

Café
Bateel

بتييل

BREAKFAST

EGGS & TARTINES



TRUFFLE SCRAMBLED EGGS

Classic Mediterranean dishes are given a Bateel twist, with a focus on the season's freshest and finest ingredients.

EGGS

EGGS ROYALE 7 2

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

EGGS BENEDICT 6 6

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

BASQUE-STYLE EGGS SHAKSHUKA 7 2

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

TRUFFLE SCRAMBLED EGGS 6 9

Soft and creamy eggs scrambled in black truffle butter with 24-month Parmigiano Reggiano, served with asparagus spears on a light and fluffy croissant.

CLASSIC SCRAMBLED 5 9

Three soft scrambled eggs, served on toasted whole seed bread and fresh labneh.

ENHANCE YOUR MEAL

FRESH LABNEH	17
CHICKEN SAUSAGE	21
GRILLED HALLOUMI	19
AVOCADO	21
SAUTÉED POTATOES	26
SAUTÉED ASPARAGUS	30
SAUTÉED KALE	30
SCOTTISH SMOKED SALMON	30

TARTINES

HALLOUMI & AVOCADO BRUSCHETTA 6 8

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

BATEEL AVOCADO TOAST 6 8

Toasted whole seed bread topped with fresh avocado, rocket and two perfectly poached eggs.

OMELETTES

CLASSIC 5 7

SCOTTISH FLAKED SALMON 6 9

SPINACH & FETA 6 9



BATEEL AVOCADO TOAST

HEALTHY CHOICE



MEDITERRANEAN AÇAÍ BOWL

Nourishing and delicious, our healthy choice of breakfast dishes are curated from the freshest seasonal ingredients.

HEALTHY CHOICE

ORGANIC DATE & YOGHURT BOWL  4 8

Greek yoghurt with organic dates, homemade granola, seasonal fruits and date syrup.

MEDITERRANEAN AÇAÍ BOWL  4 9

Organic açai blend topped with granola, cantaloupe melon, berries, physalis and almond butter drops.

SEASONAL FRUITS  4 9

Bateel's selection of fresh seasonal fruits, sliced and presented on a sharing plate.

EGG WHITE OMELETTE 6 7

Bateel's signature omelette made from egg whites, mixed with fresh mushrooms and kale.

BATEEL LEVANT PLATE 7 6

Traditional selection of homemade fowl madames, labneh, grilled halloumi, baba ganoush, Ligurian olives, mint, tomatoes, cucumber and warmed pita.

OUR SPECIALS

BATEEL BREAKFAST 8 3

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 9 8

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

ENHANCE YOUR MEAL

FRESH LABNEH 1 7

CHICKEN SAUSAGE 2 1

GRILLED HALLOUMI 1 9

AVOCADO 2 1

SAUTÉED POTATOES 2 6

SAUTÉED ASPARAGUS 3 0

SAUTÉED KALE AND ASPARAGUS 3 0

SCOTTISH SMOKED SALMON 3 0



BATEEL LEVANT PLATE



VEGAN

ALL PRICES ARE INCLUSIVE OF VAT.
Promotions and discounts are not applicable

BAKERY



DATE FRENCH TOAST

Our bakery selection is freshly prepared every day by artisan bakers using exceptional flour and authentic techniques.



BELGIAN WAFFLES

SIGNATURE BREAKFASTS

BELGIAN WAFFLES 65

Freshly-baked waffles topped with mixed berries, sweet raspberry coulis, whipped cream and a smooth, rich chocolate sauce.

DATE FRENCH TOAST 64

Warm brioche French toast served with toffee sauce, Chantilly cream, raspberry coulis and fresh berries.

CROISSANTS & PASTRIES

PLAIN CROISSANT	18
CHEESE CROISSANT	20
ZAATAR CROISSANT	20
ALMOND CROISSANT	20
PAIN AU CHOCOLAT	20
CINNAMON ROLL	20
DATE & PECAN LATTICE 	28

FRESH MUFFINS

BLUEBERRY	19
CHOCOLATE & HAZELNUT	19
LEMON & RASPBERRY	19



DATE & PECAN LATTICE

HOT BEVERAGES



CHOCOLAT VIENNOIS

From single-origin beans to signature blends, our coffee selection has been impeccably sourced from around the world.

