

MEDITERRANEAN INSPIRED
CURATED BY BATEEL



B R E A K F A S T

Bateel breakfasts are served all day.
Gluten-free bread is available on request.

OUR SPECIALS*

Bateel Breakfast	6 9
Omelette or scrambled eggs, a pastry of your choice, toast with a selection of Bateel premium jams, and a hot beverage or fresh juice.	
Healthy Breakfast	8 4
Egg white omelette served with asparagus, smoked salmon and avocado, mini fruit platter and a hot beverage or detox juice.	
Levant Breakfast	7 4
Levant plate or shakshouka, Bateel bread basket, and a hot beverage or a fresh juice.	

*Promotions and discounts are not applicable

THE HEALTHY CHOICE

Bateel Açaí Bowl	3 9
Smooth açai blend topped with granola, berries, banana and kiwi, with a dusting of coconut flakes - suitable for vegans.	
Seasonal Fruits	4 0
Bateel's selection of fresh seasonal fruits, sliced and presented on a sharing plate.	

All prices are inclusive of VAT.

THE HEALTHY CHOICE

Organic Granola 3 2

Low-fat natural yoghurt topped with crunchy homemade granola and a selection of chopped seasonal fruit.

Egg White Omelette 5 8

Bateel’s signature omelette made from egg whites, mixed with fresh mushrooms and green kale.

SIGNATURE BREAKFASTS

Bateel Levant Plate 6 4

Traditional selection of homemade foul madames, labneh, grilled halloumi, baba ganoush, Ligurian olives, mint, tomatoes, cucumber and warmed pita.

Bateel French Toast 4 8

Warm brioche French toast served with salted caramel, Chantilly cream and fresh berries.

AVOCADO TOAST

Bateel Avocado Toast 5 4

Toasted wholewheat bread topped with fresh avocado, wild rocca and two perfectly poached eggs – an irresistible classic.

Halloumi & Avocado Bruschetta 5 4

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

EGGS

Eggs Royale59

Two poached eggs with smoked salmon and sautéed spinach on toasted home-baked English muffins, with hollandaise sauce and sautéed green asparagus.

Eggs Benedict56

Two poached eggs with sliced veal ham on toasted home-baked English muffins, topped with hollandaise sauce and served with sautéed asparagus.

NEW

Basque-Style Shakshuka59

Shakshuka made with a Bateel twist featuring roasted red pepper piperade, accompanied with two poached eggs and sumac labneh, served with grilled pita.

NEW

Scrambled Egg Shakshouka58

Scrambled eggs enveloped in a roasted red pepper piperade and labneh, served on warm toasted sourdough, topped with fresh red chilli and coriander.

OMELETTES OR SCRAMBLED EGGS

Plain45

24-month aged Parmigiano Reggiano49

Levant style with spinach and red pepper

NEW

54

Scottish flaked salmon58

Sautéed button mushrooms and Parmigiano Reggiano58

ENHANCE YOUR BREAKFAST

Fresh labneh	1 2
Chicken sausage	1 2
Grilled halloumi	1 2
Avocado	1 4
Sautéed potatoes	1 8
Asparagus	1 8
Sautéed kale	1 8
Scottish smoked salmon	2 0



CROISSANTS & PASTRIES

Plain croissant	1 3
Cheese croissant	1 5
Almond croissant	1 5
Zaatar croissant	1 5
Pain au chocolat	1 5
Cinnamon roll	1 5
Apricot & Pistachio danish	1 5

FRESH MUFFINS

Blueberry	1 5
Chocolate & Hazelnut	1 5



All prices are inclusive of VAT.

APPETISERS & SOUPS

A selection of wholesome appetisers and soups served with Bateel's freshly-baked bread. Gluten-free bread is available on request.

SOUPS

Mediterranean Farro 	4 3
SIGNATURE DISH	
A hearty soup with borlotti beans, farro grains, fresh kale and a medley of Mediterranean herbs.	
Roasted Pumpkin  	4 6
Seasonal pumpkin soup blended with cannellini beans and garnished with chilli oil, pumpkin seeds and crunchy herby pangrattato.	
Tomato & Burrata  	4 6
Classic tomato soup enhanced with creamy burrata and a pistachio and basil pesto.	
Mushroom 	4 3
Wholesome mushroom soup made with a mix of porcini, oyster, shiitake, fresh button and chiodini varieties.	
Lentil 	4 3
Traditional lentil soup with aromatic spices, served with lemon and zaatar croutons.	



Roasted Pumpkin

APPETISERS

Smoked Salmon & Avocado

5 8

Scottish smoked salmon and avocado salad with chard, radish and asparagus, topped with black sesame and avocado dressing.

