

Café
Bateel

بتييل

DELIVERY MENU

800 BATEEL (800 228 335)

BREAKFAST



Bateel Porridge

OUR SPECIALS

- | | |
|---|-----|
| Bateel Breakfast | 7 5 |
| Omelette or classic 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 8 |
| Classic or egg white omelette served with asparagus, flaked salmon and avocado, mini fruit platter and a hot beverage or detox juice. | |
| Levant Breakfast | 7 8 |
| Levant plate or shakshuka, Bateel bread basket and a hot beverage or fresh juice. | |

THE HEALTHY CHOICE

- | | |
|--|-----|
| Mediterranean Açai Bowl  NEW | 4 4 |
| Organic açai blend topped with granola, cantaloupe melon, berries, physalis and cashew butter drops. | |
| Bateel Porridge  NEW | 4 8 |
| Healthy mix of quinoa, chia seeds and rolled oats mixed with almond milk, organic date syrup, topped with banana, summer berries and roasted coconut flakes. | |
| Halloumi & Avocado Bruschetta | 6 2 |
| Grilled halloumi with avocado on crunchy bruschetta, enhanced with zaatar, sumac, beetroot hummus and lemon. | |
| Seasonal Fruits  | 4 4 |
| Bateel's selection of fresh seasonal fruits, sliced and presented on a sharing plate. | |
| Organic Granola | 3 8 |
| Low-fat natural yoghurt topped with crunchy homemade granola and a selection of chopped seasonal fruits. | |
| Egg White Omelette | 6 2 |
| Bateel's signature omelette made from egg whites, mixed with fresh mushrooms and kale. | |

SIGNATURE BREAKFASTS

- | | |
|--|-----|
| Bateel Levant Plate | 6 8 |
| Traditional selection of homemade foul madames, labneh, grilled halloumi, baba ganoush, Ligurian olives, mint, tomatoes, cucumber and warmed pita. | |
| Belgian Waffles | 5 8 |
| Freshly-baked waffles topped with mixed berries, sweet raspberry coulis, whipped cream and a smooth, rich chocolate sauce. | |
| Date French Toast NEW | 5 4 |
| Warm brioche French toast served with salted caramel, Chantilly cream and fresh berries. | |

TARTINES

- | | |
|--|-----|
| Mushroom Tartine | 5 8 |
| Sautéed Portobello and wild mushrooms folded into a fresh herby labneh, served on toasted cereal bread with soft poached eggs and Parmigiano Reggiano. | |
| Bateel Avocado Toast | 6 1 |
| Toasted wholewheat bread topped with fresh avocado, rocket and two perfectly poached eggs – an irresistible classic. | |



Mediterranean Açai Bowl

BREAKFAST



Eggs Royale

CROISSANTS & PASTRIES

Plain croissant	1 4
Cheese croissant	1 6
Almond croissant	1 6
Zaatar croissant	1 6
Pain au chocolat	1 6
Cinnamon roll	1 6
Fresh fruit Danish NEW	1 6

FRESH MUFFINS

Blueberry	1 5
Chocolate & Hazelnut	1 5
Banana Toffee Kholas	1 5

ENHANCE YOUR BREAKFAST

Fresh labneh	1 4
Chicken sausage	1 5
Grilled halloumi	1 5
Avocado	1 8
Sautéed potatoes	2 2
Asparagus	2 4
Sautéed kale	2 6
Scottish smoked salmon	2 5

EGGS

Italian Farinata Pancakes 6 4

Poached eggs with chickpea and Parmesan pancakes with red pepper piperade and avocado, topped with cannellini beans, olives and tomato salsa.

Eggs Royale 6 4

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

Eggs Benedict 6 0

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 6 4

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

OMELETTES

Classic 4 9

24-month aged Parmigiano 5 4

Reggiano

Scottish flaked salmon 6 4

Spinach & Feta 6 4

SCRAMBLED EGGS

Classic Scrambled 4 9

Simply three soft scrambled eggs, served on toasted sourdough and fresh labneh

Scrambled Shakshuka 6 4

Scrambled eggs enveloped in a roasted red pepper piperade and labneh, served on toasted sourdough.



Date French Toast

APPETISERS & SOUPS



SOUPS

Mediterranean Farro 4.6

SIGNATURE DISH

A hearty soup with borlotti beans, farro grains, fresh kale and a medley of Mediterranean herbs.

Minestrone 5.2

A rich beef broth soup with mini meatballs, Umbrian beans, Orzo pasta, crispy croutons and Parmigiano Reggiano.

