MAIN MENU

APPETISERS & SOUPS

A selection of wholesome appetisers and soups served with Bateel's freshly-baked bread. Gluten-free bread is available on request.

SOUPS

Mediterranean Farro — 46
SIGNATURE DISH

A hearty soup with borlotti beans, farro grains, fresh kale and a medley of Mediterranean herbs.

Minestrone NEW — 52

A rich beef broth soup with mini meatballs, Umbrian beans, Orzo pasta, crispy croutons and Parmigiano Reggiano.

Roasted Pumpkin — 48

Seasonal pumpkin soup blended with cannellini beans and garnished with chilli oil, pumpkin seeds and crunchy herby pangrattato.

Tomato & Burrata — 48

Classic tomato soup enhanced with creamy burrata and a pistachio and basil pesto.

Asparagus — 46

Classic French asparagus soup.

Mushroom — 46

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

Lentil — 46

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

Vegan

All prices are inclusive of VAT.

Minestrone

APPETISERS

Smoked Salmon & Avocado 6 5

Scottish smoked salmon and avocado with marinated beetroot, horseradish creme and a honey mustard vinegrette.

Halloumi & Avocado Bruschetta 6 2

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

Smoked Salmon & Avocado

SALADS

Bateel's selection of healthy salads are made with the finest ingredients and served with an assortment of signature dressings.

Superfood — 68 / 79 / 79 / 84

SIGNATURE DISH

Quinoa, lentils, beetroot, butternut squash, baby spinach, kale and broccoli, topped with mixed seeds, walnuts and avocado dressing.

Plain / Chicken / Halloumi / Marinated prawns

Avocado Caesar — 59 / 70 / 72 / 75

Classic salad with crunchy baby gem lettuce, sliced avocado, zaatar-spiced croutons and Parmigiano Reggiano with caesar dressing.

Plain / Chicken / Halloumi / Marinated prawns

Bateel Green Bowl — 67 / 78 / 78 / 83

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

Glazed Hot Smoked Salmon — 86

Salmon marinated in Bateel syrup and hot smoked inhouse, served with quinoa tabbouleh, beetroot and avocado with honey and dill vinaigrette.

King Prawn & Mango — 79

Marinated king prawns and sliced avocado served with a fresh mango and chia salad, dressed with Alphonso mango and white balsamic salsa.

Vegan

All prices are inclusive of VAT.

Spicy Cauliflower 74

Roasted spiced cauliflower and pomegranate salad, with lentils, rocket and radishes, topped with feta and pistachios and finsihed with a tahini maple dressing.

Quinoa & Cranberry 64 / 77

Quinoa mixed with dried cranberries, fresh avocado, roasted pumpkin, plum tomatoes and hazelnut.

Plain / Halloumi

Glazed Hot Smoked Salmon

SANDWICHES

Our Mediterranean-inspired sandwiches and wraps are crafted using farm-fresh ingredients and signature Bateel homemade bread. A gluten-free menu is available on request.

Chicken Club 67

SIGNATURE DISH

Irresistible layers of tomato, avocado and fried egg, served with a choice of toasted sliced white, wholewheat or Bateel date bread.

Beef Short Rib Club 82

Braised beef short rib layered with avocado, Esspelte pepper aioli, tarragon omelet with a choice of toasted sliced white, wholewheat or Bateel date bread.

Tuna Piadina 72

Mediterranean white tuna, melted mozzarella, pistachio and basil pesto, red pepper piperade, served between a thin, crisp Italian style flatbread.

Beef Short Rib Ciabatta 92

Slow-braised beef short rib, melted taleggio, truffle mushroom mustard, Tropea onion jam and wild rocket, served on toasted ciabatta.

Halloumi Club 66

Fresh grilled halloumi, aubergine, peppers, artichoke, avocado, pomegranate and baba ganoush, served with garden greens.

All prices are inclusive of VAT.

Beef Short Rib Club

PASTAS & RISOTTOS

Savour wholesome recipes that feature authentic,
freshly-made Bateel pasta from the wheat fields of Umbria, Italy.
Gluten-free pastas are available on request.