COFFEE & COCOA

ESPRESSO Single/Double	2 0 / 2 4
CAPPUCCINO	2 6
CAFFÈ LATTE	2 6
MATCHA LATTE	3 0
AMERICANO	2 4
TURKISH COFFEE	2 8
CARDAMOM TURKISH COFFEE	3 0
ESPRESSO MACCHIATO	2 3
FLAT WHITE	2 6
CORTADO	2 5
CAFFÈ MOCHA	3 0
FRENCH PRESS WITH SINGLE ORIGIN COFFEE	3 9

TIRAMISU LATTE

Coffee layered with cream, milk and chocolate.

DATE LATTE

Coffee with date syrup, topped with whipped cream.

SPANISH LATTE

Coffee with condensed milk, date syrup and steamed milk.

CAFFÈ CARAMEL

Coffee with caramel syrup, finished with cream and caramel.

CAFFÈ AFFOGATO

Rich Bateel espresso poured over artisanal vanilla gelato.

CHOCOLAT VIENNOIS NEW

French hot chocolate with cream.

VALRHONA HOT CHOCOLATE

French Valrhona hot chocolate finished with foamed milk.

SIGNATURES

BATEEL SIGNATURE QAHWA

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

Three/seven/nine dates 4 2 / 7 8 / 9 9

DATE SEED COFFEE

Caffeine-free and high in antioxidants made from roasted date seeds.

Classic roast/with cardamom 4 0 / 4 4

SPICED ROYAL QAHWA 5 9

Qahwa with saffron and cardamom, served with three organic rhutab dates.

FINE TEAS

DARJEELING'S FINEST 2 6

EARL GREY FLEURS BLEUES 2 6

ENGLISH BREAKFAST 2 6

JASMINE 2 6

CHINESE GREEN 2 6

MINT 2 6

SENCHA FUKUYU 2 6

ROOIBOS DES VAHINÉS 2 6

CHAMOMILE 2 6

LEMON & GINGER 3 4

TRADITIONAL MOROCCAN

Small/Large 4 2 / 6 5

ENHANCE YOUR DRINK

CARAMEL SYRUP / VANILLA SYRUP / HAZELNUT SYRUP / PASSION FRUIT SYRUP / DATE SYRUP / WHIPPED CREAM / EXTRA ESPRESSO 8

SINGLE ORIGIN BEANS 5

COMPLEMENT YOUR DRINK

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

CHILLED BEVERAGES



PLUM SPRITZ

Our chilled beverages are handcrafted to order using the freshest ingredients, for the optimum in flavour and nutrition.

SMOOTHIES & SHAKES

RASPBERRY & PISTACHIO SHAKE ^{NEW} 4 2

A blend of raspberry, pistachio and fresh milk.

BERRY PROTEIN SHAKE 4 2

Protein-packed blend of nut free butter, Greek yoghurt, banana, blueberry and vanilla.

AÇAÍ & BERRY 4 2

Balanced blend of açai, blueberry, mango, banana and almond milk.

AVOCADO & DATE 4 2

Fresh Australian avocados blended with organic dates and oat milk.

DATE SHAKE 3 9

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

DETOX JUICES

CHARCOAL DETOX 3 9

Cherry, banana, blackberry, blackcurrant, blueberry and active charcoal.

ORANGE DETOX 3 9

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

GREEN COLD PRESS 3 9

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

RED COLD PRESS 3 9

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

FRESH JUICES 3 3

Orange/Carrot/Green apple/Pineapple/Orange & carrot

WATER & SOFT DRINKS

SAN PELLEGRINO 500ml/1L 2 3 / 3 2

ACQUA PANNA 500ml/1L 2 3 / 3 2

LOCAL WATER 1 5

SOFT DRINKS 2 2

MOCKTAILS

ROSE LEMONADE ^{NEW} 3 8

A bright and floral mixtures of rose water, red currant, ginger, orange juice, lemon juice, organic agave, and ginger ale.

PLUM SPRITZ ^{NEW} 3 8

Refreshing blend of French Mirabelle plum, orange juice, thyme, organic agave, lime, and soda water.

SPARKLING STRAWBERRY 3 8

Light and fresh blend of strawberry, basil, cranberry juice and ginger ale.

SICILIAN LEMONADE 3 8

Refreshing mix of fresh Sicilian lemon, organic agave, mint and ginger ale.

