Café Bateel بىتىك

DELIVERY MENU

EGGS & TARTINES



GREEN SHAKSHUKA

Classic Mediterranean dishes are given a Bateel twist, with a focus on the season's freshest and finest ingredients.

EGGS

GREEN SHAKSHUKA (**) Two soft poached eggs with healthy green vegetables, jalapeño salsa verde, feta and mâché lettuce on toasted organic sourdough.

EGGS ROYALE

Two poached eggs with Scottish smoked salmon and sautéed spinach on toasted home-baked English muffins, with cream cheese, hollandaise sauce and sautéed asparagus.

EGGS BENEDICT

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

Shakshuka made with a Bateel twist featuring spicy red pepper piperade, two poached eggs and sumac labneh, served with grilled pita.

TRUFFLE SCRAMBLED EGGS

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

Three soft scrambled eggs, served on toasted whole seed bread and fresh labneh.

OMELETTES

CLASSIC	5 2
24-MONTH AGED PARMIGIANO REGGIANO	56
SCOTTISH FLAKED SALMON	66
SPINACH & FETA	66

TARTINES

6.5

68

62

68

65

58

HALLOUMI & AVOCADO BRUSCHETTA

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

65

62

64

MUSHROOM TARTINE

Sautéed portobello and wild mushrooms folded into fresh herb labneh, served on toasted whole seed bread with soft poached eggs and Parmigiano Reggiano.

BATEEL AVOCADO TOAST

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



TRUFFLE SCRAMBLED EGGS

HEALTHY CHOICE



ORGANIC DATE & YOGHURT BOWL

Handpicked on our farm in Saudi Arabia, Bateel's organic dates are a delicious and distinctive addition to a healthy breakfast.

HEALTHY CHOICE

ORGANIC DATE & YOGHURT BOWL

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

MEDITERRANEAN AÇAÍ BOWL 🚳

Organic açaí blend topped with granola, cantaloupe melon, berries, physalis and cashew butter drops.

BATEEL PORRIDGE 🛞

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 🛞

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

ORGANIC GRANOLA

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

EGG WHITE OMELETTE

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

BATEEL LEVANT PLATE

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

OUR SPECIALS*

BATEEL BREAKFAST

46

47

5 2

47

42

6 4

7 2

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. 7 9

92

HEALTHY BREAKFAST

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



HALLOUMI & AVOCADO BRUSCHETTA



BAKERY



DATE FRENCH TOAST

Our bakery selection is freshly prepared every day by artisan bakers using exceptional flour and authentic techniques.

SIGNATURE BREAKFASTS

BELGIAN WAFFLES 6 2 Freshly-baked waffles topped with mixed berries, sweet raspberry coulis, whipped cream and a smooth, rich chocolate sauce. DATE FRENCH TOAST 5 8 Warm brioche French toast served with toffee sauce, Chantilly cream and fresh berries.

CROISSANTS & PASTRIES

CHOCOLATE COCONUT CROISSANT 🏺	18
PLAIN CROISSANT	15
CHEESE CROISSANT	18
ALMOND CROISSANT	18
PAIN AU CHOCOLAT	18
CINNAMON ROLL	18
EDECH EDILLT DANICH	1 Ω

ENHANCE YOUR BREAKFAST

FRESH LABNEH	16
CHICKEN SAUSAGE	2 0
GRILLED HALLOUMI	17
AVOCADO	2 0
SAUTÉED POTATOES	2 5
SAUTÉED KALE	2 4
SAUTÉED ASPARAGUS	2 9
SCOTTISH SMOKED SALMON	2 9

FRESH MUFFINS

BLUEBERRY	16
CHOCOLATE & HAZELNUT	16
LEMON & RASPBERRY	16



BELGIAN WAFFLES

SOUPS & SHARING PLATES



BURRATA SALAD

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

SOUPS

MEDITERRANEAN FARRO 5 0 **BURRATA SALAD** 8 2 Hearty blend of borlotti beans, Italian burrata with heirloom tomato, farro grains, fresh kale and a mix wild rocket and basil pesto. of Mediterranean herbs. DATE & FIG SALAD 66 MINESTRONE 5 6 Bateel organic dates with black fig, Rich beef broth with mini waqyu goat cheese, bulgur wheat and a meatballs, Umbrian beans, orzo quince vinaigrette. pasta, crispy croutons and Parmigiano Reggiano. **SMOKED SALMON & AVOCADO** 68 ROASTED PUMPKIN Scottish smoked salmon and avocado 5 2 with marinated beetroot, horseradish Blend of seasonal pumpkin and crème and a honey mustard cannellini beans, garnished with vinaigrette. pumpkin seeds, crunchy herb pangrattato and served HALLOUMI & with chilli oil. AVOCADO BRUSCHETTA 65 TOMATO & BURRATA Grilled halloumi with avocado on 5 2 crunchy bruschetta, with zaatar, sumac Smooth tomato soup enhanced and beetroot hummus. with creamy burrata and pistachio and basil pesto. **ASPARAGUS** 48 Classic French asparagus soup. MUSHROOM 🚳

48

SHARING PLATES



Wholesome mushroom soup made with a mix of porcini, oyster, shiitake, fresh button and chiodini varieties.



