

MAIN MENU



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  3 . 4 0
SIGNATURE DISH

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

Roasted Pumpkin  **NEW** 3 . 8 0

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

Tomato & Burrata 3 . 8 0

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

Asparagus 3 . 4 0

Classic French asparagus soup.

Mushroom  3 . 4 0

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

Lentil  3 . 4 0

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

APPETISERS

Smoked Salmon & Avocado

5 . 4 0

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

Halloumi & Avocado Bruschetta

5 . 4 0


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



Halloumi & Avocado Bruschetta

SALADS

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

Superfood  5.50 / 6.60 / 6.60 / 7.25
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

Avocado Caesar 5.80 / 6.85 / 6.85 / 7.15

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

Plain/Chicken/Halloumi/Marinated prawns

Bateel Green Bowl  **NEW** 5.65 / 6.85 / 6.85 / 7.15

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

King Prawn & Mango **NEW** 6.95

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

Spicy Cauliflower **NEW** 6.75

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  5.40

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

Plain/Halloumi



Prices are subject to 5% VAT, 5% Municipality Tax & Tourism 4% Tax.



Bateel Green Bowl

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.

Chicken Club NEW 5 . 9 5

SIGNATURE DISH

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

Beef Short Rib Club NEW 7 . 7 5

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

Spiced Chicken Ciabatta NEW 6 . 9 5

Bateel's classic ciabatta filled with lightly spiced chicken breast in a fresh labneh marinade, roasted red peppers, dates and fresh coriander.

Tuna Piadina NEW 6.95

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 7.95

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

Halloumi Club 5 . 1 0

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



Beef Short Rib Club

PASTAS & RISOTTOS

Savour wholesome recipes that feature authentic, freshly-made Bateel pasta from the wheat fields of Umbria, Italy. Gluten-free pastas are available on request.

Rigatoni All'Arrabbiata 5 . 8 0

SIGNATURE DISH

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

Mushroom Carbonara NEW 6 . 4 5

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

Pesto Fusilli NEW 6 . 6 5

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

Chicken Fusilli 6 . 3 0

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

Three Cheese Rigatoni 5 . 5 0

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

Mushroom Risotto 5 . 7 0

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

Plain/Chicken



Mushroom Carbonara

INSPIRED MAINS

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

Grilled Salmon & Quinoa	10.00
SIGNATURE DISH	
Light quinoa risotto with grilled salmon, asparagus, peas, zucchini and a lemon zaatar sauce.	
Balsamic Beef Short Rib NEW	14.95
Slow cooked beef short rib glazed with aged date balsamic, roasted red pepper piperade and thyme fondant potato, served with fresh asparagus.	
Salmon Dukkan NEW	11.45
Dukkan-crusted salmon fillet served on a bed of ancient grains, asparagus and fennel with a light coriander salsa.	
Wagyu Beef Meatballs NEW	11.25
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 NEW	9.95
Corn-fed chicken breast stuffed with spinach and ricotta, served with a saffron, lemon and Parmigiano Reggiano risotto.	

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Essential Extras

Sautéed potatoes	1.15
Green salad	1.70
Sautéed asparagus	1.15
Mashed potatoes	1.70



Balsamic Beef Short Rib

CHILLED BEVERAGES

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

SMOOTHIES

Bateel Shake

3.50

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

Avocado & Date Smoothie

3.40

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



Avocado & Date Smoothie

DETOX JUICES

Orange Detox 3 . 4 5

A cleansing blend of fresh orange, pineapple, carrot and ginger.

Green Cold Press **NEW** 3 . 4 5

A unique blend of spinach, apple, cucumber, celery, pineapple, lemon and ginger.

Red Cold Press **NEW** 3 . 4 5

The perfect detox combination of beetroot, carrot, apple, cucumber, lime and ginger.

MOCKTAILS

Pomegranate Mojito **NEW** 2 . 9 5

Fresh pomegranate juice with mint, lime and soda.

Chia Pink Lemonade 2 . 5 0

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

Fresh Lemon & Mint 2 . 5 0

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

SPARKLING

Bateel Sparkling Date or Pomegranate 9 . 0 0

OUR SIGNATURE CELEBRATION DRINK

Sugar-free, non-alcoholic sparkling beverage made from apple, Bateel's finest organic dates and all-natural pomegranate.

750ml

FRESH JUICES

Orange	2.20
Carrot	2.20
Green Apple	2.20
Orange & Carrot	2.20
Pineapple	2.20

MILKSHAKES

Date	3.00
Vanilla	3.00
Chocolate	3.00
Strawberry	3.00
Pistachio	3.20
Pecan & Frozen Yoghurt	3.20

HOMEMADE ICED TEAS

Honey, Lemon & Ginger	2.50
Peach	2.10

ICED COFFEE

Frappé NEW	2.90
Iced Lattè	2.10
Iced Mocha	2.10
Iced Matcha Lattè	2.50
Iced Spanish Lattè NEW	2.30

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SOFT DRINKS

San Pellegrino Sparkling water 500ml/1L	1.80 / 2.80
Acqua Panna Still mineral water 500ml/1L	1.60 / 2.60
Local Water 500ml	0.80
Soft Drinks	1.50



Pomegranate Mojito

SPECIALIST TEAS

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

INFUSIONS

Chamomile	1.90
Fine chamomile tea uplifted with a floral aroma.	
Lemon & Ginger	2.40
Black tea with ginger, lemon, honey and cinnamon.	
Traditional Moroccan	2.70 / 5.00
Moroccan speciality using green tea and mint leaves.	
Small/Large	

BLACK

Earl Grey Fleurs Blues	1.90
Balanced black tea with light floral and citrus hints.	
English Breakfast	1.90
Invigorating blend of the finest Yunnan and Assam tea.	

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GREEN

Jasmine

1.90

Delicate tea with the aroma of jasmine blossoms.

Chinese Green

1.90

Premium green tea with a mild and refreshing taste.

Mint

1.90

Cool and clear mint tea with an invigorating flavour.



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

Lightly roasted Arabic coffee, served in a dallah flask with organic rhubab dates.

Small (three dates)	3 . 1 0
Medium (seven dates)	5 . 6 0
Large (nine dates)	8 . 2 0

Spiced Royal Qahwa NEW 4 . 8 0

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

Espresso (Single / Double)	1 . 2 0 / 1 . 7 0
Cappuccino	1 . 9 0
Caffè Lattè	1 . 9 0
Matcha Lattè	2 . 5 0
Americano	1 . 7 0
Turkish Coffee	2 . 0 0
Espresso Macchiato	1 . 7 0
Cortado	2 . 1 0
Flat White	2 . 0 0

All our coffees are served with an organic rhubab date.

Date Lattè	2 . 3 0
Coffee with date dhibs, topped with whipped cream.	
Caffè Caramel	2 . 3 0
Coffee with caramel syrup, finished with cream and caramel.	
Dark Caffè Mocha	2 . 3 0
Coffee with dark chocolate, topped with whipped cream.	
Date Affogato NEW	3 . 2 5
Rich Bateel espresso poured over artisanal date ice cream.	
Spanish Lattè	2 . 2 0
Coffee with condensed milk, date dhibs and steamed milk.	
Valrhona Hot Chocolate	3 . 2 0
French Valrhona hot chocolate finished with foamed milk.	

ENHANCE YOUR DRINK

Caramel syrup / Vanilla syrup / Hazelnut syrup / Whipped cream / Extra espresso	0 . 5 0
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Complement Your Coffee

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



Date Affogato