

Café
Bateel

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Refined Mediterranean Dining Curated by Bateel

Leveraging world-renowned Mediterranean flavours, Café Bateel offers a distinct range of gourmet dishes, curated by award-winning chefs. With the finest ingredients sourced from around the world and premium, natural flavours as the foundation of every dish, Café Bateel invites you to discover a menu focused on only one thing: quality.

TASTE THE DIFFERENCE



Rooted in the traditions of French baking

Our bread is baked fresh each day, using only the highest quality flour and artisanal techniques passed down through generations.



EGGS & TARTINES



Eggs Royale

EGGS ROYALE (A) 7 9

Smoked Scottish salmon, poached eggs, sautéed spinach and labneh served on an English muffin with asparagus and Hollandaise sauce.
Gluten-free option available.

AVOCADO TOAST (A) 7 5

Smashed avocado, poached eggs, whipped Ricotta and zaatar marinated tomatoes on toasted sourdough.
Gluten-free option available.

EGGS BENEDICT (A) 7 4

Sliced ham and poached eggs served on an English muffin with asparagus and Hollandaise sauce.
Gluten-free option available.

OMELETTES

CLASSIC (A) (N) 5 9

EGG WHITE (N) 6 9

SCOTTISH FLAKED SALMON (A) (N) 7 6

SPINACH & FETA (A) (N) 7 5

BASQUE-STYLE EGGS SHAKSHUKA (A) 7 8

Poached eggs, spicy red pepper piperade and labneh, served with warm pita bread.
Gluten-free option available.

CLASSIC SCRAMBLED (A) 5 9

Three soft scrambled eggs on toasted sourdough, served with labneh.
Gluten-free option available.

TRUFFLE SCRAMBLED EGGS (A) 7 5

Black truffle butter, soft scrambled eggs and aged Parmigiano Reggiano on toasted truffle croissant, served with asparagus.
Gluten-free option available.

HOT SMOKED SALMON 8 2

Date-glazed smoked Scottish salmon served with poached eggs and Hollandaise sauce, turmeric-pickled onions, salad and dukkah spiced labneh.

MUSHROOM TRUFFLE CROISSANT 7 9

Wild mushroom tartine, served on a circular truffle laminated croissant with poached eggs and mixed leaves.



Avocado Toast



Preserving the true flavours of nature

Our chefs meticulously craft signature jams and preserves in-house, adding a natural sweetness to our healthy breakfast options.



HEALTHY CHOICE



Bateel Porridge

BATEEL PORRIDGE

5.9

Bateel date porridge, whipped almond butter and Greek yoghurt, topped with Bateel's signature orange & date marmalade and pistachio.

LEVANT PLATE

7.9

Baba ghanoush, muhammara, dukkah labneh, Talagani cheese and fresh crudites, served with pita bread.

DATE & YOGHURT BOWL

5.5

Greek yoghurt with Bateel organic dates, granola, seasonal fruits and Bateel's signature date syrup.
Gluten-free option available.

HALLOUMI & AVOCADO BRUSCHETTA

7.4

Grilled halloumi, avocado, fresh zaatar and beetroot hummus on crunchy bruschetta.
Gluten-free option available.

HEALTHY BREAKFAST

9.9

Classic or egg-white omelette served with asparagus, flaked Scottish salmon, avocado, mini fruit platter and a hot beverage or detox juice.

MEDITERRANEAN AÇAÍ BOWL

5.5

Organic açai with granola, cantaloupe melon, mixed berries and almond butter.

Gluten-free option available.

FRUIT PLATTER

4.9

Bateel's selection of sliced seasonal fruits.

EGG WHITE OMELETTE

7.2

Signature egg-white omelette with button mushrooms and kale.

ADD-ONS

FRESH LABNEH

1.9

GRILLED HALLOUMI

2.1

CHICKEN SAUSAGE

2.3

SLICED AVOCADO

2.3

SAUTÉED ASPARAGUS

3.3

SCOTTISH SMOKED SALMON

3.4



Halloumi & Avocado Bruschetta



ALL PRICES ARE INCLUSIVE OF VAT.

The art of the croissant

Our croissants are freshly prepared every day by our award-winning patisserie chefs using the finest French butter, artisanal flour and homemade starter.