Rigatoni All'Arrabbiata 69

SIGNATURE DISH

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

Braised Short Rib Cannelloni NEW 98

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

Quatro Formaggi Bake 92

Conchiglie pasta shells stuffed with broccoli and walnut pesto, ricotta, pangrattato baked in a four-cheese sauce with tomato and buffalo mozzarella.

Mushroom Carbonara 74

Linguine pasta with crispy shiitake and porcini mushrooms, peas and spinach, finished in a light and creamy cashew vegan sauce.

Lobster Spaghettini 149

Canadian lobster tail and spaghettini pasta with a San Marzano tomato sauce, served with pepperoncino and basil.

Pesto Fusilli 69 / 79

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

Plain / Chicken

Chicken Fusilli 77

Perfectly-prepared fusilli with chicken, mushrooms, garlic and parsley, served in a creamy sauce made from fresh labneh.

Vegan

All prices are inclusive of VAT.

Mushroom Risotto

74 / 84

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

Plain / Chicken

Braised Short Rib Cannelloni

INSPIRED MAINS

Bateel's curated selection of main courses celebrate
the wonder of culinary discovery with Mediterranean flair.

Grilled Salmon & Quinoa 118

SIGNATURE DISH

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

Wild Black Cod NEW 148

Pan seared Northern Pacific black cod, served on a bed of basque-style chickpeas, roasted peppers, tomatoes and broccolini.

Braised Short Rib NEW 155

Slow cooked short rib served with a creamy mushroom polenta, sweetheart cabbage and heritage carrots..

Organic Mediterranean Seabass 144

Pan-roasted seabass fillet with lightly spiced aubergine, tomato basil coulis, shaved fennel salad and a cucumber and dill Greek yoghurt.

Wagyu Beef Meatballs 112

Italian style meatballs, Umbrian lentils and beef bresaola stew topped with burrata and covered in a rich Pomodoro and fresh basil sauce.

Sicilian Chicken Piccata 108

Corn-fed chicken breast stuffed with spinach and ricotta, served with a saffron, lemon and Parmigiano Reggiano risotto.

All prices are inclusive of VAT.

Essential Extras

Sautéed potatoes	2 2
Green salad	2 2
Sautéed kale, asparagus and broccoli	2 4
Sautéed asparagus	2 6
Mashed potatoes	2 5

Braised Short Rib

CHILLED BEVERAGES

Reset and refresh with our exclusive selection of chilled drinks that are crafted using healthy, natural ingredients.

SMOOTHIES

Passion Fruit Smoothie 39

A refreshing blend of passion fruit, mango, pineapple and apple with a dash of Bateel's passion fruit syrup.

Bateel Shake 39

Signature blend of artisan vanilla ice cream, milk, organic rhutab dates and a shot of dark, rich espresso.

Avocado & Date Smoothie 39

Deliciously fresh Australian avocados blended with Bateel's finest organic rhutab dates.

Spicy Raspberry

DETOX JUICES

Charcoal Detox 3 5
A blend of cherry, banana, blackberries, blackcurrant, blueberries and active charcoal.

Orange Detox 3 5
A cleansing blend of fresh orange, pineapple, carrot and ginger.

Green Cold Press 3 5
A unique blend of spinach, apple, cucumber, celery, pineapple, lemon and ginger.

Red Cold Press 3 5
The perfect detox combination of beetroot, carrot, apple, cucumber, lime and ginger.

MOCKTAILS

Spicy Raspberry NEW 3 4
A fruity and fiery blend of fresh raspberry, orange, grapefruit, mint with a hint of chilly.

Mediterranean Mule NEW 3 4
A refreshing citrus blend of ginger ale, lime juice, figs, and pomegranate with organic date syrup.

Passionfruit Mojito NEW 3 4
A flavourful non-alcoholic mix of lemon soda, passionfruit, orange, lime and pineapple, garnished with mint.

Pomegranate Mojito 3 4
Fresh pomegranate juice with mint, lime and soda.

Date & Fig Lemonade 3 4
A refreshing blend of figs, zesty lemons and classic date syrup.

Fresh Lemon & Mint 3 4
A Middle Eastern classic that blends fresh lemon juice with mint leaves, served over crushed ice.

All prices are inclusive of VAT.

