

Café
Bateel

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DELIVERY MENU

EGGS & TARTINES

EGGS

EGGS ROYALE 7.2

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 6.6

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 7.2

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.



HALLOUMI & AVOCADO BRUSCHETTA



TRUFFLE SCRAMBLED EGGS

TARTINES

HALLOUMI & AVOCADO BRUSCHETTA 6.8

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

BATEEL AVOCADO TOAST 6.8

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

OMELETTES

CLASSIC 5.7

24-MONTH AGED PARMIGIANO REGGIANO 5.9

SCOTTISH FLAKED SALMON 6.9

SPINACH & FETA 6.9

HEALTHY CHOICE

HEALTHY CHOICE

ORGANIC DATE & YOGHURT BOWL 4 8

Greek yoghurt with organic dates, puffed Italian farro, seasonal fruits and date syrup.

MEDITERRANEAN AÇAÍ BOWL 4 9

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

BATEEL PORRIDGE 5 5

Healthy mix of quinoa, chia seeds, rolled oats, almond milk and organic date syrup, topped with banana, summer berries and roasted coconut flakes.

SEASONAL FRUITS 4 9

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

ORGANIC GRANOLA 4 6

Greek yoghurt topped with crunchy homemade granola and a selection of chopped seasonal fruits.

EGG WHITE OMELETTE 6 7

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

BATEEL LEVANT PLATE 7 6

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

OUR SPECIALS*

BATEEL BREAKFAST 8 3

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 8

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

* Promotions and discounts are not applicable



MEDITERRANEAN AÇAÍ BOWL

BAKERY

SIGNATURE BREAKFASTS

BELGIAN WAFFLES 6 5

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

DATE FRENCH TOAST 6 4

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

ENHANCE YOUR BREAKFAST

FRESH LABNEH	17
CHICKEN SAUSAGE	21
GRILLED HALLOUMI	19
AVOCADO	21
SAUTÉED POTATOES	26
SAUTÉED KALE	25
SAUTÉED ASPARAGUS	30
SCOTTISH SMOKED SALMON	30



ALMOND CROISSANT



ALMOND CROISSANT

CROISSANTS & PASTRIES

PLAIN CROISSANT	18
CHEESE CROISSANT	20
ZAATAR CROISSANT	20
ALMOND CROISSANT	20
PAIN AU CHOCOLAT	20
CINNAMON ROLL	20
FRESH FRUIT DANISH	20

FRESH MUFFINS

BLUEBERRY	19
CHOCOLATE & HAZELNUT	19
LEMON & RASPBERRY	19

SOUPS & SHARING PLATES

SOUPS

CLASSIC FRENCH ONION 5 5

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

MEDITERRANEAN FARRO 5 2

Hearty blend of borlotti beans, farro grains, fresh kale and a mix of Mediterranean herbs.

ROASTED PUMPKIN 5 5

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

TOMATO & BURRATA 5 5

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

ASPARAGUS 4 9

Classic French asparagus soup.

LENTIL 4 9

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



CLASSIC FRENCH ONION

SHARING PLATES

BURRATA SALAD 8 6

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

SMOKED SALMON & AVOCADO 7 2

Scottish smoked salmon and avocado with marinated beetroot, crème and a honey dill vinaigrette served with rye croutons.

HALLOUMI & AVOCADO BRUSCHETTA 6 8

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



BURRATA SALAD



SALADS & SANDWICHES

SALADS

DATE & FIG 8 6

Bateel organic dates with black fig, goat cheese, bulgur wheat and a white grape vinaigrette.

SICILIAN SEAFOOD PASTA 9 3

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

GLAZED HOT SMOKED SALMON 9 5

Scottish salmon fillet marinated in Bateel date syrup and hot smoked in-house, served with quinoa tabbouleh, hazelnut, beetroot and avocado with honey and dill vinaigrette.

AVOCADO CAESAR 6 5 / 7 8 / 7 8 / 8 4

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

Plain/Chicken/Halloumi/Marinated prawns

MEDITERRANEAN SUPERFOOD 7 8 / 8 8 / 8 8 / 9 5

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 4 / 8 6

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 5 / 8 7 / 8 7 / 9 5

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

SANDWICHES

CHICKEN CLUB 7 6

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.