OUR SPECIALS



Date French Toast

BELGIAN WAFFLES  7.2

Freshly-baked waffles, mixed berries, raspberry coulis, whipped Mascarpone cream and rich chocolate sauce.

BATEEL BREAKFAST    9.4

Omelette or classic scrambled eggs, toast with Bateel's signature jams, pastry of your choice and a hot beverage or fresh juice.




DATE FRENCH TOAST   6.9

Bateel organic date brioche, served with our signature date syrup, whipped Mascarpone cream, raspberry coulis and fresh berries.

CROISSANTS & PASTRIES

PLAIN CROISSANT 	1.9
CHEESE CROISSANT 	2.1
ZAATAR CROISSANT 	2.1
ALMOND CROISSANT  	2.3
TRIPLE CHOCOLATE 	2.2
DATE CINNAMON ROLL 	2.2

ARTISAN CUPCAKES

DOUBLE CHOCOLATE NEW 	2.4
BLUEBERRY NEW 	2.4
MATCHA & LEMON NEW 	2.4

ADD-ONS

FRESH LABNEH  	1.9
GRILLED HALLOUMI  	2.1
CHICKEN SAUSAGE 	2.3
SLICED AVOCADO  	2.3
SAUTÉED ASPARAGUS  	3.3
SCOTTISH SMOKED SALMON 	3.4



Belgian Waffles

 DAIRY  NUTS  VEGAN  GLUTEN-FREE

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

ALL PRICES ARE INCLUSIVE OF VAT.

Natural ingredients from the Italian countryside

Our chefs source the finest ancient grains, including nutty, nutritious farro from traditional farms in Umbria, Italy, to add a depth of flavour to our wholesome soups.



SOUPS & SALADS



Burrata & Grilled Peach

BURRATA & GRILLED PEACH 9.2

Puglian Burrata, Greek honey-glazed peach and heirloom tomato, with a white balsamic & herb dressing, served with sourdough croutons.
Gluten-free option available.

BATEEL GREEN BOWL 7.9

Asparagus, avocado, baby gem, romaine, micro-greens and crunchy quinoa, with a calamansi lime dressing.

Chicken 91 / Halloumi 93 / Prawns 99

AVOCADO CAESAR 6.9

Baby gem, avocado, aged Parmigiano Reggiano, with a classic Caesar dressing and zaatar croutons.
Gluten-free option available.

Chicken 81 / Halloumi 83 / Prawns 89

SICILIAN PRAWN PASTA 9.8

Warm salad of fresh prawns, camaroni pasta and roasted pepper, tossed in crunchy pangrattato with Calabrian chilli and pistachio.

MEDITERRANEAN SUPERFOOD 8.7

Quinoa, beetroot, baby spinach, kale, roasted celeriac and puffed Italian farro, with a black olive and citrus dressing.
Gluten-free option available.

Chicken 99 / Halloumi 101 / Prawns 107

SOUPS

ITALIAN BEAN ZUPPA 5.7

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

ROASTED PUMPKIN 5.9

Pumpkin and cannellini beans, topped with pumpkin seeds, lemon pangrattato and a drizzle of chilli oil.
Gluten-free option available.

LENTIL 4.9

Umbrian lentils and aromatic spices, served with zataar croutons and fresh lemon.
Gluten-free option available.

FRENCH ASPARAGUS 5.6

Seasonal asparagus served with Umbrian fava beans.

SALADS

LENTIL & ROASTED CORN 7.9

Mediterranean lentils, roasted corn, caramelised pecan, avocado, chicory and celery, with a pomegranate-apple dressing.
Halloumi 9.3

BATEEL GREEK 8.5

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



Mediterranean Superfood

 DAIRY  NUTS  VEGAN  GLUTEN-FREE

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

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Quality seasonal produce

Our chefs travel across Europe to find the finest seasonal produce from artisanal farmers and renowned markets, ensuring all of our dishes are fresh, nutritious and full of flavour.



SANDWICHES



Chicken Club

SANDWICHES

DATE CURED SALMON **NEW** 8.6

Scottish salmon cured with Bateel's signature date syrup, fresh labneh, capers and dill in an ancient grain bun.

BEEF PASTRAMI **NEW** 8.8

Wood-smoked pastrami, melted vintage Cheddar, fermented red cabbage and Marie Rose sauce in an ancient grain bun.

