

MEDITERRANEAN INSPIRED
CURATED BY BATEEL





ITALIAN BEAN ZUPPA

Our Umbrian beans and legumes provide an abundance of essential vitamins, filled with heartwarming goodness.

SOUPS & SANDWICHES

SOUPS

ITALIAN BEAN ZUPPA 5 2

Umbrian mixed bean soup, garlic and rosemary oil, toasted baguette croutons.

CLASSIC FRENCH ONION 5 5

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

ROASTED PUMPKIN 5 5

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

TOMATO & BURRATA 5 5

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

ASPARAGUS 4 9

Classic French asparagus soup.

LENTIL 4 9

Umbrian lentil soup with aromatic spices, served with zataar croutons and fresh lemon.

SANDWICHES

ITALIAN CHICKEN CIABATTA 7 8

Chicken breast and avocado, with plum tomatoes, gem lettuce and Caponata aioli.

CHICKEN CLUB 7 6

Tender chicken breast, omelette, avocado and an Espelette pepper and tarragon aioli.

SMOKED SALMON RYE 8 8

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

MEDITERRANEAN PIADINA 8 2

Grilled Spanish red and yellow pepper, eggplant and zucchini inside a crisp Italian flatbread with stracciatella cheese and pesto.

HALLOUMI & AVOCADO BRUSCHETTA 6 8

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



ITALIAN CHICKEN CIABATTA



MICRO GREENS & GRAINS

Micro greens are delicate tender shoots packed with antioxidants, rendering them a delicious and nutritious addition to any dish.

HEALTHY SALADS

MICRO GREENS & GRAINS ^{NEW} 8 6

Micro greens mixed with Umbrian grains, fine green beans, marinated goat cheese, date-syrup roasted baby carrots, finished with white balsamic vinaigrette.

SICILIAN PRAWN PASTA 9 2

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

AVOCADO CAESAR 6 5 / 7 8 / 7 8 / 8 4

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

Plain/Chicken/Halloumi/Marinated prawns

MEDITERRANEAN SUPERFOOD 7 8 / 8 8 / 8 8 / 9 5

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 7 4 / 8 6

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

BATEEL GREEN BOWL 7 5 / 8 7 / 8 7 / 9 5

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

BURRATA 8 6

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



SICILIAN PRAWN PASTA



ROAST PUMPKIN RAVIOLI

With a delicate texture and rich flavour, our handmade egg pasta has been meticulously crafted with artisanal care for a more authentic culinary experience.

PASTA & RISOTTO

ROASTED PUMPKIN RAVIOLI 7 8

Roasted pumpkin and ricotta ravioli, saffron butter emulsion, baby spinach, amaretti crumbs and roasted almonds, with aged Parmigiano Reggiano.

WILD MUSHROOM LASAGNA 8 8

Spinach, ricotta and mushroom lasagna, San Marzano tomato sauce, Reggiano cream sauce, topped with aged Parmigiano Reggiano.

SEAFOOD LINGUINE NERO 9 2

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

BLACK TRUFFLE CAMERONI 1 2 4

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

PESTO FUSILLI 7 5 / 8 8 / 9 5

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

CHICKEN FUSILLI 8 3

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

RIGATONI ALL'ARRABBIATA 7 6

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

MUSHROOM RISOTTO 8 2 / 9 2

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

Plain/Chicken



WILD MUSHROOM LASAGNA



GREEK GRILLED CHICKEN

Indulge in the Mediterranean flavours of tender, corn-fed chicken marinated in Greek herbs and spices, creating a wholesome and vibrant dish that captures the essence of Greek cuisine.

MAIN COURSES

GREEK GRILLED CHICKEN 1 1 9

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

GRILLED SALMON & QUINOA 1 2 8

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

MOROCCAN WAGYU MEATBALLS 1 2 9

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

SIDES

SAUTÉED POTATOES 2 6

GREEN SALAD 2 7

SAUTÉED KALE, ASPARAGUS AND BROCCOLI 2 9

MASHED POTATOES 2 9

SAUTÉED ASPARAGUS 3 0



MOROCCAN WAGYU MEATBALLS



CHOCOLATE & DATE FONDANT

Crafted with different date varieties from our farms in Saudi Arabia, Bateel's signature desserts are decadent, indulgent and delightfully flavourful.