SMOKED SALMON RYE 8 8

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

BEEF SHORT RIB PIADINA 9 9

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

MEDITERRANEAN PIADINA 8 2

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

HAM AND CHEESE CIABATTA 6 4

Freshly baked ciabatta bread, layered with premium Turkey ham, Manchego cheese, plum tomatoes, gherkins, and wild rocket, finished with a date & apple chutney.



MEDITERRANEAN PIADINA



VEGAN

ALL PRICES ARE INCLUSIVE OF VAT.

PASTA & RISOTTO

QUATTRO FORMAGGI RAVIOLI 7 8

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

PESTO FUSILLI 7 5 / 8 8 / 9 5

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

CHICKEN FUSILLI 8 3

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

RIGATONI ALL'ARRABBIATA 7 6

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

BLACK TRUFFLE CAMERONI 1 2 4

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



BLACK TRUFFLE CAMERONI

ROASTED PUMPKIN RISOTTO 7 9

Carnaroli rice with roasted pumpkin, 24-month Parmigiano Reggiano, hazelnut-infused olive oil, rocket and lemon pangrattato.

MUSHROOM RISOTTO 8 2 / 9 2

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

Plain/Chicken

BRAISED SHORT RIB CANNELLONI 1 0 8

Baked homemade pasta filled with braised short rib and veal, Italian four-cheese and pomodoro sauce finished with Parmigiano Reggiano.



ROASTED PUMPKIN RISOTTO



VEGAN

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MAIN COURSES

MAINS

RED SNAPPER RIOJANA NEW 1 3 9

Rojan-style red snapper with a slow-cooked stew of white beans, piquillo peppers, saffron and tender stem broccoli.

GREEK GRILLED CHICKEN NEW 1 1 9

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

CONFIT LAMB SHOULDER NEW 1 6 5

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

GRILLED SALMON & QUINOA 1 2 8

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

MOROCCAN WAGYU MEATBALLS 1 2 9

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

BRAISED SHORT RIB 1 6 9

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

SIDES

SAUTÉED POTATOES 2 6

GREEN SALAD 2 7

SAUTÉED KALE, ASPARAGUS AND BROCCOLI 2 9

MASHED POTATOES 2 9

SAUTÉED ASPARAGUS 3 0

KIDS MENU

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

Your choice of mushroom or classic tomato.



GREEK GRILLED CHICKEN

SIGNATURE & CLASSIC DESSERTS

SIGNATURE

STICKY TOFFEE PUDDING 6 9

Bateel's next generation date pudding, served warm with a sticky date infused dark muscovado sauce and pecan yoghurt mascarpone Chantilly.

DATE FRENCH TOAST 6 4

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

CHOCOLATE FONDANT 5 8

Chocolate fondant with a rich molten centre, served with artisanal French vanilla mascarpone Chantilly

CLASSIC

CHOCOLATE & HAZELNUT CHEESECAKE 4 6

Light cream cheese and Nocciolata layered on a crunchy biscuit base, finished with candied hazelnuts.

BASQUE CHEESECAKE 4 4

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.

MADAGASCAR DARK CHOCOLATE CAKE 4 6

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

TIRAMISU 4 6

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

CHOCOLATE RASPBERRY CAKE 4 6

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

VANILLA MILLEFEUILLE 4 4

Layered French puff pastry with smooth vanilla cream.

KHOLAS PECAN PIE 4 2

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

KHOLAS PISTACHIO PIE 4 2

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



STICKY TOFFEE PUDDING

CHILLED BEVERAGES

SMOOTHIES & SHAKES

BEETROOT & BANANA 4 2

Exotic combination of beetroot, banana, honey and coconut milk.

BERRY PROTEIN SHAKE 4 2

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

AÇAÍ & BERRY 4 2

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

AVOCADO & DATE 4 2

Fresh Australian avocados blended with organic dates and oat milk.