ROASTED PUMPKIN



croutons

SALADS & SANDWICHES



SICILIAN SEAFOOD SALAD

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

SANDWICHES

SICILIAN SEAFOOD PASTA 89

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 90

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

AVOCADO CAESAR 62/74/74/80

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

Plain/Chicken/Halloumi/Marinated prawns

74/84/84/90 **MEDITERRANEAN** 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 © 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

BEEF BROCHETTE 98

Grilled tenderloin cubes alongside a salad of fresh radicchio, spinach and guinoa with a peppercorn and zaatar vinaigrette.

70/82/82/88 BATEEL GREEN BOWL 🚳

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

CHICKEN CLUB

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

SMOKED SALMON RYE

date bread.

8 4

7 2

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

BEEF SHORT RIB CIABATTA 98

Slow-braised beef short rib, melted provolone, truffle and mustard aioli, Tropea onion jam and wild rocket in ciabatta bread

MEDITERRANEAN CIABATTA 78

Grilled Spanish red and yellow pepper, egaplant and zucchini in ciabatta bread with stracciatella cheese and salsa verde.



SMOKED SALMON RYE



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 FORMAGGI RAVIOLI (**) 74

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 72/84/90

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

Plain/Chicken/Prawn

CHICKEN FUSILLI 79

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

RIGATONI ALL'ARRABBIATA 7 2

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

BLACK TRUFFLE CAMERONI 118

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

KING MUSHROOM BOLOGNESE 🛞 74

Rigatoni pasta with roasted wild mushrooms and cauliflower braised in San Marzano tomatoes and Italian oregano, sprinkled with vegan parmesan.

MUSHROOM RISOTTO

78/88

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

Plain/Chicken

BRAISED SHORT RIB CANNELLONI

104

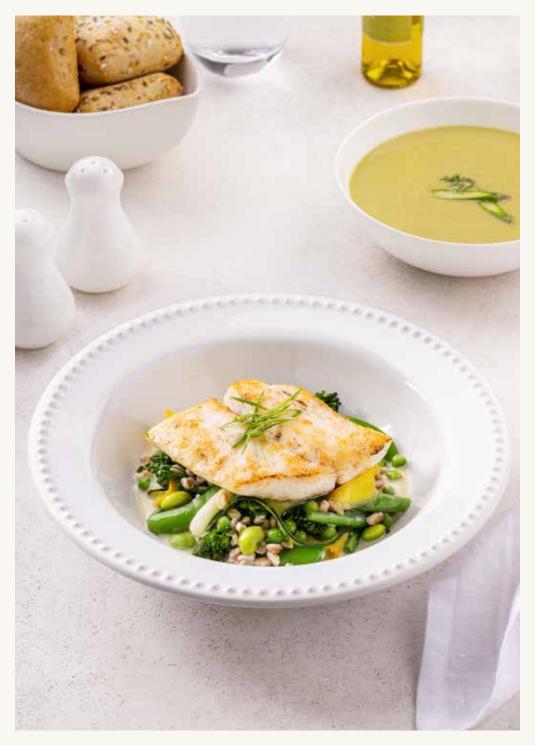
Baked homemade pasta filled with braised short rib and veal, Italian fourcheese and pomodoro sauce finished with Parmigiano Reggiano.



PESTO FUSILLI



MAIN COURSES



RED SNAPPER PRIMAVERA

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

RED SNAPPER PRIMAVERA 124 GRILLED CHICKEN BREAST 3.0 Mediterranean-style red snapper with Served with mashed potato and a light farro risotto, fresh summer broccolini. vegetables and herb butter sauce. MINI CHICKEN TOASTIE 3 0 SICILIAN CHICKEN PICCATA 114 Layers of chicken and melted cheese Corn-fed chicken breast stuffed with in toasted white bread. spinach and ricotta, served with a saffron, lemon and Parmigiano RIGATONI PASTA 30 Reggiano risotto. Tubes of pasta served with pesto, tomato or a creamy cheese sauce. **GRILLED SALMON & QUINOA** 124 Light quinoa risotto with grilled salmon, MINI TUNA MELT 30 asparagus, peas, zucchini and a lemon Tuna mixed with cheddar cheese zaatar sauce. melted together in a toastie. MOROCCAN WAGYU MEATBALLS 125 SPAGHETTI BOLOGNESE 30 Prime wagyu beef meatballs with dates, pinenuts, saffron couscous, A bowl of spaghetti topped with our meaty Bolognese sauce. spiced tomato sauce and Greek yoghurt. HOMEMADE SOUP 3 0 **BRAISED SHORT RIB** 165 Your choice of mushroom or classic tomato. Balsamic-braised beef short rib

KIDS' MENU

ESSENTIAL EXTRAS

with dauphinoise potatoes and

heritage carrots.

