

MEDITERRANEAN INSPIRED  
CURATED BY BATEEL



Extra Virgin  
Olive Oil

Made from the finest  
Croatian olives

*Bateel*  
Bateel

Date  
Balsamic  
Vinegar  
Classic

Crafted from Bateel's  
organic dates

100ml (3.38 oz)

## 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 5 5

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

### MEDITERRANEAN FARRO 5 2

Hearty blend of borlotti beans, farro grains, fresh kale and a mix of Mediterranean herbs.

### 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

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

## SHARING PLATES

### BURRATA SALAD 8 6

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

### SMOKED SALMON & AVOCADO 7 2

Scottish smoked salmon and avocado with marinated beetroot, crème and a honey dill vinaigrette served with rye croutons.

### HALLOUMI & AVOCADO BRUSCHETTA 6 8

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



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

### DATE & FIG 8 6

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

### GLAZED HOT SMOKED SALMON 9 5

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 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

## SANDWICHES

### CHICKEN CLUB 7 6

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 8 8

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

### BEEF SHORT RIB PIADINA 9 9

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

### MEDITERRANEAN PIADINA 8 2

Grilled Spanish red and yellow pepper, eggplant 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**  9 2

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

**QUATTRO FORMAGGI RAVIOLI** 7 8

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

**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.

**BLACK TRUFFLE CAMERONI** 1 2 4

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

**ROASTED PUMPKIN RISOTTO**  7 9

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

**MUSHROOM RISOTTO** 8 2 / 9 2

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

Plain/Chicken



**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**  1 3 9

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

**GREEK GRILLED CHICKEN**  1 1 9

Corn-fed baby chicken 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.

**BRAISED SHORT RIB** 1 6 9

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

**SIDES**

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SAUTÉED POTATOES 2 6

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GREEN SALAD 2 7

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SAUTÉED KALE, ASPARAGUS AND BROCCOLI 2 9

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MASHED POTATOES 2 9

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SAUTÉED ASPARAGUS 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.

## SMOOTHIES & SHAKES

### BEETROOT & BANANA 4 2

Exotic combination of beetroot, banana, honey and coconut 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

Fruit-forward mix of 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

Chlorophyll-rich blend of spinach, apple, cucumber, celery, pineapple, lemon and 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/Watermelon

## WATER & SOFT DRINKS

### SAN PELLEGRINO 2 3 / 3 2

Sparkling water 500ml/1L

### ACQUA PANNA 2 3 / 3 2

Still mineral water 500ml/1L

### LOCAL WATER 1 5

330ml

### SOFT DRINKS 2 2

## MOCKTAILS

### 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.

### TAROCCO ROSSA 3 8

Italian-inspired blend of red orange, pineapple juice, organic agave and soda.

### WATERMELON FIZZ 3 8

Sparkling mix of watermelon, lemon, grapefruit and soda.

### 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

### FRENCH ICED MOCHA 3 8

### MATCHA FRAPPÉ 3 8

### DATE FRAPPÉ 3 8

### FRAPPÉ 3 6

### ICED LATTE 3 2

### ICED SPANISH LATTE 3 4

## 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

## COFFEE & COCOA



TIRAMISU LATTE

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

<b>ESPRESSO (SINGLE / DOUBLE)</b>	2 0 / 2 4
<b>CAPPUCCINO</b>	2 6
<b>CAFFÈ LATTE</b>	2 6
<b>MATCHA LATTE</b>	3 0
<b>AMERICANO</b>	2 4
<b>TURKISH COFFEE</b>	2 8
<b>CARDAMOM TURKISH COFFEE</b>	3 0
<b>ESPRESSO MACCHIATO</b>	2 3
<b>FLAT WHITE</b>	2 6
<b>CORTADO</b>	2 5
<b>CAFFÈ MOCHA</b>	3 0
<b>FRENCH PRESS WITH SINGLE ORIGIN COFFEE</b>	3 9

#### COMPLEMENT YOUR COFFEE

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

#### BATEEL SIGNATURE QAHWA

Arabic coffee, in light or dark roast, served  
in a dallah flask with organic rhubab dates.

<b>Small (three dates)</b>	4 2
<b>Medium (seven dates)</b>	7 8
<b>Large (nine dates)</b>	9 9

#### SPICED ROYAL QAHWA 5 9

Qahwa with saffron and cardamom,  
served in a dallah flask with three  
organic rhubab dates.

#### DATE SEED COFFEE

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

<b>Classic roast</b>	4 0
<b>Infused with cardamom</b>	4 4

#### TIRAMISU LATTE 3 0

Coffee layered with cream, milk  
and chocolate.

#### ROYAL SAFFRON MOCHA 4 1

Coffee layered in chocolate and  
saffron with organic date syrup.

#### DATE LATTE 3 0

Coffee with date syrup, topped  
with whipped cream.

#### SPANISH LATTE 3 0

Coffee with condensed milk, date  
syrup and steamed milk.

#### CAFFÈ CARAMEL 3 0

Coffee with caramel syrup, finished  
with cream and caramel.

#### DATE AFFOGATO 4 1

Rich Bateel espresso poured  
over artisanal date gelato.

#### VALRHONA HOT CHOCOLATE 3 9

French Valrhona hot chocolate  
finished with foamed milk.

#### VEGAN HOT CHOCOLATE 3 5

Dairy-free hot chocolate made  
with almond milk.

#### ENHANCE YOUR DRINK

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<b>CARAMEL SYRUP / VANILLA SYRUP / HAZELNUT SYRUP / PASSION FRUIT SYRUP / DATE SYRUP / WHIPPED CREAM EXTRA ESPRESSO</b>	8
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<b>SINGLE ORIGIN BEANS</b>	5
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## 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 2 6

Rooibos tea with rosebuds, marigold and vanilla.

### CHAMOMILE 2 6

Fine chamomile tea with a floral aroma.

### LEMON & GINGER 3 4

Black tea with ginger, lemon, honey and cinnamon.

### TRADITIONAL MOROCCAN 4 2 / 6 5

Moroccan speciality of green tea and mint leaves.

Small/Large

## BLACK

### DARJEELING'S FINEST 2 6

Premium black tea with a delicate sweetness.

### EARL GREY FLEURS BLEUES 2 6

Balanced black tea with light floral and citrus notes.

### ENGLISH BREAKFAST 2 6

Blend of the finest Yunnan and Assam tea.

## GREEN

### JASMINE 2 6

Delicate tea with the aroma of jasmine blossoms.

### CHINESE GREEN 2 6

Premium green tea with a mild and refreshing taste.

### MINT 2 6

Cool and clear mint tea with an invigorating flavour.

### SENCHA ARIAKE 2 6

Mild Japanese green tea with uplifting floral notes.

Café  
Bateel

*بتييل*

BATEEL CATERING

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