Halloumi & Avocado Bruschetta

5 4

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



Halloumi & Avocado Bruschetta

All prices are inclusive of VAT.

S A L A D S

Bateel's selection of delectable salads are made with the finest ingredients and served with an assortment of signature dressings.

Superfood

6 4 / 7 5 / 7 5 / 7 9

SIGNATURE DISH

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

Plain/Chicken/Halloumi/Marinated prawns

King Prawn & Mango

7 4

Marinated king prawns and sliced avocado served with a fresh mango and chia salad, dressed with Alphonso mango and white balsamic salsa.

Grilled Chicken & Artichoke

7 9

Corn-fed chicken with farro grains and creamy goats' cheese, roasted peppers and Niçoise olives, served with French baguette croutons and a light artichoke and truffle vinaigrette.

Tuna Niçoise

7 4

A classic French salad with marinated tuna, French beans, boiled Ratte potatoes and soft boiled eggs, finished with a lemon dressing.

Avocado Caesar

5 9 / 7 0 / 7 0 / 7 4

Classic salad with crunchy baby gem lettuce, sliced avocado, zaatar-spiced croutons and Parmigiano Reggiano with caesar dressing.

Plain/Chicken/Halloumi/Marinated prawns

Quinoa Tabbouleh

5 8

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

Bateel Poke Bowl

74

Mix of quinoa tabbouleh, avocado, wild rocket, roasted butternut squash, beetroot, zucchini, grilled halloumi, cherry tomatoes and a pistachio and basil pesto.

Chicken/Marinated prawns/Flaked salmon

Quinoa & Cranberry[🌿]

59 / 72

Quinoa mixed with dried cranberries, fresh avocado, roasted pumpkin, plum tomatoes and hazelnut.

Plain/Halloumi



S A N D W I C H E S

Our Mediterranean-inspired sandwiches and wraps are crafted using farm-fresh ingredients and signature Bateel homemade bread. A gluten-free menu is available on request.

Bateel Club

62

SIGNATURE DISH

Irresistible layers of tomato, avocado and a fried egg, served with a choice of toasted sliced white, whole wheat or Bateel date bread.

Tuna/Chicken

Chicken & Avocado Tartine

NEW

68

Sliced chicken breast served on crushed avocado toast, garnished with tarragon, alfalfa sprouts and micro quinoa, finished with a lemon turmeric dressing.

Tuna Piadina

NEW

68

Mediterranean white tuna, melted mozzarella, pistachio and basil pesto, red pepper piperade, served between a thin, crisp Italian style flatbread.

Beef Short Rib Ciabatta

NEW

82

Slow-braised beef short rib, melted taleggio, truffle mushroom mustard, Tropea onion jam and wild rocket, served on toasted ciabatta.

Halloumi Club

62

Fresh grilled halloumi, aubergine, peppers, artichoke, avocado, pomegranate and baba ganoush, served with garden greens.



Tuna Piadina

PASTAS & RISOTTOS

Savour wholesome recipes that feature authentic,
freshly-made Bateel pasta from the wheat fields of Umbria, Italy.
A gluten-free menu is available on request.

Rigatoni All'Arrabbiata 6 9

SIGNATURE DISH

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

Lobster Spaghettoni NEW 1 4 9

Canadian lobster tail in a San Marzano tomato sauce, served with pepperoncino and basil.

Pistachio Pesto Fusilli NEW 6 9

Fusilli pasta, pistachio and basil pesto, with semi-dried tomatoes.

Three Cheese Rigatoni 6 2

Rigatoni pasta elevated with a light creamy sauce made from mascarpone, Parmigiano Reggiano and pecorino.

Chicken Fusilli 7 2

Perfectly-prepared fusilli with chicken, mushrooms, garlic and parsley, served in a creamy sauce made from fresh labneh.

Mushroom Risotto 6 9 / 7 9

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

Plain / Chicken



Lobster Spaghettini

INSPIRED MAINS

Bateel's curated selection of main courses celebrate the wonder of culinary discovery with Mediterranean flair.

Grilled Salmon & Quinoa	1 1 2
SIGNATURE DISH	

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

Honey Braised Lamb	1 1 9
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Slow braised lamb shoulder, farro grains, green olives, red peppers, fine green beans with a wild honey and rosemary jus.

Wagyu Beef Meatballs	1 0 5
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Italian style meatballs, Umbrian lentils and beef bresaola stew, covered in a rich Pomodoro and fresh basil sauce, topped with burrata.

Sicilian Chicken Piccata	1 0 2
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Corn-fed chicken breast stuffed with spinach and ricotta, served with a saffron, lemon and Parmigiano Reggiano risotto.

