

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 (%) Slow-cooked Roscoff onions from Brittany, roasted beef broth and a homemade baguette crouton with caramalised 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** 49 Classic French asparagus soup.

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

SHARING PLATES

beetroot hummus.

5 5

49

BURRATA SALAD	86
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	68
Grilled halloumi with avocado on crunchy bruschetta, with zaatar, sumac and	



BURRATA SALAD



LENTIL

SALADS & SANDWICHES



DATE & FIG

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

SALADS

DATE & FIG 8.6

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

SICILIAN SEAFOOD PASTA 93

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 95

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 65/78/78/84

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

Plain/Chicken/Halloumi/Marinated prawns

MEDITERRANEAN 78/88/88/95 SUPERFOOD 🚳

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



74/86

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



75/87/87/95

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

76

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

88

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

BEEF SHORT RIB PIADINA

99

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.



MEDITERRANEAN PIADINA



PASTA & RISOTTO



SEAFOOD LINGUINE NERO

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

SEAFOOD LINGUINE NERO

92

7 8

Fresh squid ink linquine with sautéed king prawns, Galician octopus, Datterini tomato, Umbrian olive oil, chives and lemon.

QUATTRO FORMAGGI RAVIOLI

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

75/88/95

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 76

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

BLACK TRUFFLE CAMERONI 124

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

ROASTED PUMPKIN RISOTTO

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

MUSHROOM RISOTTO

82/92

79

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

Plain/Chicken

BRAISED SHORT RIB CANNELLONI 108

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



ROASTED PUMPKIN RISOTTO



MAIN COURSES



RED SNAPPER RIOJANA

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

RED SNAPPER RIOJANA

139

SIDES

SAUTÉED POTATOES

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

GREEN SALAD	2 7
SAUTÉED KALE, ASPARAGUS AND BROCCOLI	2 9

GREEK GRILLED CHICKEN

119

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

MASHED POTATOES	2 9
SAUTÉED ASPARAGUS	3 (

26

30

CONFIT LAMB SHOULDER (**)

165

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

GRILLED SALMON & QUINOA 128

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

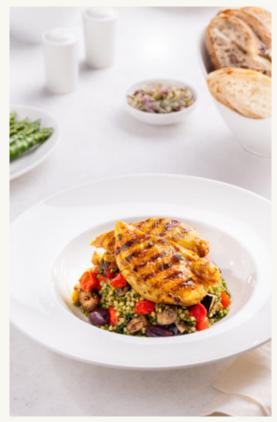
MOROCCAN WAGYU MEATBALLS 129

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

169

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

BRAISED SHORT RIB



GREEK GRILLED CHICKEN

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	
BEETROOT & BANANA	4 2	SPARKLING STRAWBERRY 🏟	3 8
Exotic combination of beetroot, banana, honey and coconut milk.		Light and fresh blend of strawberry, basil, cranberry juice and ginger ale.	
BERRY PROTEIN SHAKE Protein-packed blend of nut free butter, Greek yoghurt, banana, blueberry and vo	42 anilla.	Refreshing mix of fresh Sicilian lemon, organic agave, mint and ginger ale.	3 8
AÇAÍ & BERRY Balanced blend of açaí, blueberry, mango, banana and almond milk.	4 2	TAROCCO ROSSA (**) Italian-inspired blend of red orange, pineapple juice, organic agave and soda.	38
AVOCADO & DATE Fresh Australian avocados blended with organic dates and oat milk.	4 2	WATERMELON FIZZ Sparkling mix of watermelon, lemon, grapefruit and soda.	38
DATE SHAKE Fior de Latte blended with Bateel organic dates and fresh milk.	3 9 c	PASSION FRUIT MOJITO Mix of passion fruit, soda, orange, lime and pineapple, garnished with mint.	3 8
DETOX JUICES		FRESH LEMON & MINT Middle Eastern classic with fresh lemon juice and mint leaves, served over crushed ice.	3 8
CHARCOAL DETOX	3 9		
Fruit-forward mix of cherry, banana, blackberry, blackcurrant, blueberry and active charcoal.	3 9	HOMEMADE ICED TEAS	
ORANGE DETOX	3 9	TIOMEMADE TOLD TEMO	
Vitamin-packed blend of fresh orange, pineapple, carrot and ginger.		BUTTERFLY PEA PEACH	3 2 3 2
GREEN COLD PRESS	3 9	HONEY, LEMON & GINGER	3 2
Chlorophyll-rich blend of spinach, apple, cucumber, celery, pineapple, lemon and ginger.		ICED COFFEE	
RED COLD PRESS	3 9	FRENCH ICED MOCHA	3 8
Detoxifying mix of beetroot, carrot,	3 /	MATCHA FRAPPÉ	3 8
apple, cucumber, lime and ginger.		DATE FRAPPÉ	3 8
FRESH JUICES	3 3	FRAPPÉ	36
Orange/Carrot/Green apple/Pineapple/	/	ICED LATTE	3 2
Orange & carrot/Watermelon		ICED SPANISH LATTE	3 4
WATER & SOFT DRINKS		SPARKLING	
SAN PELLEGRINO Sparkling water 500ml/1L	23/32	BATEEL SPARKLING DATE OR POMEGRANATE	76
ACQUA PANNA Still mineral water 500ml/1L	23/32	Sugar-free, non-alcoholic sparkling beverage made from apples, Bateel's finest organic dates and all-natural	
LOCAL WATER 330ml	15	pomegranate. 750ml	
SOFT DRINKS	2 2		05.745