DATE SHAKE 3 9

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

SPARKLING

BATEEL SPARKLING DATE OR POMEGRANATE 7 6

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



AVOCADO & DATE



CHARCOAL DETOX

DETOX JUICES

CHARCOAL DETOX 3 9

Fruit-forward mix of cherry, banana, blackberry, blackcurrant, blueberry and active charcoal.

ORANGE DETOX 3 9

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

GREEN COLD PRESS 3 9

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

RED COLD PRESS 3 9

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

FRESH JUICES 3 3

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

CHILLED BEVERAGES

MOCKTAILS

SPARKLING STRAWBERRY  3.8

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

SICILIAN LEMONADE  3.8

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

TAROCCO ROSSA  3.8

Italian-inspired blend of red orange, pineapple juice, organic agave and soda.

WATERMELON FIZZ 3.8

Sparkling mix of watermelon, lemon, grapefruit and soda.

PASSION FRUIT MOJITO 3.8

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

FRESH LEMON & MINT 3.8

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

HOMEMADE ICED TEAS

BUTTERFLY PEA 3.2

PEACH 3.2

HONEY, LEMON & GINGER 3.2



BUTTERFLY PEA

ICED COFFEE

FRENCH ICED MOCHA 3.8

MATCHA FRAPPÉ 3.8

DATE FRAPPÉ 3.8

FRAPPÉ 3.6

ICED LATTE 3.2

ICED SPANISH LATTE 3.4

WATER & SOFT DRINKS

SAN PELLEGRINO 2.3 / 3.2

Sparkling water 500ml/1L

ACQUA PANNA 2.3 / 3.2

Still mineral water 500ml/1L

LOCAL WATER 1.5

330ml

SOFT DRINKS 2.2



SICILIAN LEMONADE



ALL PRICES ARE INCLUSIVE OF VAT.

COFFEE & COCOA

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

COMPLEMENT YOUR COFFEE

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

BATEEL SIGNATURE QAHWA

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

Small (three dates)	4 2
Medium (seven dates)	7 8
Large (nine dates)	9 9
Thermal Flask Set	1 6 5

SPICED ROYAL QAHWA

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

ENHANCE YOUR DRINK

CARAMEL SYRUP / VANILLA SYRUP / HAZELNUT SYRUP / PASSION FRUIT SYRUP / DATE SYRUP / WHIPPED CREAM EXTRA ESPRESSO	8
SINGLE ORIGIN BEANS	5

TIRAMISU LATTE

Coffee layered with cream, milk
and chocolate.

ROYAL SAFFRON MOCHA

Coffee layered in chocolate and
saffron with organic date syrup.

DATE LATTE

Coffee with date syrup, topped
with whipped cream.

SPANISH LATTE

Coffee with condensed milk, date
syrup and steamed milk.

CAFFÈ CARAMEL

Coffee with caramel syrup, finished
with cream and caramel.

VALRHONA HOT CHOCOLATE

French Valrhona hot chocolate
finished with foamed milk.

VEGAN HOT CHOCOLATE

Dairy-free hot chocolate made
with almond milk.



TIRAMISU LATTE

FINE TEAS

INFUSIONS

ROOIBOS DES VAHINÉS 2 6

Rooibos tea with rosebuds, marigold and vanilla.

CHAMOMILE 2 6

Fine chamomile tea with a floral aroma.

LEMON & GINGER 3 4

Black tea with ginger, lemon, honey and cinnamon.

TRADITIONAL MOROCCAN 4 2 / 6 5

Moroccan speciality of green tea and mint leaves.

Small / Large

BLACK

DARJEELING'S FINEST 2 6

Premium black tea with a delicate sweetness.

EARL GREY FLEURS BLEUES 2 6

Balanced black tea with light floral and citrus notes.

ENGLISH BREAKFAST 2 6

Blend of the finest Yunnan and Assam tea.

GREEN

JASMINE 2 6

Delicate tea with the aroma of jasmine blossoms.

CHINESE GREEN 2 6

Premium green tea with a mild and refreshing taste.

MINT 2 6

Cool and clear mint tea with an invigorating flavour.

SENCHA ARIAKE 2 6

Mild Japanese green tea with uplifting floral notes.



LEMON & GINGER TEA

Café
Bateel

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BATEEL CATERING

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