Roasted Pumpkin 4.8

Seasonal pumpkin soup blended with cannellini beans and garnished with chilli oil, pumpkin seeds and crunchy herby pangrattato.

Tomato & Burrata 4.8

Classic tomato soup enhanced with creamy burrata and a pistachio and basil pesto.

SOUPS

Lentil 4.6

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

Mushroom 4.6

Wholesome mushroom soup made with a mix of porcini, oyster, shiitake, fresh button and chiodini varieties.

Asparagus 4.6

Classic French asparagus soup.



APPETISERS

Smoked Salmon & Avocado 6.5

Scottish smoked salmon and avocado with marinated beetroot, horseradish creme and a honey mustard vinegrette.

Halloumi & Avocado Bruschetta 6.2

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

SALADS



Bateel Green Bowl

Superfood

68 / 79 / 79 / 84

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

Bateel

67 / 78 / 78 / 83

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/Chicken/Halloumi/Marinated prawns

Glazed Hot Smoked Salmon 86

Salmon marinated in Bateel syrup and hot smoked inhouse, served with quinoa tabbouleh, beetroot and avocado with honey and dill vinaigrette.

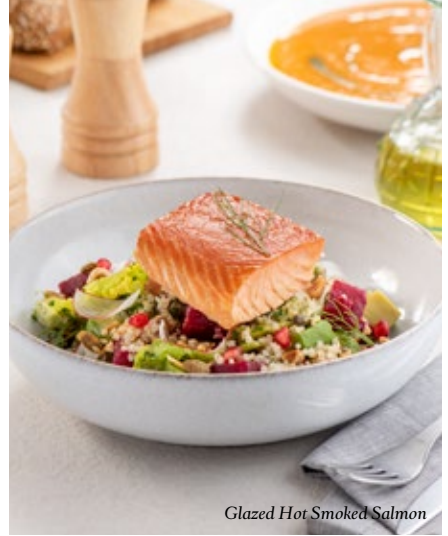
King Prawn & Mango 79

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

Avocado Caesar 59 / 70 / 72 / 75

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

Plain/Chicken/Halloumi
Marinated prawns



Glazed Hot Smoked Salmon



Spicy Cauliflower

Spicy Cauliflower 74

Roasted spiced cauliflower and pomegranate salad, with lentils, rocket and radishes, topped with feta and pistachios and finished with a tahini maple dressing.

Quinoa & Cranberry

64 / 77

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

Plain/Halloumi

SANDWICHES



Beef Short Rib Club

Chicken Club

67

SIGNATURE DISH

Irresistible layers of sliced chicken breast, tarragon omelet, avocado and Espelette pepper aioli with a choice of toasted sliced white, wholewheat or Bateel date bread.

Beef Short Rib Club

82

Braised beef short rib layered with avocado, Espelette pepper aioli, tarragon omelet with a choice of toasted sliced white, wholewheat or Bateel date bread.

Beef Short Rib Ciabatta

92

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

Halloumi Club

66

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



Beef Short Rib Ciabatta

PASTAS & RISOTTO



Braised Short Rib Cannelloni

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.

Braised Short Rib Cannelloni NEW

98

Baked homemade pasta filled with braised short rib and veal, Italian four-cheese and Pomodoro sauce finished with Parmigiano Reggiano.

Mushroom Carbonara

74

Linguine pasta with crispy shiitake and porcini mushrooms, peas and spinach, finished in a light and creamy cashew vegan sauce.

PASTAS & RISOTTO



Pesto Fusilli

Chicken Fusilli 77

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

Pesto Fusilli 69 / 79

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

Mushroom Risotto 74 / 84

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

INSPIRED MAINS

Grilled Salmon & Quinoa 118

SIGNATURE DISH

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

Wild Black Cod NEW 148

Pan seared Northern Pacific black cod, served on a bed of basque-style chickpeas, roasted peppers, tomatoes and broccolini.

Braised Short Rib NEW 155

Slow cooked short rib served with a creamy mushroom polenta, sweetheart cabbage and heritage carrots.

Organic Mediterranean Seabass 144

Pan-roasted seabass fillet with lightly spiced aubergine, tomato basil coulis, shaved fennel salad and a cucumber and dill Greek yoghurt.