COFFEE & COCOA



TIRAMISU LATTE

From single-origin beans to signature blends, our coffee selection has been impeccably sourced from around the world.

ESPRESSO (SINGLE / DOUBLE)	20/24	TIRAMISU LATTE	3 0
CAPPUCCINO	2 6	Coffee layered with cream, milk	
CAFFÈ LATTE	2 6	and chocolate.	
MATCHA LATTE	3 0	ROYAL SAFFRON MOCHA	41
AMERICANO	2 4	Coffee layered in chocolate and saffron with organic date syrup.	
TURKISH COFFEE	28	DATE LATTE	3 0
CARDAMOM TURKISH COFFEE	3 0	Coffee with date syrup, topped	50
ESPRESSO MACCHIATO	2 3	with whipped cream.	
FLAT WHITE	2 6	SPANISH LATTE	3 0
CORTADO	2 5	Coffee with condensed milk, date	
CAFFÈ MOCHA	3 0	syrup and steamed milk.	
FRENCH PRESS WITH	3 9	CAFFÈ CARAMEL	30
SINGLE ORIGIN COFFEE		Coffee with caramel syrup, finished with cream and caramel.	
COMPLEMENT YOUR COFFEE		DATE AFFOGATO	41
Low-fat milk/Skimmed milk/Soya milk Almond milk/Coconut milk/Oat milk	/	Rich Bateel espresso poured over artisanal date gelato.	1 ±
BATEEL SIGNATURE QAHWA		VALRHONA HOT CHOCOLATE	3 9
Arabic coffee, in light or dark roast, ser in a dallah flask with organic rhutab da		French Valrhona hot chocolate finished with foamed milk.	
Small (three dates)	4 2	VEGAN HOT CHOCOLATE	3 5
Medium (seven dates)	7 8 9 9	Dairy-free hot chocolate made	5 5
Large (nine dates)	7 7	with almond milk.	
SPICED ROYAL QAHWA	5 9		
Qahwa with saffron and cardamom, served in a dallah flask with three organic rhutab dates.		ENHANCE YOUR DRINK	
DATE SEED COFFEE		CARAMEL SYRUP/VANILLA SYRUP/	8
An invigorating caffeine-free and antioxidant coffee, made from roasted date seeds and brewed fresh at your ta	ble.	HAZELNUT SYRUP / PASSION FRUIT SYRUP / DATE SYRUP / WHIPPED CREAM EXTRA ESPRESSO	
Classic roast	40	SINGLE ORIGIN BEANS	5
Infused with cardamom	4 4		

FINE TEAS



LEMON & GINGER

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

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 42 / 65 Moroccan speciality of green tea and mint leaves.

BLACK

Small/Large

DARJEELING'S FINEST	26
Premium black tea with a delicate sweetness.	
EARL GREY FLEURS BLEUES	26
Balanced black tea with light floral and citrus notes.	
ENGLISH BREAKFAST	26
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	26
Cool and clear mint tea with an invigorating flavour.	
	2 6



BATEEL CATERING

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