PASSION FRUIT MOJITO 3 8

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

FRESH LEMON & MINT 3 8

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

HOMEMADE ICED TEAS

BUTTERFLY PEA 3 2

PEACH 3 2

HONEY, LEMON & GINGER 3 2

ICED COFFEE

ICED TIRAMISU ^{NEW} 3 6

FRENCH ICED MOCHA 3 8

ICED MATCHA LATTE 3 8

DATE FRAPPÉ 3 8

ICED LATTE 3 2

ICED SPANISH LATTE 3 4

SPARKLING

BATEEL SPARKLING DATE OR POMEGRANATE 7 6

Sugar-free, non-alcoholic sparkling beverage made from apples, Bateel's finest organic dates and all-natural pomegranate. 750ml

ALL PRICES ARE INCLUSIVE OF VAT.



BATEEL CATERING

The perfect choice for corporate meetings,
private parties and elegant social events.

MEDITERRANEAN INSPIRED
CURATED BY BATEEL



SOUPS & SANDWICHES



ITALIAN BEAN ZUPPA

Our Umbrian beans and legumes provide an abundance of essential vitamins, filled with heartwarming goodness.

SOUPS

- ITALIAN BEAN ZUPPA**  5 2
Umbrian mixed bean soup, garlic and rosemary oil, toasted baguette croutons.
- CLASSIC FRENCH ONION** 5 5
Slow-cooked Roscoff onions from Brittany, roasted beef broth and a homemade baguette crouton with caramelised Comté and Gruyère.
- ROASTED PUMPKIN**  5 5
Blend of seasonal pumpkin and cannellini beans, garnished with pumpkin seeds, lemon pangrattato and served with chilli oil.
- TOMATO & BURRATA** 5 5
Smooth tomato soup enhanced with creamy burrata and pistachio and basil pesto.
- ASPARAGUS** 4 9
Classic French asparagus soup.
- LENTIL** 4 9
Umbrian lentil soup with aromatic spices, served with zataar croutons and fresh lemon.

SANDWICHES

- ITALIAN CHICKEN CIABATTA**  7 8
Chicken breast and avocado, with plum tomatoes, gem lettuce and Caponata aioli.
- CHICKEN CLUB** 7 6
Tender chicken breast, omelette, avocado and an Espelette pepper and tarragon aioli.
- SMOKED SALMON RYE** 8 8
Scottish smoked salmon with capers, lemon, pickled red onion, mascarpone and wild rocket in homemade dark rye bread.
- MEDITERRANEAN PIADINA** 8 2
Grilled Spanish pepper, eggplant and zucchini inside a crisp Italian flatbread with stracciatella cheese and pesto.
- HALLOUMI & AVOCADO BRUSCHETTA** 6 8
Grilled halloumi with avocado on crunchy bruschetta, with zaatar, sumac and beetroot hummus.



ITALIAN CHICKEN CIABATTA



VEGAN

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HEALTHY SALADS



MICRO GREENS & GRAINS

Micro greens are delicate tender shoots packed with antioxidants, rendering them a delicious and nutritious addition to any dish.

MICRO GREENS & GRAINS 8 6

Micro greens mixed with Umbrian grains, fine green beans, marinated goat cheese, date-syrup roasted baby carrots, finished with white balsamic vinaigrette.

SICILIAN PRAWN PASTA 9 2

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

AVOCADO CAESAR 6 5 / 7 8 / 7 8 / 8 4

Crunchy baby gem lettuce, avocado, zaatar-spiced croutons, Parmigiano Reggiano and caesar dressing.

Plain/Chicken/Halloumi/Marinated prawns

MEDITERRANEAN SUPERFOOD 7 8 / 8 8 / 8 8 / 9 5

Quinoa, beetroot, baby spinach, pomegranate, squash, sautéed kale, roasted celeriac, black rice and puffed Italian farro with black olive and citrus dressing.

Plain/Chicken/Halloumi/Marinated prawns

LENTIL & ROASTED CORN 7 4 / 8 6

Beluga, Puy and Umbrian lentils with roasted corn, caramelised pecan, avocado, onion, pomegranate, cherry tomato, chicory, carrot and celery, dressed in pomegranate and apple vinaigrette.

Plain /Halloumi

BATEEL GREEN BOWL 7 5 / 8 7 / 8 7 / 9 5

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

BURRATA 8 6

Italian burrata with heirloom tomato, wild rocket, diced shallots and basil pesto.



SICILIAN PRAWN PASTA



VEGAN

ALL PRICES ARE INCLUSIVE OF VAT.