SAUTÉED POTATOES	2 5
GREEN SALAD	26
SAUTÉED KALE, ASPARAGUS AND BROCCOLI	2 8
MASHED POTATOES	2 8
SAUTÉED ASPARAGUS	29



MOROCCAN WAGYU MEATBALLS

DESSERTS



BLUEBERRY CHEESECAKE

Combining creative flair with a respect for tradition, our expert pastry chefs prepare a tempting array of authentic and contemporary desserts.

SIGNATURE

SIGIVITORE			
		KHOLAS PECAN PIE	40
STICKY TOFFEE PUDDING Bateel's next generation date	66	Freshly-baked pie with crunchy pecans, Bateel date syrup and Kholas	
pudding, served warm with a sticky date infused dark muscovado sauce		dates, topped with caramelised pecans.	
and pecan yoghurt mascarpone Chantilly.		KHOLAS PISTACHIO PIE	40
,		Crunchy pie made with premium pistachios, Bateel date syrup and	
DATE FRENCH TOAST	5 8	ripe Kholas dates.	
Warm brioche French toast served with salted caramel, Chantilly cream and fresh berries.		BASQUE CHEESECAKE	3 8
and nesh bernes.		Classic Basque-style caramelised cheesecake with mascarpone and	
CHOCOLATE FONDANT	5 4	cream cheese.	
Chocolate fondant with a rich molten centre, served with		SALTED CARAMEL &	46
artisanal French vanilla mascarpone		CHOCOLATE MILLEFEUILLE	40
Chantilly.		Caramelised puff pastry layered with	
CLASSICS		milk chocolate cream, sea-salted caramel and caramel Chantilly.	
		TIDANAIGH	4 4
BLUEBERRY CHEESECAKE	4 4	TIRAMISU Savoiardi biscuit infused	44
Light cream cheese layered on a crunchy biscuit base and topped with a blueberry compote.		with espresso and date syrup, layered between light mascarpone mousse and finished with a dusting	
LEMON TART	4 4	of cocoa.	
French pastry tart filled		STRAWBERRY TART	46
with lemon curd, fresh lemon confit, Italian meringue and whipped		Fresh chocolate tart filled with vanilla	
lemon jelly.		custard and finished with the season's finest strawberries.	
CHOCOLATE	4 4	DATE CAKE	46
RASPBERRY CAKE		Date syrup and pecan sponge cake	40
Vegan raspberry cake with a creamy ganache		layered between date-infused whipped	
on a crunchy chocolate biscuit base.		mascarpone cream, finished with Bateel's homemade crunchy date syrup	
VANILLA MILLEFEUILLE	4 2	honeycomb.	
Layered French puff pastry with smooth			
vanilla cream.			
MADAGASCAR DARK CHOCOLATE CAKE	4 4		
Aromatic chocolate biscuit base topped with tonka bean cream, Madagascar dark chocolate mousse, crispy praline and feuilletine.			

