

# 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 (KCAL 509) 6 2

Slow-cooked Roscoff onions from Brittany, roasted beef broth and a homemade baguette crouton with caramalised Comté and Gruyère.

## ROASTED PUMPKIN © KCAL 174 65

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

## TOMATO & BURRATA (1) (2) KCAL 238 65

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

## ASPARAGUS (i) KCAL 228 6 0

Classic French asparagus soup.

### LENTIL © KCAL 246 58

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

### SHARING PLATES

## BATEEL MEZZA PLATE (A) KCAL 780 9 5

A platter featuring beetroot hummus, baba ghanoush, red zaatar labneh, quinoa tabbouleh, carrot and cumin hummus, olives and goats' cheese.

### BURRATA SALAD (A) (E) KCAL 768 105

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

# HALLOUMI & 7 6 AVOCADO BRUSCHETTA (A) (CO) KCAL 575

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

# SMOKED SALMON 8 9 & AVOCADO TARTINE (A) KCAL 510

Scottish smoked salmon served on crushed avocado toast, garnished with beetroot tartar and lemon labneh.



**BURRATA 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

#### 8 9 DATE & FIG (NEW) KCAL 637

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

#### SICILIAN 105 SEAFOOD PASTA ( ) ( ) KCAL 238

Warm salad with fresh baby calamari and shrimp, paccheri pasta and roasted pepper, tossed in crunchy Calabrian chilli and pistachio pangrattato.

#### **GLAZED HOT** 129 SMOKED SALMON ( KCAL 738

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 (A)

79/94/94/109

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

Plain KCAL 448 / Chicken KCAL 505 / Halloumi KCAL 561 / Marinated prawns KCAL 425

### **MEDITERRANEAN** SUPERFOOD (1) (2) (8) 84/99/99/104

Quinoa, beetroot, baby spinach, pomegranate, squash, sautéed kale, roasted celeriac, black rice and puffed Italian farro with black olive and citrus dressing.

Plain KCAL 370 / Chicken KCAL 434 / Halloumi KCAL 634 / Marinated prawns KCAL 684

### LENTIL & ROASTED CORN (®) 87/102

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 KCAL 589 / Halloumi KCAL 845

#### BATFFI 82/97/97/102 **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 KCAL 302 / Chicken KCAL 347 / Halloumi KCAL 606 / Warinated prawns KCAL 618

### SANDWICHES

#### CHICKEN CLUB (1) KCAL 517 8 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 (1) KCAL 386 99

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

#### BEEF SHORT RIB PIADINA (1) KCAL 619 119

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

#### **MEDITERRANEAN** 98 PIADINA (1) (1) KCAL 549

Grilled Spanish red and yellow pepper, egaplant 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 (\*\*) KCAL 840 115

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

#### 95 QUATTRO FORMAGGI RAVIOLI (NEW) (H) KCAL 672

Ravioli filled with four Italian fine cheeses, served with a roasted pepper and plum tomato sauce, fresh basil, lemon pangrattato and 24-month Parmigiano Reggiano.

#### PESTO FUSILLI (A) (💮 92/107/112

Fusilli pasta enveloped in a pistachio and basil pesto, with semi-dried tomatoes. Plain KCAL 788 / Chicken KCAL 912 / Prawn KCAL 1102

#### 99 CHICKEN FUSILLI (1) KCAL 997

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

## RIGATONI ALL'ARRABBIATA (1) KCAL 638

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

## BLACK TRUFFLE CAMERONI (1) KCAL 866 149

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

#### 95 ROASTED PUMPKIN RISOTTO (NEW) (S) KCAL 442

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

#### MUSHROOM RISOTTO (1) 105/120

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

Plain KCAL 788 / Chicken KCAL 862

#### **BRAISED SHORT RIB** 128 CANNELLONI (A) KCAL 1214

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 (KW) KCAL 430 155

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

## GREEK GRILLED CHICKEN (NEW) KCAL 643 135

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

### CONFIT LAMB SHOULDER (NEW) KCAL 1049 165

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

## BRAISED SHORT RIB (NEW) KCAL 2331 1 7 5

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

# GRILLED SALMON 165

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

# MOROCCAN 159 WAGYU MEATBALLS (A) KCAL 645

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

### SIDES

SAUTÉED POTATOES KCAL 256	2 8
GREEN SALAD KCAL 50	2 3
SAUTÉED KALE, ASPARAGUS AND BROCCOLI KCAL 103	2 7
MASHED POTATOES KCAL 251	2 9
SAUTÉED ASPARAGUS KCAL 39	3 0



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.