CHICKEN CLUB 8.4

Chicken breast, omelette, avocado and signature aioli with Espelette pepper & tarragon.
Gluten-free option available.

HALLOUMI & AVOCADO BRUSCHETTA 7.4

Grilled halloumi, avocado, fresh zaatar and beetroot hummus on crunchy bruschetta.
Gluten-free option available.

TUNA PIADINA 7.9

Mediterranean white tuna, melted Mozzarella, pistachio-basil pesto and red pepper piperade in crisp Italian flatbread.
Gluten-free option available.

DATE CURED SALMON **NEW** 8.6

Scottish salmon cured with Bateel's signature date syrup, fresh labneh, capers and dill in an ancient grain bun.

BEEF PASTRAMI **NEW** 8.8

Wood-smoked pastrami, melted vintage Cheddar, fermented red cabbage and Marie Rose sauce in an ancient grain bun.

SIDES

GREEN SALAD 3.0

SAUTÉED KALE, ASPARAGUS AND BROCCOLINI 3.4

MASHED POTATOES 3.2

SAUTÉED ASPARAGUS 3.3



Date Cured Salmon

DAIRY NUTS VEGAN GLUTEN-FREE

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The heart and soul of Italian cooking

We stay true to the authentic approach with handmade pasta, cut the traditional way.



PASTAS & PIZZAS



Cacio e Pepe

PASTAS

SEAFOOD LINGUINI **NEW** (D) (N) 9 2

Handmade linguine, with San Marzano tomato sauce and a ragout of seabass and prawns.

TRUFFLE RAVIOLI **NEW** (D) 8 4

Handmade ravioli, with fresh Ricotta and truffle, Alba truffle sauce and sautéed oyster mushrooms.

CACIO E PEPE (D) 8 5

Rigatoni, with aged Parmigiano Reggiano & Pecorino sauce, pickled mustard seeds and cracked peppercorns.
Gluten-free option available.

PENNE ALL'ARRABBIATA (D) 8 4

Penne, with spicy San Marzano tomato sauce, black olives and aged Parmigiano Reggiano.
Gluten-free option available.

PESTO FUSILLI (D) (V) 8 4

Fusilli, with pistachio-basil pesto and zataar marinated tomatoes.
Gluten-free option available.
Chicken 9 6 / Prawns 10 4

CHICKEN FUSILLI (D) 8 9

Fusilli, with chicken, mushrooms, garlic and parsley, served in a creamy sauce made from fresh labneh.
Gluten-free option available.

MUSHROOM RISOTTO (D) (N) 8 9

Carnaroli risotto, with porcini, trompette, cardoncello and chiodini mushrooms, finished with aged Parmigiano Reggiano.
Chicken 10 1

PIZZAS

CLASSIC MARGHERITA **NEW** (D) 6 2

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

BURRATA & PISTACHIO PESTO **NEW** (D) 7 2

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

SHORT RIB & TRUFFLE **NEW** (D) 7 8

Black truffle and white Italian cheese sauce, slow-braised beef short rib, caramelised leeks and wild rocket.



Burrata & Pistachio Pesto Pizza



Flavourful dishes & nourishing experiences

Premium, natural flavours & high-quality ingredients are the foundation of our menu. Our much-celebrated Salmon & Quinoa dish uses fresh salmon sourced directly from the pristine waters of north-west Scotland.



MAIN COURSES




Greek Grilled Chicken

SEABASS NIÇOISE NEW  1 3 8

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

GRILLED SCOTTISH SALMON & QUINOA   1 3 9

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

GREEK GRILLED CHICKEN    1 2 9

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

SIDES

GREEN SALAD 3 0

SAUTÉED KALE, ASPARAGUS AND BROCCOLINI   3 4

MASHED POTATOES   3 2

SAUTÉED ASPARAGUS   3 3

KIDS

GRILLED CHICKEN SUPERSTARS 3 5

Tender grilled chicken served with creamy mashed potatoes and broccolini.

PASTA CIRCLES YOUR WAY 3 5

Pick your favourite sauce – pesto, classic tomato or creamy cheese.

MINI TUNA MELT OR CHICKEN MELT 3 5

A tasty toasted sandwich with melty cheddar cheese and flavourful tuna or chicken.

