

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\*

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<b>Bateel Breakfast</b>	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.	
<b>Healthy Breakfast</b>	8 4
Egg white omelette served with asparagus, smoked salmon and avocado, mini fruit platter and a hot beverage or detox juice.	
<b>Levant Breakfast</b>	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

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<b>Bateel Açaí Bowl</b>	3 9
Smooth açai blend topped with granola, berries, banana and kiwi, with a dusting of coconut flakes - suitable for vegans.	
<b>Seasonal Fruits</b>	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

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### 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

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### Bateel Levant Plate 6 4

Traditional selection of homemade fowl 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

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### 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

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### Eggs Royale 5 9

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

### Eggs Benedict 5 6

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

### Basque-Style Shakshuka NEW 5 9

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

### Scrambled Egg Shakshouka NEW 5 8

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

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### Plain 4 5

### 24-month aged Parmigiano Reggiano 4 9

### Levant style with spinach and red pepper NEW 5 4

### Scottish flaked salmon 5 8

### Sautéed button mushrooms and Parmigiano Reggiano 5 8

## ENHANCE YOUR BREAKFAST

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Fresh labneh	12
Chicken sausage	12
Grilled halloumi	12
Avocado	14
Sautéed potatoes	18
Asparagus	18
Sautéed kale	18
Scottish smoked salmon	20





## CROISSANTS & PASTRIES

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Plain croissant	13
Cheese croissant	15
Almond croissant	15
Zaatar croissant	15
Pain au chocolat	15
Cinnamon roll	15
Apricot & Pistachio danish	15

## FRESH MUFFINS

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Blueberry	15
Chocolate & Hazelnut	15



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# APPETISERS & SOUPS

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

## SOUPS

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- Mediterranean Farro**  43  
SIGNATURE DISH  
A hearty soup with borlotti beans, farro grains, fresh kale and a medley of Mediterranean herbs.
- Roasted Pumpkin**   46  
Seasonal pumpkin soup blended with cannellini beans and garnished with chilli oil, pumpkin seeds and crunchy herby pangrattato.
- Tomato & Burrata**   46  
Classic tomato soup enhanced with creamy burrata and a pistachio and basil pesto.
- Mushroom**  43  
Wholesome mushroom soup made with a mix of porcini, oyster, shiitake, fresh button and chiodini varieties.
- Lentil**  43  
Traditional lentil soup with aromatic spices, served with lemon and zaatar croutons.



*Roasted Pumpkin*



## APPETISERS

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### 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.



# SALADS

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

**Superfood** 64 / 75 / 75 / 79  
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** NEW 74

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** NEW 79

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** NEW 74

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

**Avocado Caesar** NEW 59 / 70 / 70 / 74

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**  58

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 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 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 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 69

SIGNATURE DISH

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

## Lobster Spaghettoni NEW 149

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

## Pistachio Pesto Fusilli NEW 69

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

## Three Cheese Rigatoni 62

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

## Chicken Fusilli 72

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

## Mushroom Risotto 69 / 79

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

Plain/Chicken





*Lobster Spaghetini*

# 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** NEW 1 1 9

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

**Wagyu Beef Meatballs** NEW 1 0 5

Italian style meatballs, Umbrian lentils and beef bresaola stew, covered in a rich Pomodoro and fresh basil sauce, topped with burrata.

**Sicilian Chicken Piccata** NEW 1 0 2

Corn-fed chicken breast stuffed with spinach and ricotta, served with a saffron, lemon and Parmigiano Reggiano risotto.

## Essential Extras

Sautéed asparagus 1 8

Sautéed potatoes 1 8

Sautéed kale, asparagus and broccoli NEW 2 0

Mashed potatoes 2 2

Green salad 1 8

*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

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|---|-----|
| <b>Chocolate Fondant</b>  | 4 6 |
| Warm chocolate fondant with a rich molten centre, served with artisanal French vanilla ice cream.                                 |     |
| <b>Dulce de Leche Lava Cake</b> <small>NEW</small>  | 4 6 |
| Warm dulce lava cake with a silky-smooth molten centre, served with vanilla ice cream.  |     |
| <b>Bateel Date Pudding</b>  | 4 6 |
| Warm date pudding served with a butterscotch reduction, tangy yoghurt ice cream, caramelised pecans and date dhibs.               |     |
| <b>Date Tres Leches</b>   | 4 6 |
| Bateel vanilla date dhibs blended into a light and moist sponge, finished with fresh mascarpone, Chantilly cream and Segai dates. |     |
| <b>Bateel French Toast</b>  | 4 8 |
| Warm brioche French toast served with salted caramel, Chantilly cream and fresh berries.  |     |

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## CLASSICS

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### Tiramisu NEW 3 6

A classic Italian dessert with rich espresso and date dhibs infused Savoirdi biscuit, layered with light mascarpone, finished with a dusting of cocoa.