0.3		0 -	- T T	TTO	
C V	1 ( )	( )	г н	IES	
, ) IV	1 ( )	( )		1 1 2 2 3	

BEETROOT & BANANA KCAL 310  Exotic combination of beetroot, banana, honey and coconut milk.	46	SPARKLING STRAWBERRY KCAL 79 Light and fresh blend of strawberry, basil, cranberry juice and ginger ale.	42
BERRY PROTEIN SHAKE KCAL 313  Protein-packed blend of peanut butter, Greek yoghurt, banana, blueberry and vanilla.	46	Refreshing mix of fresh Sicilian lemon, organic agave, mint and ginger ale.	42
AÇAÍ & BERRY KCAL 165  Balanced blend of açaí, blueberry, mango, banana and almond milk.	5 2	TAROCCO ROSSA (**) KCAL 111  Italian-inspired blend of red orange, pineapple juice, organic agave and soda.	42
AVOCADO & DATE KCAL 373  Fresh Australian avocados blended with organic dates and oat milk.	46	WATERMELON FIZZ KCAL 104  Sparkling mix of watermelon, lemon, grapefruit and soda.	40
DATE SHAKE KCAL 364  Fior de Latte blended with Bateel organic dates and fresh milk.	4 4	PASSION FRUIT MOJITO KCAL 131  Mix of passion fruit, soda, orange, lime and pineapple, garnished with mint.	42
DETOX JUICES		FRESH LEMON & MINT KCAL 207  Middle Eastern classic with fresh lemon juice and mint leaves, served over crushed ice.	40
ORANGE DETOX KCAL 70  Vitamin-packed blend of fresh orange, pineapple, carrot and ginger.	46	HOMEMADE ICED TEAS	
GREEN COLD PRESS KCAL 91 Chlorophyll-rich blend of spinach, apple, cucumber, celery, pineapple, lemon and ginger.	4 4	BUTTERFLY PEA KCAL 103  PEACH KCAL 120  HONEY, LEMON & GINGER KCAL 283	4 0 4 0 4 4
RED COLD PRESS KCAL 91  Detoxifying mix of beetroot, carrot, apple, cucumber, lime and ginger.	4 4	ICED COFFEE	
FRESH JUICES KCAL 108-149 Orange, Carrot, Green Apple, Pineapple, Orange & Carrot, Watermelon	3 6	MATCHA FRAPPÉ KCAL 387  DATE FRAPPÉ KCAL 584  ICED LATTE KCAL 118  ICED SPANISH LATTE KCAL 444  ICED SAUDI LATTE KCAL 128  FRENCH ICED MOCHA ( KCAL 181	42 42 40 40 40 37
WATER & SOFT DRINKS			
SAN PELLEGRINO 2 7 Sparkling water 500ml/1L	/39	SPARKLING	
ACQUA PANNA 2 7 Still mineral water 500ml/1L	/39	BATEEL SPARKLING DATE	9 5
LOCAL WATER 270ml	16	OR POMEGRANATE KCAL 67/KCAL 115  Sugar-free, non-alcoholic sparkling beverage made from apples, Bateel's	
SOFT DRINKS	2 4	finest organic dates and all-natural pomegranate. 750ml	