HOMEMADE SOUP 3 5

Classic tomato soup.

FISHERMAN'S FEAST 4 0

Grilled Scottish salmon with pesto mashed potatoes, broccolini and sweet carrots.

PASTA BOLOGNESE 4 0

Golden pasta rings served with our meaty Bolognese sauce.



Seabass Niçoise



A heritage and expertise in gourmet dates

Dates have been harvested from our own farms in Al Ghat, Saudi Arabia, since 1936. Every date is handpicked and 100% organic, bringing natural sweetness to our signature desserts.



DESSERTS



Sticky Date Pudding

SIGNATURE

DATE CROISSANT PUDDING **NEW**

Baked layers of French croissant, Bateel organic dates and caramelised orange, served with vanilla sauce.

STICKY DATE PUDDING

Bateel organic Ajwa date pudding, toffee sauce, pecan tuille and French vanilla mascarpone Chantilly.

CHOCOLATE & DATE FONDANT

Classic chocolate fondant with Bateel organic dates and almond truffles and vanilla gelato.

FLOURLESS CHOCOLATE & DATE CAKE

Chocolate sponge, layered with Bateel's signature date jam and chocolate crèmeux.

DATE FRENCH TOAST

Bateel organic date brioche, served with our signature date syrup, whipped Mascarpone cream, raspberry coulis and fresh berries.

CLASSICS

FIG & VANILLA GÂTEAUX **NEW**

Vanilla biscuit filled with crispy Duja, topped with smooth vanilla crèmeux, mousse and fresh figs.

HAZELNUT CAKE **NEW**

Vegan chocolate cake crafted with plant-based hazelnut couverture.

MANGO & COCONUT TART **NEW**

Delicate tart filled with crunchy coconut cream & topped with fresh mango.

PISTACHIO BASQUE CHEESECAKE

Basque-style pistachio cheesecake sweetened with Bateel organic dates, served with chocolate sauce.

TIRAMISU

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

RASPBERRY & VANILLA CHEESECAKE

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

BASQUE CHEESECAKE

Basque-style cheesecake solely sweetened with Bateel organic dates, served with blueberry compôte.

KHOLAS PISTACHIO PIE

Soft buttery pastry baked with Bateel organic Kholas dates and pistachios.

MADAGASCAN DARK CHOCOLATE CAKE

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

STRAWBERRY TART

A delicate tart filled with vanilla cream, topped with an assortment of fresh strawberries.

DATE & PECAN MILLEFEUILLE

Caramelised puff pastry layered with smooth Madagascar vanilla cream, Bateel's signature date jam and pecan praline.



From single-origin beans to signature blends

Our coffee selection uses 100% premium Arabica beans, sourced from around the world. Perfectly prepared by our skilled baristas, every cup offers a rich, smooth experience.



HOT BEVERAGES

COFFEE & COCOA

CAPPUCCINO	2 7
CAFFÈ LATTE	2 7
MATCHA LATTE	3 1
SPANISH LATTE	3 1
AMERICANO	2 5
ESPRESSO MACCHIATO	2 4
FLAT WHITE	2 7
CAFFÈ MOCHA	3 1

ROYAL GREEN LATTE **NEW**

Rich fusion of matcha, pistachio sauce, coconut milk and Bateel's signature date syrup.

PISTACHIO HOT CHOCOLATE

A rich blend of dark chocolate and pistachio sauce, topped with a chocolate disc and crushed pistachios.

CLASSIC DARK CHOCOLATE

Artisan 70% Guanajan dark chocolate with steamed milk.

TIRAMISU LATTE

Coffee layered with cream, milk and cocoa.

DATE LATTE

Coffee with Bateel's signature date syrup and a topping of whipped cream.

SIGNATURES

BATEEL SIGNATURE QAHWA

Arabic coffee, in light or dark roast, served with Bateel organic Rhutab dates.

Three/Seven/Nine dates 4 6 / 7 9 / 9 9

SPICED ROYAL QAHWA

Arabic coffee with saffron and cardamom, served with Bateel organic Rhutab dates.

LEMON & GINGER TEA

A blend of fresh ginger, lemon and Bateel's signature Acacia honey, infused with a double dose of ginger tea.