DESSERTS

SIGNATURE DESSERTS

CHOCOLATE & DATE FONDANT 5 8

Classic chocolate fondant with date and almonds truffles, served with vanilla gelato.

DATE TRILOGY 7 6

Trio of mini date puddings, each made with a different variety of Bateel organic date, served with three sauces and fior di latte gelato.

STICKY TOFFEE PUDDING 6 9

Bateel's next generation date pudding, served warm with a sticky date infused dark muscovado sauce and pecan yoghurt gelato.

DATE FRENCH TOAST 6 4

Warm brioche French toast served with toffee sauce, Chantilly cream, raspberry coulis and fresh berries.

KHOLAS PECAN PIE 4 2

Freshly-baked pie with crunchy pecans, Bateel date syrup and Kholas dates, topped with caramelised pecans.

KHOLAS PISTACHIO PIE 4 2

Crunchy pie made with premium pistachios, Bateel date syrup and ripe Kholas dates.

GELATO

ARTISAN GELATO 3 6

Two scoops of your choice:

Madagascan vanilla/Single origin chocolate
Terracina strawberry/Sicilian pistachio
Greek yoghurt and pecan

RASPBERRY SORBET 3 6

Light and smooth sorbet made from fresh raspberries.

RHUTAB PLATTER

Three/five/seven dates 14/20/27

DATE AFFOGATO 4 2

Rich Bateel espresso poured over artisanal date gelato.

CLASSIC DESSERTS

BASQUE CHEESECAKE 4 4

Classic Basque-style caramelised cheesecake served with blueberry compote.

SEASONAL FRUIT TART 4 9

A delicate and flaky tartlet with a luscious filling, finished with fresh seasonal fruits or berries.

BLUEBERRY CHEESECAKE 4 4

Light cream cheese layered on a crunchy biscuit base and topped with blueberries.

MADAGASCAR DARK CHOCOLATE CAKE 4 6

Aromatic chocolate biscuit base topped with tonka bean cream, Madagascar dark chocolate mousse, crispy praline and feuilletine.

TIRAMISU 4 6

Savoiardi biscuit infused with espresso and date syrup, layered between light mascarpone mousse and finished with a dusting of cocoa.

VANILLA MILLEFEUILLE 4 4

Layered French puff pastry with smooth vanilla cream.

DATE CAKE 4 6

Date syrup and pecan sponge cake layered between date-infused whipped mascarpone cream.

CHOCOLATE RASPBERRY CAKE 4 4

Vegan raspberry cake with a creamy ganache on a crunchy chocolate biscuit base.

STRAWBERRY TART 4 6

Fresh chocolate tart filled with vanilla custard and finished with the season's finest strawberries.

ENHANCE YOUR DESSERT

CARAMEL SAUCE / CHOCOLATE SAUCE / STRAWBERRY SAUCE / WHIPPED CREAM / CARAMELISED PECANS / DATE SYRUP 9



ROSE LEMONADE

Our chilled beverages are handcrafted to order using the freshest ingredients, for the optimum in flavour and nutrition.

CHILLED BEVERAGES

SMOOTHIES & SHAKES

RASPBERRY & PISTACHIO SHAKE 4 2

A blend of raspberry, pistachio, and fresh milk.

BERRY PROTEIN SHAKE 4 2

Protein-packed blend of nut free butter, Greek yoghurt, banana, blueberry and vanilla.

AÇAÍ & BERRY 4 2

Balanced blend of açai, blueberry, mango, banana and almond milk.

AVOCADO & DATE 4 2

Fresh Australian avocados blended with organic dates and oat milk.

DATE SHAKE 3 9

Fior de Latte blended with Bateel organic dates and fresh milk.

DETOX JUICES

CHARCOAL DETOX 3 9

Cherry, banana, blackberry, blackcurrant, blueberry and active charcoal.

ORANGE DETOX 3 9

Vitamin-packed blend of fresh orange, pineapple, carrot and ginger.

GREEN COLD PRESS 3 9

Nutrient-rich blend of spinach, apple, cucumber, celery, pineapple, lemon, ginger.

RED COLD PRESS 3 9

Detoxifying mix of beetroot, carrot, apple, cucumber, lime and ginger.