Essential Extras

Sautéed asparagus	1 8
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Sautéed potatoes	1 8
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Sautéed kale, asparagus and broccoli	2 0
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Mashed potatoes	2 2
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Green salad	1 8
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All prices are inclusive of VAT.



Grilled Salmon & Quinoa

DESSERTS

Handmade to perfection, every Bateel dessert is an ode to culinary creativity and excellence. Crafted using only the finest ingredients sourced from all over the world.

SIGNATURE DESSERTS

Chocolate Fondant 4 6

Warm chocolate fondant with a rich molten centre, served with artisanal French vanilla ice cream.

Dulce de Leche Lava Cake 4 6

Warm dulce lava cake with a silky-smooth molten centre, served with vanilla ice cream.

Bateel Date Pudding 4 6

Warm date pudding served with a butterscotch reduction, tangy yoghurt ice cream, caramelised pecans and date dhibs.

Date Tres Leches 4 6

Bateel vanilla date dhibs blended into a light and moist sponge, finished with fresh mascarpone, Chantilly cream and Segai dates.

Bateel French Toast 4 8

Warm brioche French toast served with salted caramel, Chantilly cream and fresh berries.

CLASSICS

<div>Tiramisu</div> <div>A classic Italian dessert with rich espresso and date dhibs infused Savoiardi biscuit, layered with light mascarpone, finished with a dusting of cocoa.</div>	3 6
<div>Raspberry Rose & Pistachio Cake</div> <div>Layers of raspberry and rose jam on a crunchy pistachio biscuit base, finished with rose Chantilly cream.</div>	3 6
<div>Bateel Black Forest Cake</div> <div>Milk chocolate crèmeux blended with cherry confit and amarena on a hazelnut and chocolate crunchy base, topped with cherry Chantilly cream.</div>	3 6
<div>Bateel Date Cheesecake</div> <div>A Bateel twist on an American classic, light cream cheese with a layer of our signature date pudding on a crispy biscuit base.</div>	3 8
<div>Chocolate Éclair</div> <div>Delicate choux pastry filled with dark chocolate cream, glazed with Brazilian origin chocolate.</div>	3 4
<div>Mango & Passion Fruit Crèmeux</div> <div>Irresistible coconut biscuit base layered with mango, banana and passion fruit crèmeux with a white chocolate glaze.</div>	3 6
<div>Dhibs Millefeuille</div> <div>Layered French pastry with smooth cream, flavoured with Bateel date dhibs for a unique twist.</div>	3 4

All prices are inclusive of VAT.

CLASSICS

Madagascar Dark Chocolate Cake 3 6

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

Chocolate Brownie 2 6

Delightfully moist brownie made with Bateel’s 64% Brazilian origin chocolate and crunchy pecans.

Kholas Pecan Pie 3 4

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

Kholas Pistachio Pie 3 4

Delicious crunchy pie made with premium pistachios, Bateel date dhibs and ripe Kholas dates.

ICE CREAMS

Artisan Ice Cream 2 8

Two scoops of your choice – classic vanilla, chocolate, coffee, strawberry, pistachio or yoghurt with pecan and dhibs.

Raspberry Sorbet 2 8

A deliciously light, fresh raspberry sorbet.

Rhutab Platter

- Small (three dates) 1 0
- Medium (five dates) 1 6
- Large (seven dates) 2 2

ENHANCE YOUR ICE CREAM

- Caramel sauce / Chocolate sauce / Strawberry sauce / 7
- Whipped cream / Caramelised pecans

All prices are inclusive of VAT.



Date Tres Leches

CHILLED BEVERAGES

Reset and refresh with our exclusive selection of chilled drinks that are crafted using healthy, natural ingredients.

MOCKTAILS

Green Detox 3 3

Unique blend of fresh romaine lettuce, green apple, organic rhutab dates, orange juice and lemongrass.

Red Detox 3 3

The perfect detox combination of beetroot, pomegranate seeds, sweet black grapes and fresh lemon juice.

Fresh Lemon & Mint 3 2

A Middle Eastern classic that blends fresh lemon juice with mint leaves, served over crushed ice.

Orange Refresher 3 2

Freshly squeezed orange, layered with sweet pineapple and pomegranate juice with a dash of lemon.

Chia Pink Lemonade 3 2

A deliciously healthy blend of zesty lemon, grapefruit and chia seeds.

Pomegranate Mojito 3 2

Fresh pomegranate juice with mint, lime and soda.

NEW

All prices are inclusive of VAT.