HOT BEVERAGES



CAFFÈ MOCHA

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

COFFEE & COCOA

ROYAL SAFFRON MOCHA	3 9	CAPPUCCINO	2 4
Coffee layered in chocolate and saffron with organic date syrup.		CAFFÈ LATTE	2 4
		MATCHA LATTE	2 9
CHOCO PRALINE	2 9	AMERICANO	2 2
Coffee layered with praline chocolate.		FLAT WHITE	2 4
DATE LATTE	2 9	CAFFÈ MOCHA	2 9
Coffee with date syrup, topped with whipped cream.		COMPLEMENT YOUR COFFEE	
SPANISH LATTE	2 9	Low-fat milk/Skimmed milk/Soya milk/	′
Coffee with condensed milk, date syrup and steamed milk.		Almond milk/Coconut milk/Oat milk	
CAFFÈ CARAMEL	2 9	ENHANCE YOUR DRINK	
Coffee with caramel syrup, finished with cream and caramel.		CARAMEL SYRUP / VANILLA SYRUP / HAZELNUT SYRUP / PASSION FRUIT SYRU	8 I P /
VALRHONA HOT CHOCOLATE	3 7	WHIPPED CREAM / EXTRA ESPRESSO	
French Valrhona hot chocolate finished with foamed milk.		ORGANIC SUMATRA BEANS	5
VEGAN HOT CHOCOLATE	3 2	FINE TEAS	
Dairy-free hot chocolate made with almond milk.		ROOIBOS DES VAHINÉS	2 4
BATEEL SIGNATURE QAHWA		CHAMOMILE	2 4
Arabic coffee, in light or dark roast,		LEMON & GINGER	3 2
served in a dallah flask with organic rhutab dates.		JASMINE	2 4
	7.0	CHINESE GREEN	2 4
Small (three dates) Medium (seven dates)	3 9 7 2	MINT	2 4
Large (nine dates)	9 4	SENCHA ARIAKE	2 4
SPICED ROYAL QAHWA	5 6	DARJEELING'S FINEST	2 4
Qahwa with saffron and cardamom,	3 0	EARL GREY FLEURS BLEUES	2 4
served in a dallah flask with three organic rhutab dates.		ENGLISH BREAKFAST	2 4
Classic roast	3 8		
Infused with cardamom	4.2		

CHILLED BEVERAGES



BREAKFAST BOOSTER

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

SMOOTHIES & SHAKES		MOCKTAILS	
BREAKFAST BOOSTER	4 0	WATERMELON FIZZ (NEW)	3 6
Protein-packed blend of peanut butter, Greek yoghurt, banana, blueberry and vanilla.		Sparkling mix of watermelon, lemon, grapefruit and soda.	
		KIWI MOJITO (XXX)	3 6
PISTACHIO & DATE SHAKE Homemade pistachio gelato blended	3 8	Bright blend of fresh kiwi, apple juice, lime, mint and soda.	
with caramalised pistachios, Bateel organic dates and fresh milk.		SPARKLING CUCUMBER	36
DATE SHAKE	3 8	Cooling cucumber with sparkling soda,	
Natural vanilla gelato blended with	3 0	lemon, pineapple, thyme and mint.	
Bateel organic dates and fresh milk.		PASSION FRUIT MOJITO	3 6
AÇAÍ & BERRY	40	Mix of passion fruit, soda, orange, lime and pineapple, garnished with mint.	
Balanced blend of açaí, blueberry, mango, banana and almond milk.		FRESH LEMON & MINT	36
AVOCADO & DATE	4 0	Middle Eastern classic with fresh lemon	
Fresh Australian avocados blended with organic dates and oat milk.	10	juice and mint leaves, served over crushed ice.	
PASSION FRUIT	40	HOMEMADE ICED TEAS	
Exotic mix of passion fruit, mango, pineapple and apple with a dash of		BUTTERFLY PEA	3 0
Bateel's passion fruit syrup.		PEACH	3 0
DETOX JUICES		HONEY, LEMON & GINGER	3 0
DETOX JUICES		ICED COFFEE	
SUMMER DETOX (**)	3 7		
Healthy mix of lemon, ginger, apple, celery, orange and elderflower.		FRENCH ICED MOCHA	3 6
, ,	7 7	MATCHA FRAPPÉ	36
CHARCOAL DETOX Fruit-forward mix of cherry, banana,	3 7	DATE FRAPPÉ BLACK FOREST FRAPPÉ	3 6 3 6
blackberry, blackcurrant, blueberry		FRAPPÉ	3 4
and active charcoal.		ICED LATTE	3 0
ORANGE DETOX	3 7	ICED SPANISH LATTE	3 0
Vitamin-packed blend of fresh orange, pineapple, carrot and ginger.		WATER & SOFT DRINKS	
GREEN COLD PRESS	3 7		
Chlorophyll-rich blend of spinach, apple, cucumber, celery, pineapple,			/30
lemon and ginger.		Sparkling water 500ml/1L ACQUA PANNA 2 2	/30
RED COLD PRESS	3 7	Still mineral water 500ml/1L	750
Detoxifying mix of beetroot, carrot, apple, cucumber, lime and ginger.		LOCAL WATER	13
FRESH JUICES	3 0	330ml	0.0
Orange/Carrot/Green apple/Pineapple/	3 0	SOFT DRINKS	2 0
Orange & carrot/Watermelon 🎡			
SPARKLING			
BATEEL SPARKLING DATE OR POMEGRANATE	7 2		
Sugar-free, non-alcoholic sparkling beverage made from apples, Bateel's finest organic dates and all-natural pomegranate. 750ml		ALL PRICES ARE INCLUSIV	E OF VAT.

BATEEL CATERING

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