MOCKTAILS

# COFFEE & COCOA



TIRAMISU LATTE

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

ESPRESSO SINGLE KCAL 5 / DOUBLE KCAL 10	20/25	TIRAMISU LATTE (NEW) KCAL 474	40
CAPPUCCINO KCAL 201	2 9	Coffee layered with cream, milk and chocolate.	
CAFFÈ LATTE KCAL 191	2 9	and chocolate.	
MATCHA LATTE KCAL 163	40	ROYAL SAFFRON MOCHA 💮 KCAL446	4 2
AMERICANO KCAL 62	2 8	Coffee layered in chocolate and saffron with organic date syrup.	
TURKISH COFFEE KCAL 62	3 6	SAUDI LATTE KCAL 164	4 0
CARDAMOM TURKISH COFFEE KCAL 6	3 8	A unique blend of Bateel's signature	40
ESPRESSO MACCHIATO KCAL 102	2 7	Qahwa with espresso, steamed milk, date syrup and saffron.	
FLAT WHITE KCAL 24	2 9	syrup and samon.	
CORTADO KCAL 102	2 9	DATE LATTE KCAL 590	41
CAFFÈ MOCHA 🎯 KCAL 374	40	Coffee with date syrup, topped with whipped cream.	
FRENCH PRESS WITH SINGLE ORIGIN COFFEE KCAL 45	49	SPANISH LATTE KCAL 444	40
STROLL ORIGIN COLLECTION		Coffee with condensed milk, date syrup and steamed milk.	
COMPLEMENT YOUR COFFEE		CAFFÈ CARAMEL KCAL 365	4 0
Low-fat milk/Skimmed milk/Soya milk/ Almond milk/Coconut milk/Oat milk		Coffee with caramel syrup, finished	40
		with cream and caramel.	
		DATE AFFOGATO KCAL 228	4 2
BATEEL SIGNATURE SAUDI QAHWA		Rich Bateel espresso poured	
Lightly roasted Jazani coffee, served in a dallah flask with organic rhutab dates.		over artisanal date gelato.	
Ü		VALRHONA HOT CHOCOLATE KCAL 452	40
Small (three dates) KCAL 24  Medium (seven dates) KCAL 45	5 5 8 4	French Valrhona hot chocolate finished with foamed milk.	
,		militied with redirice mink.	
SPICED SAUDI QAHWA KCAL 140	7 2	VEGAN HOT CHOCOLATE KCAL 205	4 2
A Saudi Blend sourced from the high mountains of Jazan Region, infused with		Dairy-free hot chocolate made with almond milk.	
saffron and cardamom, served in a dallal flask with three organic rhutab dates.	h		
DATE SEED COFFEE		ENHANCE VOLD DRINK	
An invigorating caffeine-free and		ENHANCE YOUR DRINK	
antioxidant coffee, made from roasted date seeds and brewed fresh at your table	e.		
Classic Roast KCAL 193	5 2	CARAMEL SYRUP KCAL 82 / VANILLA SYRUP KCAL 84 / CARDAMOM SYRUP KCAL 89 / DATE SYRUP KCAL 84	9
Infused with Cardamom KCAL 198	5 7	WHIPPED CREAM KCAL 60 / EXTRA ESPRESSO KCAL 5	7
		SINGLE ORIGIN BEANS	7

# 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 KCAL 8  Rooibos tea with rosebuds, marigold and vanilla.	2 9
CHAMOMILE KCAL5	2 9
Fine chamomile tea with a floral aromo	1.
LEMON & GINGER KCAL 41	3 6
Black tea with ginger, lemon, honey and cinnamon.	
TRADITIONAL MOROCCAN	42/62
Moroccan speciality of green tea and mint leaves.	
Small KCAL 14 / Large KCAL 58	

## BLACK

DARJEELING'S FINEST KCAL 9	28
Premium black tea with a delicate sweetness.	
EARL GREY FLEURS BLUES KCAL 16	28
Balanced black tea with light floral and citrus notes.	
ENGLISH BREAKFAST KCAL 8	28
Blend of the finest Yunnan and Assam tea.	

## GREEN

JASMINE KCAL 18	28
Delicate tea with the aroma of jasmine blossoms.	
CHINESE GREEN KCAL 11	28
Premium green tea with a mild and refreshing taste.	
MINT KCAL 12	28
Cool and clear mint tea with an invigorating flavour.	
SENCHA ARIAKE KCALS	28
Mild Japanese green tea with uplifting floral notes.	



## BATEEL CATERING

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