

THE BRUNCH EXPERIENCE SET I

⌘ 149 PER PERSON
Available on Fridays | 10:00 am - 2:00 pm

Begin with your choice of soup or salad, followed by your selected main course, and finish with coffee and a mini dessert.

SOUPS & SALADS

ROASTED PUMPKIN SOUP

Pumpkin and cannellini beans, topped with pumpkin seeds, lemon pangrattato and a drizzle of chilli oil.

    KCAL 174

FRENCH ASPARAGUS SOUP

Seasonal asparagus served with Umbrian fava beans.

  KCAL 294

BATEEL GREEK

Barrel-aged feta, heirloom tomatoes, Kalamata olives, rye rusk and rock samphire, with a classic Mediterranean dressing.

     KCAL 555

ITALIAN BEAN ZUPPA

Umbrian mixed beans with garlic & rosemary oil, served with toasted baguette croutons.

     KCAL 406

LENTIL SOUP

Umbrian lentils and aromatic spices, served with zaatar croutons and fresh lemon.

   KCAL 246

AVOCADO CAESAR

Baby gem, avocado, aged Parmigiano Reggiano, with a classic Caesar dressing and zaatar croutons.

    KCAL 448

MAIN COURSES

GREEK GRILLED CHICKEN

Marinated corn-fed chicken breast, pistachio pesto buckwheat, aubergine, peppers and Italian olives.

     KCAL 647 / 33g PROTEIN

CHICKEN FUSILLI

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

    KCAL 997 / 52g PROTEIN

BURRATA & PISTACHIO PESTO

Puglian Burrata and San Marzano tomato sauce with pistachio pesto and roasted cherry tomatoes.

   KCAL 132 PER SLICE

CLASSIC MARGHERITA PIZZA

Fior di Latte Mozzarella and San Marzano tomato sauce with fresh basil and a drizzle of extra virgin olive oil.

  KCAL 122 PER SLICE

COFFEE & MINI DESSERTS

ESPRESSO [SINGLE KCAL 5 or DOUBLE KCAL 10] | CAPPUCCINO KCAL 201
CAFÉ LATTE KCAL 191 | AMERICANO KCAL 62 | CORTADO KCAL 102

MADAGASCAN DARK CHOCOLATE CAKE

Chocolate biscuit base topped with tonka bean cream, Madagascan dark chocolate mousse and crispy praliné.

     KCAL 262

VANILLA & STRAWBERRY VICTORIA CAKE

Vanilla sponge layered with vanilla cream, strawberry jam and Mascarpone chantilly.

     KCAL 150

TIRAMISU

Savoiardi biscuits with espresso and Bateel's signature date syrup, Mascarpone mousse and fine cocoa dust.

       KCAL 159

RASPBERRY & VANILLA CHEESECAKE

Vanilla-infused cream cheese layered over a crunchy hazelnut base and raspberry jam.

     KCAL 373

 DAIRY  NUTS  GLUTEN  EGG  FISH  MUSTARD  SOY  SESAME  CELERY  CRUSTACEAN

 BATEEL GOURMET
Contains Bateel products, available for purchase in Bateel Boutique & Café Bateel.

ALL PRICES ARE INCLUSIVE OF VAT.

THE BRUNCH EXPERIENCE SET II

£199 PER PERSON
Available on Fridays | 10:00 am - 2:00 pm

Begin with your choice of soup or salad, followed by your selected main course, and finish with coffee and a mini dessert.

SOUPS & SALADS

ROASTED PUMPKIN SOUP

Pumpkin and cannellini beans, topped with pumpkin seeds, lemon pangrattato and a drizzle of chilli oil.

    KCAL 174

FRENCH ASPARAGUS SOUP

Seasonal asparagus served with Umbrian fava beans.

  KCAL 294

LENTIL & ROASTED CORN

Mediterranean lentils, roasted corn, caramelised pecans, avocado, chicory and celery, with a pomegranate-apple dressing

      KCAL 564

ITALIAN BEAN ZUPPA

Umbrian mixed beans with garlic & rosemary oil, served with toasted baguette croutons.

     KCAL 406

LENTIL SOUP

Umbrian lentils and aromatic spices, served with zaatar croutons and fresh lemon.

    KCAL 246

MEDITERRANEAN SUPERFOOD

Quinoa, beetroot, baby spinach, kale, roasted celeriac and puffed Italian farro, with a black olive and citrus dressing.

        KCAL 370

MAIN COURSES

SEABASS NIÇOISE

Panfried Mediterranean Seabass fillet, served with a salad of egg, green bean, Kalamata olive and honey dill dressing.

    KCAL 730/32g PROTEIN

BEEF TAGLIATA

Chargrilled Australian striploin steak with mashed potatoes, fresh salsa verde and roasted vine tomatoes.

  KCAL 1404/116g PROTEIN

GRILLED SCOTTISH SALMON & QUINOA

Grilled Scottish salmon, light lemon & zaatar quinoa risotto, asparagus and broccoli.

     KCAL 757/38g PROTEIN

COFFEE & MINI DESSERTS

ESPRESSO [SINGLE KCAL 5 or DOUBLE KCAL 10] | CAPPUCCINO KCAL 201
CAFÉ LATTE KCAL 191 | AMERICANO KCAL 62 | CORTADO KCAL 102

MADAGASCAN DARK CHOCOLATE CAKE

Chocolate biscuit base topped with tonka bean cream, Madagascan dark chocolate mousse and crispy praliné.

     KCAL 262

VANILLA & STRAWBERRY VICTORIA CAKE

Vanilla sponge layered with vanilla cream, strawberry jam and Mascarpone Chantilly.

     KCAL 150

TIRAMISU

Savoardi biscuits with espresso and Bateel's signature date syrup, mascarpone mousse and fine cocoa dust.

     KCAL 159

RASPBERRY & VANILLA CHEESECAKE

Vanilla-infused cream cheese layered over a crunchy hazelnut base and raspberry jam.

     KCAL 373

 DAIRY  NUTS  GLUTEN  EGG  FISH  MUSTARD  SOY  SESAME  CELERY  CRUSTACEAN

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