

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 5 2 Slow-cooked Roscoff onions from Brittany, roasted beef broth and a homemade

roasted beef broth and a homemade baguette crouton with caramalised Comté and Gruyère.

MEDITERRANEAN FARRO 5.0

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

ROASTED PUMPKIN © 5 2

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

TOMATO & BURRATA 5 2

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

ASPARAGUS 48

Classic French asparagus soup.

LENTIL 48

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

SHARING PLATES

PALM HEART & 64 AVOCADO SALAD (NEW)

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

BURRATA SALAD 8.2

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

SMOKED SALMON & AVOCADO 68

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

HALLOUMI & 65 AVOCADO BRUSCHETTA

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



PALM HEART & AVOCADO SALAD



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 2

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

SICILIAN SEAFOOD PASTA 8 9

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 in-house, served with quinoa tabbouleh, hazelnut, beetroot and avocado with honey and dill vinaigrette.

AVOCADO CAESAR 62/74/74/80

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

Plain/Chicken/Halloumi/Marinated prawns

MEDITERRANEAN SUPERFOOD 🚳

74/84/84/90

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 🏟



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, Parmigiano Reggiano and quinoa, sesame with a pomegranate and zaatar vinaigrette.

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 prawns

SANDWICHES

CHICKEN CLUB

7 2

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 4

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

BEEF SHORT RIB PIADINA

98

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

MEDITERRANEAN PIADINA

78

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

88

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

QUATTRO FORMAGGI RAVIOLI

7 4

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

7 9

7 2

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

RIGATONI ALL'ARRABBIATA

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

BLACK TRUFFLE CAMERONI

CAMERONI 118

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

ROASTED PUMPKIN RISOTTO

76

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

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.



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

GREEK GRILLED CHICKEN 115

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

CONFIT LAMB SHOULDER (NEW) 160

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

GRILLED SALMON & QUINOA 124

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

MOROCCAN WAGYU MEATBALLS 125

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

BRAISED SHORT RIB 165

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

SIDES

135

PADRÓN PEPPERS (NEW)	2 9
SAUTÉED POTATOES	2 5
GREEN SALAD	2 6
SAUTÉED KALE, ASPARAGUS AND BROCCOLI	2 8
MASHED POTATOES	2 8
SAUTÉED ASPARAGUS	2 9



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.

	MOCKIAILS	
40	SPARKLING STRAWBERRY (Light and fresh blend of strawberry, basil, cranberry juice and ginger ale.	36
40	Refreshing mix of fresh Sicilian lemon, organic agave, mint and ginger ale.	36
40 milla.	ARANCIATA ROSSA (**) Italian-inspired blend of blood orange, pineapple juice, organic agave and soda.	36
40	WATERMELON FIZZ Sparkling mix of watermelon, lemon, grapefruit and soda.	36
40	KIWI MOJITO Bright blend of fresh kiwi, apple juice, lime, mint and soda.	36
3 8 el	PASSION FRUIT MOJITO Mix of passion fruit, soda, orange, lime and pineapple, garnished with mint.	3 6
	FRESH LEMON & MINT Middle Eastern classic with fresh lemon juice and mint leaves, served over crushed ice.	36
3 7	·	
	HOMEMADE ICED TEAS	
3 7	HOMEMADE ICED TEAS	
<i>3</i> ,	BUTTERFLY PEA	3 0
	PEACH	3 0
3 7	HONEY, LEMON & GINGER	3 0
	ICED COFFEE	
3 7	FRENCH ICED MOCHA	36
<i>3</i> ,	MATCHA FRAPPÉ	36
	DATE FRAPPÉ	3 6
3 1	FRAPPÉ	3 4
	ICED LATTE	3 0
	ICED SPANISH LATTE	3 2
	SPARKLING	
2/30	BATEEL SPARKLING DATE OR POMEGRANATE	7 2
2/30	Sugar-free, non-alcoholic sparkling beverage made from apples, Bateel's finest organic dates and all-natural	
14	pomegranate. 750ml	
2 0		
	40 40 anilla. 40 40 38 el 37 37 37 37 31	Light and fresh blend of strawberry, basil, cranberry juice and ginger ale. 40 SICILIAN LEMONADE ⊕ Refreshing mix of fresh Sicilian lemon, organic agave, mint and ginger ale. 40 ARANCIATA ROSSA ⊕ Italian-inspired blend of blood orange, pineapple juice, organic agave and soda. 40 WATERMELON FIZZ Sparkling mix of watermelon, lemon, grapefruit and soda. 40 KIWI MOJITO Bright blend of fresh kiwi, apple juice, lime, mint and soda. 38 PASSION FRUIT MOJITO Mix of passion fruit, soda, orange, lime and pineapple, garnished with mint. FRESH LEMON & MINT Middle Eastern classic with fresh lemon juice and mint leaves, served over crushed ice. 37 HOMEMADE ICED TEAS 37 BUTTERFLY PEA PEACH HONEY, LEMON & GINGER ICED COFFEE 37 FRENCH ICED MOCHA MATCHA FRAPPÉ DATE FRAPPÉ ICED LATTE ICED SPANISH LATTE SPARKLING BATEEL SPARKLING DATE OR POMEGRANATE SUgar-free, non-alcoholic sparkling beverage made from apples, Bateel's finest organic dates and all-natural pomegranate. 750ml