Wild Black Cod

Wagyu Beef Meatballs 112

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

Sicilian Chicken Piccata 108

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

ESSENTIAL EXTRAS

Sautéed potatoes	22
Green salad	22
Sautéed kale, asparagus and broccoli	24
Sautéed asparagus	26
Mashed potatoes	25



Braised Short Rib

DESSERTS



Date Cake

SIGNATURES

Steam Date Pudding **NEW** 6 2

Bateel's next generation Date Pudding, served warm with a sticky date infused dark muscovado sauce, vanilla mascarpone Chantilly.

Bateel Date Pudding 5 2

Warm date pudding served with a butterscotch reduction, with fresh mascarpone Chantilly, caramelised pecans and date syrup.

Date Tres Leches 4 9

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

Date French Toast **NEW** 5 4

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

Chocolate Fondant 4 9

Chocolate Fondant Warm chocolate fondant with a rich molten centre, served with mascarpone Chantilly.

CLASSICS

Salted Caramel & Chocolate Millefeuille **NEW** 4 4

Caramelised puff pastry layered with milk chocolate cream, sea-salted caramel and caramel infused Chantilly.

Lemon Tart **NEW** 4 2

French pastry tart filled with a zingy lemon curd, fresh lemon confit, Italian meringue and whipped lemon jelly.

Blueberry Cheesecake **NEW** 4 2

A Bateel twist on a classic dessert, light cream cheese layered on a crunchy biscuit base and topped with a blueberry coulis.

Date Cake **NEW** 4 4

A unique date syrup and pecan sponge cake layered in between date infused whipped mascarpone, finished with Bateel's homemade crunchy date syrup honeycomb.

Strawberry Tart **NEW** 4 4

A fresh summer chocolate tart, filled with vanilla custard and finished with the season's finest strawberries.

French Vanilla Flan 4 0

A classic Parisian tart baked with creamy custard laced with Madagascar vanilla.

Vanilla Éclair **NEW** 3 8

Delicate choux pastry filled with vanilla crèmeux, finished with a white chocolate vanilla glaze.

Tiramisu 4 0

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

Vanilla Millefeuille 3 8

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

Chocolate Raspberry Cake 4 2

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



Blueberry Cheesecake

CLASSICS

Madagascar Dark Chocolate Cake 4 2

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

Kholas Pecan Pie 3 8

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

Kholas Pistachio Pie 3 8

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

Chocolate Brownie **NEW** 3 6

Delightfully moist brownie with crunchy pecans and chocolate ganache crafted from Brazilian origin chocolate.

CHILLED BEVERAGES



Spicy Raspberry

DETOX JUICES

- Charcoal Detox** 35
A blend of cherry, banana, blackberries, blackcurrant, blueberries and active charcoal.
- Orange Detox** 35
A cleansing blend of fresh orange, pineapple, carrot and ginger.
- Green Cold Press** 35
A unique blend of spinach, apple, cucumber, celery, pineapple, lemon and ginger.
- Red Cold Press** 35
The perfect detox combination of beetroot, carrot, apple, cucumber, lime and ginger.

MOCKTAILS

- Spicy Raspberry** **NEW** 34
A fruity and fiery blend of fresh raspberry, orange, grapefruit, mint with a hint of chilly.
- Mediterranean Mule** **NEW** 34
A refreshing citrus blend of ginger ale, lime juice, figs, and pomegranate with organic date syrup.
- Passionfruit Mojito** **NEW** 34
A flavourful non-alcoholic mix of lemon soda, passionfruit, orange, lime and pineapple, garnished with mint.
- Pomegranate Mojito** 34
Fresh pomegranate juice with mint, lime and soda.
- Date & Fig Lemonade** 34
A refreshing blend of figs, zesty lemons and classic date syrup.
- Fresh Lemon & Mint** 34
A Middle Eastern classic that blends fresh lemon juice with mint leaves, served over crushed ice.

ENHANCE YOUR DRINK

- Caramel syrup/Vanilla syrup/Hazelnut syrup/
Whipped cream/Extra espresso 8

SMOOTHIES

- Passion Fruit Smoothie** 39
A refreshing blend of passion fruit, mango, pineapple and apple with a dash of Bateel's passion fruit syrup
- Bateel Shake** 39
Signature blend of artisan vanilla ice cream, milk, organic rhutab dates and a shot of dark, rich espresso.
- Avocado & Date Smoothie** 39
Deliciously fresh Australian avocados blended with Bateel's finest organic rhutab dates.