### Raspberry Rose & Pistachio Cake NEW 3 6

Layers of raspberry and rose jam on a crunchy pistachio biscuit base, finished with rose Chantilly cream.

### Bateel Black Forest Cake NEW 3 6

Milk chocolate crémeux blended with cherry confit and amarena on a hazelnut and chocolate crunchy base, topped with cherry Chantilly cream.

### Bateel Date Cheesecake NEW 3 8

A Bateel twist on an American classic, light cream cheese with a layer of our signature date pudding on a crispy biscuit base.

### Chocolate Éclair NEW 3 4

Delicate choux pastry filled with dark chocolate cream, glazed with Brazilian origin chocolate.

### Mango & Passion Fruit Crémeux 3 6

Irresistible coconut biscuit base layered with mango, banana and passion fruit crémeux with a white chocolate glaze.

### Dhibs Millefeuille 3 4

Layered French pastry with smooth cream, flavoured with Bateel date dhibs for a unique twist.

## CLASSICS

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<b>Madagascar Dark Chocolate Cake</b>	3 6
An aromatic chocolate biscuit base topped with tonka bean cream, Madagascar dark chocolate mousse, crispy praline and feuilletine.	
<b>Chocolate Brownie</b>	2 6
Delightfully moist brownie made with Bateel's 64% Brazilian origin chocolate and crunchy pecans.	
<b>Kholas Pecan Pie</b>	3 4
Freshly-baked pie with crunchy pecans, Bateel date dhibs and Kholas dates, topped with caramelised pecans.	
<b>Kholas Pistachio Pie</b>	3 4
Delicious crunchy pie made with premium pistachios, Bateel date dhibs and ripe Kholas dates.	

## ICE CREAMS

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<b>Artisan Ice Cream</b>	2 8
Two scoops of your choice – classic vanilla, chocolate, coffee, strawberry, pistachio or yoghurt with pecan and dhibs.	
<b>Raspberry Sorbet</b>	2 8
A deliciously light, fresh raspberry sorbet.	
<b>Rhutab Platter</b>	
Small (three dates)	1 0
Medium (five dates)	1 6
Large (seven dates)	2 2

## ENHANCE YOUR ICE CREAM

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

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- Green Detox** 3 3  
Unique blend of fresh romaine lettuce, green apple, organic rhubarb 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** NEW 3 2  
Fresh pomegranate juice with mint, lime and soda.

*All prices are inclusive of VAT.*

## SMOOTHIES

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Bateel Shake 3 6

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

Avocado & Date Smoothie 3 6

Deliciously fresh Australian avocados blended with Bateel's finest organic rhubarb dates.

## FRESH JUICES

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Orange 2 6

Carrot 2 6

Green Apple 2 6

Orange & Carrot 2 6

Pineapple 2 6

## MILKSHAKES

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Date 3 3

Vanilla 3 2

Chocolate 3 2

Strawberry 3 2

Pistachio 3 3

Pecan & Frozen Yoghurt 3 3

## SPARKLING

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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

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Peach 2 6

Honey, Lemon & Ginger 2 6

Lemon & Mint 2 6

## ICED COFFEE

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Frappé 2 9

Iced Cardamom Lattè NEW 2 5

Iced Lattè 2 6

Iced Mocha 2 6

Iced Matcha Lattè 2 6

Iced Spanish Lattè 2 6

## WATER & SOFT DRINKS

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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

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

## GREEN

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

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## BLACK

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Darjeeling's Finest 2 1

Premium black tea with delicate sweet notes.

Earl Grey Fleurs Blues 2 1

Balanced black tea with light floral and citrus hints.

English Breakfast 2 1

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

NEW

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.*



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

## ENHANCE YOUR DRINK

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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*

Café  
Bateel

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