



PRESS RELEASE
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Café Bateel launches new menu inspired by Mediterranean summer

Curated selection of dishes crafted by artisans using the finest seasonal ingredients

UAE and KSA - Award-winning Mediterranean restaurant, Café Bateel, has launched its summer menu across all locations and delivery platforms in the UAE and KSA. Following an extensive process of careful ingredient sourcing and inspired culinary crafting, Café Bateel's summer menu is a celebration of wholesome dishes with authentic flavours.

The new summer menu is a testament to the creativity and expertise of Chef Nicholas Cuadrado, Culinary Director at Café Bateel, and his team. "At Café Bateel, our menus are driven by quality and authenticity to bring a true Mediterranean experience to guests. Our team of artisan chefs are extremely passionate about the rich food culture of the region, meticulously sourcing the best of the best ingredients, from traditional French flour to Italian black truffles. We're certain that guests will enjoy our carefully curated summer dishes, which express the incredible seasonal bounty of the Mediterranean," he explained.

Inspired by the outstanding ingredients he discovered during his culinary travels to Italy, France, Spain and Greece, Chef Cuadrado curated a menu that explores a symphony of flavours, quality and freshness to highlight the best of Mediterranean cuisine through skilfully-composed dishes such as:

- The **Green Shakshuka** pairs a nutritious sauce of green summer vegetables with a zesty salsa verde atop toasted organic sourdough bread, which is accompanied by a mâché and rocket salad.

- The **Truffle Scrambled Eggs** are made from free-range eggs and white Italian butter infused with Tartufi Morra black truffle, served with asparagus spears on a toasted light and fluffy croissant.
- The **Sicilian Seafood Pasta** is a warm salad hosting fresh baby calamari, shrimp, paccheri pasta, and roasted pepper tossed in a crunchy Calabrian chilli and pistachio pangrattato.
- The **Quattro Formaggi Ravioli** features egg pasta, freshly prepared in-house, paired with four fine Italian cheese varieties and served in a roasted pepper and plum tomato sauce.
- The **Red Snapper Primavera** is a Mediterranean-style fish dish that is pan-fried and paired with a light farro risotto and summer vegetables in a delicate herb butter sauce.
- A remastered presentation of Café Bateel's famous date pudding, the **Date Trilogy** is presented as a trio of mini date puddings crafted from Bateel's organic dates, which are served with vanilla, cardamom, coffee sauces, and fior di latte gelato.
- The **Strawberry and Pistachio Tiramisu** showcases layers of pistachio madeleine sponge, soaked in fresh strawberry and covered in Italian mascarpone.
- The **Kiwi Mojito, Watermelon Fizz, Summer Detox, and the Breakfast Smoothie** are perfect for quenching the thirst during the warmer months. For the coffee aficionado, savour a **French Press** made with premium single-origin coffee, or the **Royal Saffron Mocha** with coffee layered in chocolate and saffron with Bateel organic date syrup to complete the dining experience.

For more information, please visit [@cafe.bateel](https://www.instagram.com/cafe.bateel) and [bateel.com/cafe](https://www.bateel.com/cafe).

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About Café Bateel

Established in 2007, Café Bateel is an award-winning Mediterranean restaurant renowned for its sophisticated dishes, exquisite quality, and profound hospitality. The restaurant introduces authentic, Mediterranean-inspired dishes for guests to indulge in a tempting selection of delicious, wholesome dishes and beverages curated using the finest natural ingredients and served in a welcoming atmosphere.

A proud winner of the BBC Good Food Middle East Award for Best Café in the UAE in 2022, Best Bakery and Café in 2021 and Best Healthy Eating Restaurant in 2020 and selected as Saudi Arabia's Best Restaurant at the World Culinary Awards in 2021.

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