ICED COFFEE

- Frappé** 32
- Iced Pistachio Cream Lattè** **NEW** 29
- Iced Lattè** 28
- Iced Mocha** 28
- Iced Spanish Lattè** 28
- Iced Matcha Lattè** 28

SPARKLING

- Bateel Sparkling Date or Pomegranate** 68
- OUR SIGNATURE CELEBRATION DRINK**
Sugar-free, non-alcoholic sparkling beverage made from apple, Bateel's finest organic dates and all-natural pomegranate. 750ml

MILKSHAKES

- Date** 36
- Vanilla** 36
- Chocolate** 36
- Strawberry** 36
- Date & Pistachio** **NEW** 36

FRESH JUICES

- Orange** 29
- Green Apple** 29
- Carrot** 29
- Orange & Carrot** 29
- Pineapple** 29

HOMEMADE ICED TEAS

- Rooibos** 28
- Honey, Lemon & Ginger** 28
- Peach** 28

WATER & SOFT DRINKS

- San Pellegrino** 21 / 30
Sparkling water 500ml/1L
- Acqua Panna** 19 / 28
Still mineral water 500ml/1L
- Local Water** 330ml 12
- Soft Drinks** 19

SPECIALIST TEAS

BLACK

- Darjeeling's Finest** 22
Premium black tea with delicate sweet notes.
- Earl Grey Fleurs Blues** 22
Balanced black tea with light floral and citrus hints.
- English Breakfast** 22
Invigorating blend of the finest Yunnan and Assam tea.

GREEN

- Jasmine** 22
Delicate tea with the aroma of jasmine blossoms.
- Chinese Green** 22
Premium green tea with a mild and refreshing taste.
- Mint** 22
Cool and clear mint tea with an invigorating flavour.
- Sencha Ariake** 22
Mild Japanese green tea with uplifting floral notes.

INFUSIONS

- Rooibos Des Vahinés** 22
Rooibos tea with rosebuds, marigold and vanilla.
- Chamomile** 22
Fine chamomile tea that uplifted with a floral aroma.
- Lemon & Ginger** 29
Black tea with ginger, lemon, honey and cinnamon.
- Traditional Moroccan** 36 / 59
Moroccan speciality using green tea and mint leaves.
Small/Large



Lemon & Ginger

COFFEE & COCOA

- Bateel Signature Qahwa**
A choice of dark or light roasted Arabic coffee, served in a dallah flask with organic rhatab dates.
Small (three dates) 3 7
Medium (seven dates) 6 8
Large (nine dates) 9 4
- Spiced Royal Qahwa** 53
Qahwa with saffron and cardamom, served in a dallah with three rhatab dates.
- Date Seed Coffee** NEW
An invigorating caffeine-free and antioxidant coffee, made from roasted date seeds.
Classic Roast 3 5
Infused with Cardamom 3 9
- Cappuccino** 22
- Caffè Lattè** 22
- Matcha Lattè** 26
- Americano** 20
- Flat White** 22

ENHANCE YOUR DRINK

- Caramel syrup/Vanilla syrup/Hazelnut syrup/
Whipped cream/Extra espresso 8

- Pistachio Cream Lattè** NEW 29
Coffee with pistachio, topped with cream and caramelised pistachios.
- Date Lattè** 27
Coffee with date syrup, topped with whipped cream.
- Spanish Lattè** 27
Coffee with condensed milk, date syrup and steamed milk.
- Caffè Caramel** 27
Coffee with caramel syrup, finished with cream and caramel.
- Dark Caffè Mocha** 27
Coffee with dark chocolate, topped with whipped cream.
- Valrhona Hot Chocolate** 35
French Valrhona hot chocolate finished with foamed milk.
- Vegan Hot Chocolate** 29
Dairy-free hot chocolate made with almond milk.

Complement Your Coffee

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

LOCATIONS

UNITED ARAB EMIRATES

DUBAI

Arabian Ranches II
Business Central Towers, Media City
City Centre Mirdif
Dubai Festival City
Dubai Hills Mall
Dubai International Financial Centre
Dubai Marina Walk
Mall of the Emirates
Nakheel Mall
The Dubai Mall
The Walk, JBR
Town Centre, Jumeirah

ABU DHABI

Nation Towers

KINGDOM OF SAUDI ARABIA

JEDDAH

Le Prestige Mall

RIYADH

Tahlia Street
Riyadh Park Mall
Oud Square

AL KHOBAR

Al Shaikh Avenue
Matal Seaview

OMAN

Muscat, Al Mouj

ORDER BY PHONE (UAE)

800 BATEEL (800 228335)

ORDER BY WHATSAPP

+971 56 522 1237

BATEEL CATERING

+971 56 415 6864