PASTA & RISOTTO



ROAST PUMPKIN RAVIOLI

With a delicate texture and rich flavour, our handmade egg pasta has been meticulously crafted with artisanal care for a more authentic culinary experience.

ROASTED PUMPKIN RAVIOLI 	7 8	RIGATONI ALL'ARRABBIATA	7 6
Roasted pumpkin and ricotta ravioli, saffron butter emulsion, baby spinach, amaretti crumbs and roasted almonds, with aged Parmigiano Reggiano.		Rigatoni pasta in a spicy tomato sauce, mixed with Ligurian olives and fresh tomatoes, topped with Parmigiano Reggiano.	
WILD MUSHROOM LASAGNA 	8 8	MUSHROOM RISOTTO	8 2 / 9 2
Spinach, ricotta and mushroom lasagna, San Marzano tomato sauce, Reggiano cream sauce, topped with aged Parmigiano Reggiano.		Arborio risotto with shiitake, porcini, black trumpet, cardoncello, button and chiodini mushrooms, topped with parsley and Parmigiano Reggiano.	
SEAFOOD LINGUINE NERO	9 2	Plain/Chicken	
Fresh squid ink linguine with sautéed king prawns, Galician octopus, Datterini tomato, Umbrian olive oil, chives and lemon.			
BLACK TRUFFLE CAMERONI	1 2 4		
Bronze-cut pasta with a creamy summer black truffle sauce and sautéed king mushrooms.			
PESTO FUSILLI	7 5 / 8 8 / 9 5		
Fusilli pasta enveloped in a pistachio and basil pesto, with semi-dried tomatoes. Plain/Chicken/Prawn			
CHICKEN FUSILLI	8 3		
Fusilli with chicken, mushrooms, garlic and parsley, served in a creamy sauce made from fresh labneh.			



WILD MUSHROOM LASAGNA



MAIN COURSES



RED SNAPPER PRIMAVERA

With unparalleled freshness our red snapper is sourced from the pristine waters of Oman, sustainably caught, ensuring the freshest quality.

RED SNAPPER PRIMAVERA NEW 1 3 9

Mediterranean-style red snapper with a light farro medley, fresh summer vegetables and herb butter sauce.

BISTRO STEAK NEW 1 4 5

Prime Wagyu Bavette, sweet shallot jus, celeriac and parsnip puree, served with fine green beans and Umbrian grains.

GREEK GRILLED CHICKEN 1 1 9

Corn-fed chicken breast with wild oregano and spices from Crete, buckwheat, pistachio, kale, eggplant, roasted peppers and Kalamata olives.

GRILLED SALMON & QUINOA 1 2 8

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

MOROCCAN WAGYU MEATBALLS 1 2 9

Prime wagyu beef meatballs with dates, pinenuts, saffron couscous, spiced tomato sauce and Greek yoghurt.

SIDES

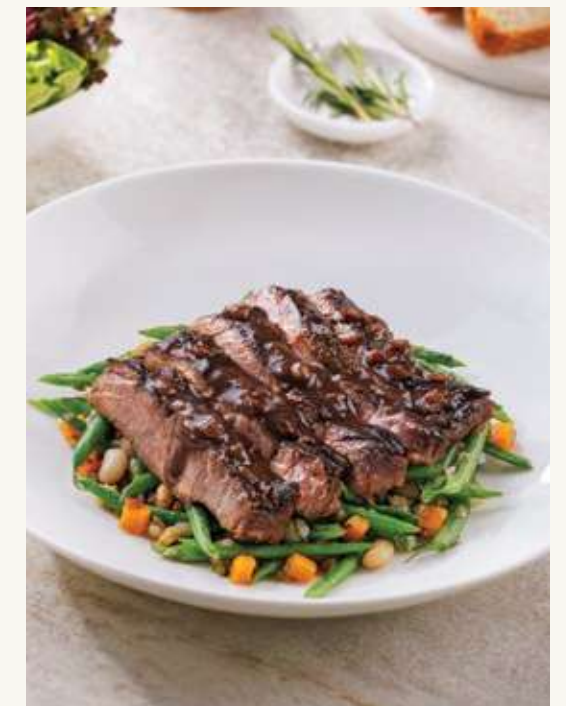
SAUTÉED POTATOES 2 6

GREEN SALAD 2 7

SAUTÉED KALE, ASPARAGUS AND BROCCOLINI 2 9

MASHED POTATOES 2 9

SAUTÉED ASPARAGUS 3 0



BISTRO STEAK



CHOCOLATE & DATE FONDANT

Crafted with different date varieties from our farms in Saudi Arabia, Bateel's signature desserts are decadent, indulgent and delightfully flavourful.