FINE TEAS

DARJEELING'S FINEST 2 8

EARL GREY FLEURS BLEUES 2 8

ENGLISH BREAKFAST 2 8

JASMINE 2 8

CHINESE GREEN 2 8

MINT 2 8

SENCHA FUKUYU 2 8

ROOIBOS DES VAHINÉS 2 8

CHAMOMILE 2 8

TRADITIONAL MOROCCAN



Small/Large 4 5 / 6 9

ADD-ONS

BATEEL SIGNATURE DATE SYRUP / CARAMEL SYRUP / VANILLA SYRUP / HAZELNUT SYRUP / WHIPPED CREAM / EXTRA ESPRESSO 9

SINGLE ORIGIN BEANS 7

COMPLEMENT YOUR DRINK

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



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

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Meticulously curated refreshments

Our chilled beverages are blended to order using the freshest ingredients, offering optimal flavour and natural refreshment.



CHILLED BEVERAGES

MOCKTAILS

PINEAPPLE & MINT CRUSH **NEW** 3.9

Vibrant mix of pineapple, fresh mint, honey and a touch of ginger.

HIBISCUS LEMONADE **NEW** 3.9

Bright blend of lemon, hibiscus and organic agave syrup, topped with soda.

POMEGRANATE SPRITZ 3.9

Refreshing blend of fresh pomegranate juice, red apple juice, peach and soda water.

PASSION FRUIT MOJITO 3.9

Exotic mix of passion fruit, soda, orange, lime and pineapple, garnished with mint.

FRESH LEMON & MINT 3.9

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

ICED COFFEE

DATE FREDDO CAPPUCCINO 3.9

ICED MOCHA 3.9

ICED MATCHA LATTE 3.9

ICED SPANISH LATTE 3.9

ICED LATTE 3.4

HOMEMADE ICED TEAS

LEMON & GINGER 3.6

RASPBERRY 3.6

PEACH 3.6

SPARKLING

SPARKLING DATE & POMEGRANATE **B** 8.0

Bateel's signature non-alcoholic sparkling beverage made from all-natural pomegranate and Bateel organic dates. 750ml

SPARKLING APPLE & DATE **B** 8.0

Bateel's signature non-alcoholic sparkling beverage made from apples and Bateel organic dates. 750ml

DETOX JUICES

CHARCOAL DETOX 4.1

Active charcoal-enriched blend with cherry, banana, blackberry, blackcurrant and blueberry.

ORANGE DETOX 4.1

Vitamin-packed blend of fresh orange, pineapple, carrot and ginger.

GREEN COLD PRESS 4.1

Nutrient-rich blend of spinach, apple, cucumber, celery, pineapple, lemon and ginger.

RED COLD PRESS 4.1

Detoxifying mix of beetroot, carrot, apple, cucumber, lime and ginger.

FRESH JUICES 3.5

Orange/Carrot/Pineapple/
Orange & carrot

SMOOTHIES & SHAKES

PISTACHIO & DATE SHAKE **NEW** 4.5

Artisan Sicilian pistachio gelato blended with Bateel's organic dates, fresh milk and caramelised pistachios.

PASSION FRUIT **B** 4.5

Fior di Latte, passion fruit, coconut milk and Bateel's signature date syrup.

BERRY PROTEIN SHAKE **B** 4.5

Protein-rich blend of nut-free butter, Greek yoghurt, banana, blueberries and vanilla.

AVOCADO & DATE 4.5

Blend of avocado, Bateel organic dates and oat milk.

DATE SHAKE **B** 4.4

Fior di Latte blended with fresh milk and Bateel organic dates.

WATER & SOFT DRINKS

SAN PELLEGRINO 500ml/1L 2.5 / 3.5

ACQUA PANNA 500ml/1L 2.5 / 3.5

SOFT DRINKS 2.4



DAIRY



NUTS



VEGAN



GLUTEN-FREE



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Exquisite quality, heartfelt hospitality

From artisanal products to elegant events, we offer thoughtful gifting, tailored catering and seamless delivery experiences - always rooted in warmth and hospitality.



Catering by Café Bateel

Perfect for business meetings, private dinner parties and elegant social gatherings.





Gourmet delivery by Café Bateel

Enjoy the refined flavours of Café Bateel wherever you choose.



Gifting, personal to professional

Continue your shopping journey at Bateel Boutique or online via bateel.com.



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