FRESH JUICES

Orange	29
Carrot	29
Green Apple	29
Orange & Carrot	29
Pineapple	29

MILKSHAKES

Date	36
Vanilla	36
Chocolate	36
Strawberry	36
Date & Pistachio NEW	36

HOMEMADE ICED TEAS

Rooibos	28
Honey, Lemon & Ginger	28
Peach	28

ICED COFFEE

Frappé	32
Iced Pistachio Cream Lattè NEW	29
Iced Lattè	28
Iced Mocha	28
Iced Matcha Lattè	28
Iced Spanish Lattè	28

All prices are inclusive of VAT.

SPARKLING

Bateel Sparkling Date or Pomegranate 68

OUR SIGNATURE CELEBRATION DRINK

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

750ml

SOFT DRINKS

San Pellegrino 21 / 30

Sparkling water 500ml/1L

Acqua Panna 19 / 28

Still mineral water 500ml/1L

Local Water 330ml 12

Soft Drinks 19

Mediterranean Mule

SPECIALIST TEAS

Savour fine, fresh tea varieties of the highest quality,
curated to satisfy even the most discerning connoisseur.

INFUSIONS

Rooibos Des Vahinés — 22
Rooibos tea with rosebuds, marigold and vanilla.

Chamomile — 22
Fine chamomile tea uplifted with a floral aroma.

Lemon & Ginger — 29
Black tea with ginger, lemon, honey and cinnamon.

Traditional Moroccan — 36 / 59
Moroccan speciality using green tea and mint leaves.

Small / Large

BLACK

Darjeeling's Finest — 22
Premium black tea with delicate sweet notes.

Earl Grey Fleurs Blues — 22
Balanced black tea with light floral and citrus hints.

English Breakfast — 22
Invigorating blend of the finest Yunnan and Assam tea.

All prices are inclusive of VAT.

GREEN

Jasmine 22
Delicate tea with the aroma of jasmine blossoms.

Chinese Green 22
Premium green tea with a mild and refreshing taste.

Mint 22
Cool and clear mint tea with an invigorating flavour.

Sencha Ariake 22
Mild Japanese green tea with uplifting floral notes.

Lemon & Ginger

COFFEE & COCOA

Bateel's 100% Arabica coffee is a speciality blend of beans sourced from Brazil's Santos area and Ethiopia's Djimmah region.

Bateel Signature Qahwa

Lightly roasted Arabic coffee, served in a dallah flask with organic rhutab dates.

Small (three dates)	37
Medium (seven dates)	68
Large (nine dates)	94

Spiced Royal Qahwa 53

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

Date Seed Coffee NEW

An invigorating caffeine-free and antioxidant coffee, made from roasted date seeds and brewed fresh at your table.

Classic Roast	35
Infused with Cardamom	39

Espresso (Single / Double)	17 / 21
Cappuccino	22
Caffè Lattè	22
Matcha Lattè	26
Americano	20
Turkish Coffee	23
Cardamom Turkish Coffee	25
Espresso Macchiato	20
Cortado	21
Flat White	22

Enhance your drink with our organic Sumatra beans

All our coffees are served with an organic rhutab date.

All prices are inclusive of VAT.

Pistachio Cream Lattè NEW — 29
Coffee with pistachio, topped with cream and caramelised pistachios.

Date Lattè — 27
Coffee with date syrup, topped with whipped cream.

Caffè Caramel — 27
Coffee with caramel syrup, finished with cream and caramel.

Dark Caffè Mocha — 27
Coffee with dark chocolate, topped with whipped cream.

Date Affogato — 37
Rich Bateel espresso poured over artisanal date ice cream.

Spanish Lattè — 27
Coffee with condensed milk, date syrup and steamed milk.

Valrhona Hot Chocolate — 35
French Valrhona hot chocolate finished with foamed milk.

Vegan Hot Chocolate — 29
Dairy-free hot chocolate made with almond milk.

ENHANCE YOUR DRINK

Caramel syrup / Vanilla syrup / Hazelnut syrup / Whipped cream / Extra espresso — 8

Organic Sumatra beans — 5

Complement Your Coffee

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

All prices are inclusive of VAT.

Pistachio Cream Lattè