SIGNATURE DESSERTS

CHOCOLATE & DATE FONDANT ^{NEW} 5 8
Classic chocolate fondant with date and almonds truffles, served with vanilla gelato.

DATE TRILOGY 7 6
Trio of mini date puddings, each made with a different variety of Bateel organic date, served with three sauces and fior di latte gelato.

STICKY TOFFEE PUDDING 6 9
Bateel's next generation date pudding, served warm with a sticky date infused dark muscovado sauce and pecan yoghurt gelato.

DATE FRENCH TOAST 6 4
Warm brioche French toast served with toffee sauce, Chantilly cream, raspberry coulis and fresh berries.

KHOLAS PECAN PIE 4 2
Freshly-baked pie with crunchy pecans, Bateel date syrup and Kholas dates, topped with caramelised pecans.

KHOLAS PISTACHIO PIE 4 2
Crunchy pie made with premium pistachios, Bateel date syrup and ripe Kholas dates.

ENHANCE YOUR DESSERT

CARAMEL SAUCE / CHOCOLATE SAUCE / STRAWBERRY SAUCE / WHIPPED CREAM / CARAMELISED PECANS / DATE SYRUP 9

GELATO

ARTISAN GELATO 3 6
Two scoops of your choice:
Madagascan vanilla / Single origin chocolate
Terracina strawberry / Sicilian pistachio
Greek yoghurt and pecan

RASPBERRY SORBET 3 6
Light and smooth sorbet made from fresh raspberries.

RHUTAB PLATTER 14/20/27
Three / five / seven dates

DATE AFFOGATO 4 2
Rich Bateel espresso poured over artisanal date gelato.



ARTISAN GELATO

CLASSIC DESSERTS



MANGO TRES LECHEs

Indulge in a sophisticated selection of classic desserts, meticulously crafted with impeccable ingredients, from timeless recipes.

MANGO TRES LECHEs ^{NEW}	5 8	TIRAMISU	4 6
Light sponge soaked in milk syrup, served with mango compote, mango sauce, topped with almond tuile.		Savoardi biscuit infused with espresso and date syrup, layered between light mascarpone mousse and finished with a dusting of cocoa.	
BRÛLÉE CHOCOLATE TART ^{NEW}	5 2	VANILLA MILLEFEUILLE	4 4
Smooth chocolate crème with a chocolate sablée base, finished with caramelised sugar, served with natural vanilla mascarpone cream.		Layered French puff pastry with smooth vanilla cream.	
BASQUE CHEESECAKE	4 4	DATE CAKE	4 6
Classic Basque-style caramelised cheesecake served with blueberry compote.		Date syrup and pecan sponge cake layered between date-infused whipped mascarpone cream.	
SEASONAL FRUIT TART	4 9	CHOCOLATE RASPBERRY CAKE	4 4
A delicate and flaky tartlet with a luscious filling, finished with fresh seasonal fruits or berries.		Vegan raspberry cake with a creamy ganache on a crunchy chocolate biscuit base.	
BLUEBERRY CHEESECAKE	4 4		
Light cream cheese layered on a crunchy biscuit base and topped with blueberries.			
MADAGASCAR DARK CHOCOLATE CAKE	4 6		
Aromatic chocolate biscuit base topped with tonka bean cream, Madagascar dark chocolate mousse, crispy praline and feuilletine.			
STRAWBERRY TART	4 6		
Fresh chocolate tart filled with vanilla custard and finished with the season's finest strawberries.			



BRÛLÉE CHOCOLATE TART

CHILLED BEVERAGES



ICED TIRAMISU

Meticulously curated premium beverages,
crafted with the finest ingredients to
elevate your dining experience.

SMOOTHIES & SHAKES

RASPBERRY & PISTACHIO SHAKE NEW

4.2

A blend of raspberry, pistachio, and fresh milk.

BERRY PROTEIN SHAKE

4.2

Protein-packed blend of nut free butter, Greek yoghurt, banana, blueberry and vanilla.

AÇAÍ & BERRY

4.2

Balanced blend of açai, blueberry, mango, banana and almond milk.