SMOOTHIES

Bateel Shake 3 6

Signature blend of artisan vanilla ice cream, milk, organic rhutab dates and a shot of dark, rich espresso.

Avocado & Date Smoothie 3 6

Deliciously fresh Australian avocados blended with Bateel’s finest organic rhutab dates.

FRESH JUICES

Orange 2 6

Carrot 2 6

Green Apple 2 6

Orange & Carrot 2 6

Pineapple 2 6

MILKSHAKES

Date 3 3

Vanilla 3 2

Chocolate 3 2

Strawberry 3 2

Pistachio 3 3

Pecan & Frozen Yoghurt 3 3

SPARKLING

Bateel Sparkling Date or Pomegranate	6 4
OUR SIGNATURE CELEBRATION DRINK	
Sugar-free, non-alcoholic sparkling beverage made from apple, Bateel’s finest organic dates and all-natural pomegranate.	
750ml	

HOMEMADE ICED TEAS

Peach	2 6
Honey, Lemon & Ginger	2 6
Lemon & Mint	2 6

ICED COFFEE

Frappé	2 9
Iced Cardamom Lattè	2 5
Iced Lattè	2 6
Iced Mocha	2 6
Iced Matcha Lattè	2 6
Iced Spanish Lattè	2 6

WATER & SOFT DRINKS

San Pellegrino	1 9 / 2 8
Sparkling water 500ml/1L	
Acqua Panna	1 7 / 2 6
Still mineral water 500ml/1L	
Local Water 330ml	1 0
Soft Drinks	1 8

All prices are inclusive of VAT.



Pecan & Frozen Yoghurt

SPECIALIST TEAS

Savour fine, fresh tea varieties of the highest quality,
curated to satisfy even the most discerning connoisseur.

INFUSIONS

Rooibos Des Vahines	2 1
Rooibos tea with rosebuds, marigold and vanilla.	
Chamomile	2 1
Fine chamomile tea that uplifts with a floral aroma.	
Lemon & Ginger	2 7
Black tea with ginger, lemon, honey and cinnamon.	
Traditional Moroccan	3 3 / 5 6
Moroccan speciality using green tea and mint leaves.	
Small / Large	

GREEN

Jasmine	2 1
Delicate tea with the aroma of jasmine blossoms.	
Chinese Green	2 1
Premium green tea with a mild and refreshing taste.	
Mint	2 1
Cool and clear mint tea with an invigorating flavour.	
Sencha Ariake	2 1
Mild Japanese green tea with uplifting floral notes.	

All prices are inclusive of VAT.

BLACK

Darjeeling's Finest21

Premium black tea with delicate sweet notes.

Earl Grey Fleurs Blues21

Balanced black tea with light floral and citrus hints.

English Breakfast21

Invigorating blend of the finest Yunnan and Assam tea.



C O F F E E & C O C O A

Bateel's 100% Arabica coffee is a speciality blend of beans sourced from Brazil's Santos area and Ethiopia's Djimmah region.

Bateel Signature Qahwa

A choice of dark or light roasted Arabic coffee, served in a dallah flask with rhutab dates.

Small (three dates)	3 4
Medium (seven dates)	6 4
Large (nine dates)	8 9

Spiced Royal Qahwa 5 0

Qahwa with saffron and cardamom, served in a dallah with three rhutab dates.

Date Lattè 2 5

Coffee with date dhibs, topped with whipped cream.

Espresso (Double) 2 0

Espresso (Single) 1 6

Cappuccino 2 1

Caffè Lattè 2 1

Matcha Lattè 2 5

Americano 1 9

Turkish Coffee 2 2

Turkish Cardamom Coffee 2 4

Espresso Macchiato 1 9

Flat White 2 1

All our coffees are served with an organic rhutab date.

All prices are inclusive of VAT.

Caffè Caramel	2 5
Coffee with caramel syrup, finished with cream and caramel.	
Dark Caffè Mocha	2 5
Coffee with dark chocolate, topped with whipped cream.	
Caffè Affogato	2 8
Rich Bateel espresso poured over artisanal vanilla ice cream.	
Spanish Lattè	2 5
Coffee with condensed milk, date dhibs and steamed milk.	
Bateel Lattè	2 5
Coffee layered with steamed milk and cardamom dhibs.	
Valrhona Hot Chocolate	3 2
French Valrhona hot chocolate finished with foamed milk.	
Vegan Hot Chocolate	2 7
Dairy-free hot chocolate made with almond milk.	

ENHANCE YOUR DRINK

Caramel syrup / Vanilla dhibs / Hazelnut syrup / Whipped cream / Extra espresso	7
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Complement Your Coffee

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



Spanish Latte