FRESH JUICES 3 3

Orange/Carrot/Green apple/Pineapple/
Orange & carrot

SPARKLING

BATEEL SPARKLING DATE OR POMEGRANATE 7 6

Sugar-free, non-alcoholic sparkling beverage made from apples, Bateel's finest organic dates and all-natural pomegranate. 750ml

MOCKTAILS

ROSE LEMONADE 3 8

A bright and floral mixtures of rose water, red currant, ginger, orange juice, lemon juice, organic agave, and ginger ale.

PLUM SPRITZ 3 8

Refreshing blend of French Mirabelle plum, orange juice, thyme, organic agave, lime, and soda water.

SPARKLING STRAWBERRY 3 8

Light and fresh blend of strawberry, basil, cranberry juice and ginger ale.

SICILIAN LEMONADE 3 8

Refreshing mix of fresh Sicilian lemon, organic agave, mint and ginger ale.

PASSION FRUIT MOJITO 3 8

Mix of passion fruit, soda, orange, lime and pineapple, garnished with mint.

FRESH LEMON & MINT 3 8

Middle Eastern classic with fresh lemon juice and mint leaves, served over crushed ice.

HOMEMADE ICED TEAS

BUTTERFLY PEA 3 2

PEACH 3 2

HONEY, LEMON & GINGER 3 2

ICED COFFEE

ICED TIRAMISU 3 6

FRENCH ICED MOCHA 3 8

ICED MATCHA LATTE 3 8

DATE FRAPPÉ 3 8

ICED LATTE 3 2

ICED SPANISH LATTE 3 4

WATER & SOFT DRINKS

SAN PELLEGRINO 500ml/1L 2 3 / 3 2

ACQUA PANNA 500ml/1L 2 3 / 3 2

SOFT DRINKS 2 2



CHOCOLAT VIENNOIS

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

HOT BEVERAGES

COFFEE

ESPRESSO Single/Double 20 / 24

CAPPUCCINO 26

CAFFÈ LATTE 26

MATCHA LATTE 30

SPANISH LATTE 30

AMERICANO 24

TURKISH COFFEE 28

CARDAMOM TURKISH COFFEE 30

ESPRESSO MACCHIATO 23

FLAT WHITE 26

CORTADO 25

CAFFÈ MOCHA 30

FRENCH PRESS WITH 39

SINGLE ORIGIN COFFEE

TIRAMISU LATTE 30

Coffee layered with cream, milk and chocolate.

DATE LATTE 30

Coffee with date syrup, topped with whipped cream.

CAFFÈ CARAMEL 30

Coffee with caramel syrup, finished with cream and caramel.

CAFFÈ AFFOGATO 42

Rich Bateel espresso poured over artisanal vanilla gelato.

CHOCOLAT VIENNOIS  36

French hot chocolate with cream.

VALRHONA HOT CHOCOLATE 39

French Valrhona hot chocolate finished with foamed milk.

SIGNATURES

BATEEL SIGNATURE QAHWA

Arabic coffee, in light or dark roast, served with organic rhutab dates.

Three/seven/nine dates 42 / 78 / 99

DATE SEED COFFEE

Caffeine-free and high in antioxidants made from roasted date seeds.

Classic roast/with cardamom 40 / 44

SPICED ROYAL QAHWA

59

Qahwa with saffron and cardamom, served with three organic rhutab dates.

FINE TEAS

DARJEELING'S FINEST 26

EARL GREY FLEURS BLEUES 26

ENGLISH BREAKFAST 26

JASMINE 26

CHINESE GREEN 26

MINT 26

SENCHA FUKUYU 26

ROOIBOS DES VAHINÉS 26

CHAMOMILE 26

LEMON & GINGER 34

TRADITIONAL MOROCCAN

Small/Large 42 / 65

ENHANCE YOUR DRINK

CARAMEL SYRUP / VANILLA SYRUP / 8
HAZELNUT SYRUP / PASSION FRUIT SYRUP /
DATE SYRUP / WHIPPED CREAM / EXTRA ESPRESSO

SINGLE ORIGIN BEANS 5

COMPLEMENT YOUR DRINK

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

Café
Bateel

بتييل

BATEEL CATERING

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