AVOCADO & DATE

4.2

Fresh Australian avocados blended with organic dates and oat milk.

DATE SHAKE

3.9

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

SPARKLING

BATEEL SPARKLING DATE OR POMEGRANATE

7.6

Sugar-free, non-alcoholic sparkling beverage made from apples, Bateel's finest organic dates and all-natural pomegranate. 750ml

ICED COFFEE

ICED TIRAMISU NEW

3.6

FRENCH ICED MOCHA

3.8

ICED MATCHA LATTE

3.8

DATE FRAPPÉ

3.8

ICED LATTE

3.2

ICED SPANISH LATTE

3.4

HOMEMADE ICED TEAS

BUTTERFLY PEA

3.2

PEACH

3.2

HONEY, LEMON & GINGER

3.2



BUTTERFLY PEA

CHILLED BEVERAGES



ROSE LEMONADE

Our chilled beverages are handcrafted to order using the freshest ingredients, for the optimum in flavour and nutrition.

MOCKTAILS

ROSE LEMONADE <small>NEW</small>	3 8
A bright and floral mixtures of rose water, red currant, ginger, orange juice, lemon juice, organic agave, and ginger ale.	
PLUM SPRITZ <small>NEW</small>	3 8
Refreshing blend of French Mirabelle plum, orange juice, thyme, organic agave, lime, and soda water.	
SPARKLING STRAWBERRY	3 8
Light and fresh blend of strawberry, basil, cranberry juice and ginger ale.	
SICILIAN LEMONADE	3 8
Refreshing mix of fresh Sicilian lemon, organic agave, mint and ginger ale.	
PASSION FRUIT MOJITO	3 8
Mix of passion fruit, soda, orange, lime and pineapple, garnished with mint.	
FRESH LEMON & MINT	3 8
Middle Eastern classic with fresh lemon juice and mint leaves, served over crushed ice.	

WATER & SOFT DRINKS

SAN PELLEGRINO 500ml/1L	2 3 / 3 2
ACQUA PANNA 500ml/1L	2 3 / 3 2
SOFT DRINKS	2 2

DETOX JUICES

CHARCOAL DETOX	3 9
Cherry, banana, blackberry, blackcurrant, blueberry and active charcoal.	
ORANGE DETOX	3 9
Vitamin-packed blend of fresh orange, pineapple, carrot and ginger.	
GREEN COLD PRESS	3 9
Nutrient-rich blend of spinach, apple, cucumber, celery, pineapple, lemon, ginger.	
RED COLD PRESS	3 9
Detoxifying mix of beetroot, carrot, apple, cucumber, lime and ginger.	
FRESH JUICES	3 3
Orange/Carrot/Green apple/Pineapple/Orange & carrot	



PLUM SPRITZ

HOT BEVERAGES



CHOCOLAT VIENNOIS

From single-origin beans to signature blends, our coffee selection has been impeccably sourced from around the world.

COFFEE

ESPRESSO Single/Double	20 / 24
CAPPUCCINO	26
CAFFÈ LATTE	26
MATCHA LATTE	30
SPANISH LATTE	30
AMERICANO	24
TURKISH COFFEE	28
CARDAMOM TURKISH COFFEE	30
ESPRESSO MACCHIATO	23
FLAT WHITE	26
CORTADO	25
CAFFÈ MOCHA	30
FRENCH PRESS WITH SINGLE ORIGIN COFFEE	39

TIRAMISU LATTE	30
Coffee layered with cream, milk and chocolate.	

DATE LATTE	30
Coffee with date syrup, topped with whipped cream.	

CAFFÈ CARAMEL	30
Coffee with caramel syrup, finished with cream and caramel.	

CAFFÈ AFFOGATO	42
Rich Bateel espresso poured over artisanal vanilla gelato.	

CHOCOLAT VIENNOIS ^{NEW}	36
French hot chocolate with cream.	

VALRHONA HOT CHOCOLATE	39
French Valrhona hot chocolate finished with foamed milk.	

SIGNATURES

BATEEL SIGNATURE QAHWA	
Arabic coffee, in light or dark roast, served with organic rhutab dates.	
Three/seven/nine dates	42 / 78 / 99

DATE SEED COFFEE	
Caffeine-free and high in antioxidants made from roasted date seeds.	
Classic roast / with cardamom	40 / 44

SPICED ROYAL QAHWA	59
Qahwa with saffron and cardamom, served with three organic rhutab dates.	