MOCKTAILS

SMOOTHIES & SHAKES

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) 19	123	TIRAMISU LATTE (NEW)	2 9
CAPPUCCINO	2 5	Coffee layered with cream, milk and chocolate.	
CAFFÈ LATTE	2 5	and chocolate.	
MATCHA LATTE	2 9	ROYAL SAFFRON MOCHA	3 9
AMERICANO	2 3	Coffee layered in chocolate and saffron with organic date syrup.	
TURKISH COFFEE	2 7	DATE LATTE	2 9
CARDAMOM TURKISH COFFEE	2 9	Coffee with date syrup, topped	2 9
ESPRESSO MACCHIATO	2 2	with whipped cream.	
FLAT WHITE	2 5	SPANISH LATTE	2 9
CORTADO	2 4	Coffee with condensed milk, date	
CAFFÈ MOCHA	2 9	syrup and steamed milk.	
FRENCH PRESS WITH	3 7	CAFFÈ CARAMEL	2 9
SINGLE ORIGIN COFFEE		Coffee with caramel syrup, finished with cream and caramel.	
COMPLEMENT YOUR COFFEE		DATE AFFOGATO	3 9
Low-fat milk/Skimmed milk/Soya milk/ Almond milk/Coconut milk/Oat milk		Rich Bateel espresso poured over artisanal date gelato.	0 /
BATEEL SIGNATURE QAHWA		VALRHONA HOT CHOCOLATE	3 7
Arabic coffee, in light or dark roast, served in a dallah flask with organic rhutab dates.		French Valrhona hot chocolate finished with foamed milk.	
Small (three dates)	3 9	VEGAN HOT CHOCOLATE	3 2
Medium (seven dates) Large (nine dates)	7 2 9 4	Dairy-free hot chocolate made with almond milk.	5 2
SPICED ROYAL QAHWA	5 6		
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 table.		HAZELNUT SYRUP / PASSION FRUIT SYRUP DATE SYRUP / WHIPPED CREAM EXTRA ESPRESSO	
Classic roast	3 8	SINGLE ORIGIN BEANS	5
Infused with cardamom	4 2		

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 4 Rooibos tea with rosebuds, marigold and vanilla. CHAMOMILE 2 4 Fine chamomile tea with a floral aroma. LEMON & GINGER 3 2 Black tea with ginger, lemon, honey and cinnamon. TRADITIONAL MOROCCAN 3 9 / 6 2 Moroccan speciality of green tea and mint leaves. Small/Large

BLACK

DARJEELING'S FINEST	2 4
Premium black tea with a delicate sweetness.	
EARL GREY FLEURS BLEUES	2 4
Balanced black tea with light floral and citrus notes.	
ENGLISH BREAKFAST	2 4
Blend of the finest Yunnan	

GREEN

JASMINE	2 4
Delicate tea with the aroma of jasmine blossoms.	
CHINESE GREEN	2 4
Premium green tea with a mild and refreshing taste.	
MINT	2 4
Cool and clear mint tea with an invigorating flavour.	
SENCHA ARIAKE	2 4
Mild Japanese green tea with uplifting floral notes.	



BATEEL CATERING

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