62	2.10
ESPRESSO MACCHIATO KCAL 102	1.70
FLAT WHITE KCAL 24	2.00
CORTADO KCAL 102	2.10
DARK MOCHA 💮 KCAL 374	2.30

COMPLEMENT YOUR COFFEE

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

BATEEL SIGNATURE QAHWA

Arabic coffee, in light roast, served in a dallah flask with organic rhutab dates.

Small (three dates) KCAL 24	3.10
Medium (seven dates) KCAL 45	5.60
Large (nine dates) KCAL 45	8.20
SPICED ROYAL QAHWA KCAL 140	4.80

Qahwa with saffron and cardamom, served in a dallah flask with three organic rhutab dates.

TIRAMISU LATTE KCAL 474 Coffee layered with cream, milk	2.50
and chocolate.	
DATE LATTE KCAL 590	2.30
Coffee with date syrup, topped with whipped cream.	
SPANISH LATTE KCAL 444	2.20
Coffee with condensed milk, date syrup and steamed milk.	
CAFFÈ CARAMEL KCAL 365	2.30
Coffee with caramel syrup, finished with cream and caramel.	
DATE AFFOGATO KCAL 228	3.25
Rich Bateel espresso poured over artisanal date gelato.	
HOT CHOCOLATE KCAL 452	3.20
French hot chocolate finished with foamed milk.	

ENHANCE YOUR DRINK

CARAMEL SYRUP KCAL 82 / VANILLA SYRUP KCAL 84 0.60 DATE SYRUP KCAL 84 / WHIPPED CREAM KCAL 60 EXTRA ESPRESSO KCAL 5

FINE TEAS



LEMON & GINGER

Our curated collection of speciality teas has been ethically sourced from single gardens in the world's premier regions.

INFUSIONS

CHAMOMILE KCAL5 1.90

Fine chamomile tea with a floral aroma.

LEMON & GINGER KCAL 41 2.40

Black tea with ginger, lemon, honey and cinnamon.

TRADITIONAL MOROCCAN 2.70/5.00

Moroccan speciality of green tea and mint leaves.

Small KCAL 14 / Large KCAL 58

BLACK

DARJEELING'S FINEST KCAL 9 1.90

Premium black tea with a delicate sweetness.

EARL GREY FLEURS BLUES KCAL 16 1.90

Balanced black tea with light floral and citrus notes.

ENGLISH BREAKFAST KCAL 8 1.90

Blend of the finest Yunnan and Assam tea.

GREEN

CHINESE GREEN KCAL 11 1 . 90

Premium green tea with a mild and refreshing taste.

MINT KCAL 12 1.90

Cool and clear mint tea with an invigorating flavour.



BATEEL CATERING

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