FINE TEAS

DARJEELING'S FINEST	26
EARL GREY FLEURS BLEUES	26
ENGLISH BREAKFAST	26
JASMINE	26
CHINESE GREEN	26
MINT	26
SENCHA FUKUYU	26
ROOIBOS DES VAHINÉS	26
CHAMOMILE	26
LEMON & GINGER	34
TRADITIONAL MOROCCAN	
Small / Large	42 / 65

ENHANCE YOUR DRINK

CARAMEL SYRUP / VANILLA SYRUP / HAZELNUT SYRUP / PASSION FRUIT SYRUP / DATE SYRUP / WHIPPED CREAM / EXTRA ESPRESSO	8
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SINGLE ORIGIN BEANS	5
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COMPLEMENT YOUR DRINK	
Low-fat milk / Skimmed milk / Soya milk / Almond milk / Coconut milk / Oat milk	

Café
Bateel

بتييل

BATEEL CATERING

The perfect choice for corporate meetings,
private parties and elegant social events.



DESSERT

SIGNATURE



CHOCOLATE & DATE FONDANT

Crafted with different date varieties from our farms in Saudi Arabia, Bateel's signature desserts are decadent, indulgent and delightfully flavourful.

CHOCOLATE & DATE FONDANT 5 8

Classic chocolate fondant with date and almonds truffles, served with vanilla gelato.

DATE TRILOGY 7 6

Trio of mini date puddings, each made with a different variety of Bateel organic date, served with three sauces and fior di latte gelato.

STICKY TOFFEE PUDDING 6 9

Bateel's next generation date pudding, served warm with a sticky date infused dark muscovado sauce and pecan yoghurt gelato.

DATE FRENCH TOAST 6 4

Warm brioche French toast served with toffee sauce, Chantilly cream, raspberry coulis and fresh berries.

KHOLAS PECAN PIE 4 2

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

KHOLAS PISTACHIO PIE 4 2

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

CLASSICS



MANGO TRES LECHEs

Combining creative flair with a respect for tradition, our expert pastry chefs prepare a tempting array of authentic and contemporary desserts.

MANGO TRES LECHEs 5 8

Light sponge soaked in milk syrup, served with mango compote, mango sauce, topped with almond tuile.

BRÛLÉE CHOCOLATE TART 5 2

Smooth chocolate crème with a chocolate sablée base, finished with caramelised sugar, served with natural vanilla mascarpone cream.

BASQUE CHEESECAKE 4 4

Classic Basque-style caramelised cheesecake served with blueberry compote.

SEASONAL FRUIT TART 4 9

A delicate and flaky tartlet with a luscious filling, finished with fresh seasonal fruits or berries.

BLUEBERRY CHEESECAKE 4 4

Light cream cheese layered on a crunchy biscuit base and topped with blueberries.

MADAGASCAR DARK CHOCOLATE CAKE 4 6

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

TIRAMISU 4 6

Savoiardi biscuit infused with espresso and date syrup, layered between light mascarpone mousse and finished with a dusting of cocoa.

VANILLA MILLEFEUILLE 4 4

Layered French puff pastry with smooth vanilla cream.

DATE CAKE 4 6

Date syrup and pecan sponge cake layered between date-infused whipped mascarpone cream.

CHOCOLATE RASPBERRY CAKE 4 4

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

STRAWBERRY TART 4 6

Fresh chocolate tart filled with vanilla custard and finished with the season's finest strawberries.

GELATO



ARTISAN GELATO

Our artisan gelato is made in-house using fresh, quality ingredients including Sicilian pistachios and organic Bateel dates.

GELATO

ARTISAN GELATO 3 6

Two scoops of your choice:

Madagascar vanilla / Single origin chocolate
Terracina strawberry / Sicilian pistachio
Greek yoghurt and pecan

RASPBERRY SORBET 3 6

Light and smooth sorbet made from fresh raspberries.

RHUTAB PLATTER

Three / five / seven dates 14 / 20 / 27

CAFFÈ AFFOGATO 4 2

Rich Bateel espresso poured over artisanal vanilla gelato.

ENHANCE YOUR DESSERT

CARAMEL SAUCE / CHOCOLATE SAUCE / 9
STRAWBERRY SAUCE / WHIPPED CREAM /
CARAMELISED PECANS / DATE SYRUP



BATEEL CATERING

The perfect choice for corporate meetings,
private parties and elegant social events.