

Café
Bateel

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GLUTEN-FREE MENU

SOUPS

TOMATO & BURRATA 52

Smooth tomato soup enhanced with creamy burrata and pistachio pesto.

LENTIL 48

Traditional lentil soup with aromatic spices, served with lemon.

ASPARAGUS 48

Classic French asparagus soup

SANDWICHES

CHICKEN CLUB 72

Tender chicken breast, omelette, avocado and an Espelette pepper and tarragon aioli layered between your choice of gluten free bread

SMOKED SALMON 84

Scottish smoked salmon with capers, lemon, pickled red onion, mascarpone and wild rocket in gluten free bread.

ROASTED MEDITERRANEAN VEGETABLE 78

Grilled Spanish red and yellow pepper, eggplant and zucchini inside gluten free bread with stracciatella cheese and salsa verde.

SHARING PLATES

PALM HEART & AVOCADO SALAD 64

Date palm heart with avocado, piquillo peppers, caramelised pecan and grape vinaigrette

SALADS

LENTIL & ROASTED CORN 70 / 82

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

MEDITERRANEAN SUPERFOOD 74 / 84 / 84 / 90

Quinoa, beetroot, baby spinach, pomegranate, squash, blanched kale, roasted celeriac, black rice with black olive and citrus dressing.

Plain/Chicken/Halloumi/Marinated prawns

BURRATA SALAD 82

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

BATEEL GREEN BOWL 70 / 82 / 82 / 88

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 prawn

AVOCADO CAESAR 62 / 74 / 74 / 80

Crunchy baby gem lettuce, diced avocado, Parmigiano Reggiano and Caesar dressing.

Plain/Chicken/Halloumi/Marinated prawns

All of our dishes are handcrafted in one kitchen, we therefore cannot guarantee a purely gluten-free environment, however, we do everything within our control to avoid cross contamination.

All prices are inclusive of VAT.

PASTAS

FUSILI ALL' ARRABIATA 7 2

Gluten-free pasta with Ligurian olives, cherry tomatoes, Parmigiano Reggiano and a spicy tomato sauce.

PESTO FUSILI 7 2 / 8 4

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

Plain /Chicken

CHICKEN FUSILLI 7 9

Gluten-free pasta spirals with chicken, mushrooms, garlic and parsley in a creamy sauce made with fresh labneh

MAIN COURSES

GRILLED SALMON & QUINOA 1 2 4

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

RED SNAPPER RIOJANA 1 3 5

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

DESSERTS

Choose from our delicious selection of gluten-free desserts, available at our confectionary counter.

SEASONAL FRUITS 4 7

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

DATE AFFOGATO 3 9

Rich Bateel espresso poured over artisanal date ice cream.

ARTISAN GELATO 3 4

Two scoops of your choice:
Madagascan Vanilla
Single Origin Chocolate
Khidri Date
Terracina Strawberry
Sicilian Pistachio
Greek Yoghurt and Pecan

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