Café Bateel منتبك

GLUTEN-FREE MENU

SPICY TOMATO & QUINOA

A hearty soup of blended chickpeas, quinoa, onion and fresh tomatoes.

39

ASPARAGUS

A delicate asparagus soup garnished with fresh parsley.

39

LENTIL

A hearty black lentil soup with potatoes, served with lemon.

39

TOMATO

Classic tomato soup garnished with baby mozzarella and arugula pesto.

39

SALADS

CAESAR

Romaine hearts with Parmigiano Reggiano cheese and Caesar dressing.

Plain / Chicken / Marinated prawns

46/57/62

PRAWN & BABY SPINACH

Lemon marinated prawns, avocado, quinoa, tomatoes and baby spinach, paired with Bateel Parmigiano Reggiano cheese dressing.

61

MEDITERRANEAN TUNA

Tuna Ventresca with avocado served on quinoa, kale, cherry tomatoes, mushrooms, onions, drizzled with a creamy lemon dressing.

59

BATEEL POKE BOWL

Quinoa tabbouleh, avocado, wild rocket roasted butternut squash, beetroot, zucchini, onion, grilled halloumi, cherry tomatoes and kale pesto.

Chicken zaatar / Marinated prawns / Seared tuna Saku

68

AVOCADO

Mixed greens, avocado, cherry tomatoes, asparagus, Parmigiano Reggiano cheese and Caesar dressing.

Plain/Chicken/Marinated prawns

54/64/69

QUINOA TABBOULEH

Quinoa with mint leaves, pomegranate, onions, cucumber, parsley, tomatoes and citrus lemon dressing.

5 1

WILD ROCKET

Wild rocket leaves with sautéed mushrooms, cherry tomatoes, pine nuts and Parmigiano Reggiano cheese, dressed with Bateel date balsamico.

47

SUPERFOOD

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

Plain / Chicken / Halloumi

59 / 69 / 69

SANDWICHES

BATEEL CLUB

Tomatoes, avocado and egg, layered between your choice of toasted gluten-free bread.

Tuna/Chicken

67

HALLOUMI CLUB

Grilled halloumi, aubergine, peppers, artichoke, avocado, pomegranate and Baba Ganoush served with garden greens.

67

UMBRIAN QUINOA RIGATONI

Gluten-free pasta served with an Umbrian sauce, asparagus, green peas, French beans, grilled artichoke and onions.

73

TIGER PRAWN SPAGHETTI

Gluten-free spaghetti with marinated Tiger prawns served in a cherry tomato and crab bisque, garnished with lemon and basil.

8 2

QUINOA RIGATONI ALL' ARRABIATA

Gluten-free pasta with Ligurian olives, cherry tomatoes, Parmigiano Reggiano cheese and a spicy tomato sauce.

7 1

THREE CHEESE QUINOA RIGATONI

Gluten-free pasta in a creamy yet light sauce featuring mascarpone, Parmigiano Reggiano and pecorino cheese.

64

CHICKEN FUSILLI

Gluten-free pasta spirals with chicken, mushrooms, garlic and parsley in a creamy sauce made with fresh labneh.

7 4

PRAWN FUSILLI

Gluten-free pasta served with marinated prawns and a hint of coriander with a creamy tomato sauce.

76

MUSHROOM RISOTTO

Arborio risotto with fresh shiitake, cep, black trompette, Cardoncello, button and chiodini mushrooms, fresh parsley and Parmigiano Reggiano cheese.

61

MAIN COURSES

BATEEL CHICKEN SALTIMBOCCA

Corn-fed chicken breast filled with mozzarella, fresh sage and sun-dried tomatoes, served with a potato gratin, grilled asparagus and chicken jus.

89

GRILLED SALMON & QUINOA

Grilled salmon on a light quinoa risotto featuring fresh coriander, asparagus, peas, zucchini and an Iranian dry lemon zaatar sauce.

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RIBEYE STEAK

Grilled Australian rib-eye steak served with a healthy superfood salad, quinoa, lentils, beetroot, butternut squash, baby spinach, kale, mixed seeds and avocado dressing.

103

BEEF TAGLIATA

Beef tenderloin, homemade mashed potatoes, baby carrots, mushroom sauce and mixed salad.

9 4

DESSERTS

Choose from our delicious selection of gluten-free desserts, available at our confectionary counter.

Café Bateel سبتيل