

Café
Bateel

بتييل

BREAKFAST MENU



BREAKFAST

Bateel breakfasts are served all day. Gluten-free bread is available on request.

OUR SPECIALS*

Bateel Breakfast 6 9

Omelette or 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 4

Egg white omelette served with asparagus, smoked salmon and avocado, mini fruit platter and a hot beverage or detox juice.

Levant Breakfast 7 4

Levant plate or shakshouka, Bateel bread basket, and a hot beverage or a fresh juice.

*Promotions and discounts are not applicable

THE HEALTHY CHOICE

Bateel Açai Bowl 3 9

Smooth açai blend topped with granola, berries, banana and kiwi, with a dusting of coconut flakes - suitable for vegans.

Seasonal Fruits 4 0

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

Organic Granola 3 2

Low-fat natural yoghurt topped with crunchy homemade granola and a selection of chopped seasonal fruit.

Egg White Omelette 5 8

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



BATEEL CLASSICS

Bateel breakfasts are served all day. Gluten-free bread is available on request.

SIGNATURE BREAKFASTS

Bateel Levant Plate 6 4

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

Belgian Waffles 5 2

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

Bateel French Toast 4 8

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

AVOCADO TOAST

Bateel Avocado Toast 5 4

Toasted wholewheat bread topped with fresh avocado, wild rocca and two perfectly poached eggs - an irresistible classic.

Halloumi & Avocado Bruschetta 5 4

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



EGGS

Eggs Royale 5 9

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

Eggs Benedict 5 6

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

Basque-Style Eggs Shakshuka NEW 5 9

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

Scrambled Eggs Shakshuka NEW 5 8

Scrambled eggs enveloped in a roasted red pepper piperade and labneh, served on warm toasted sourdough, topped with fresh red chilli and coriander.

OMELETTES OR SCRAMBLED EGGS

Plain 4 5

24-month aged Parmigiano Reggiano 4 9

Levant style with spinach and red pepper NEW 5 4

Scottish flaked salmon 5 8

Sautéed button mushrooms and Parmigiano Reggiano 5 8

ENHANCE YOUR BREAKFAST

Chicken sausage 1 2

Grilled halloumi 1 2

Fresh labneh 1 2

Avocado 1 4

Sautéed potatoes 1 8

Asparagus 1 8

Sautéed kale 1 8

Scottish smoked salmon 2 0



BAKERY

Bateel breakfasts are served all day. Gluten-free bread is available on request.

CROISSANTS & PASTRIES

Plain croissant	13
Cheese croissant	15
Almond croissant	15
Zaatar croissant	15
Pain au chocolat	15
Cinnamon roll	15
Apricot & Pistachio danish	15

FRESH MUFFINS

Blueberry	15
Chocolate & Hazelnut	15



Almond Croissant

CHILLED BEVERAGES

Reset and refresh with our exclusive selection of chilled drinks.

SMOOTHIES

Bateel Shake 3 6
Signature blend of artisan vanilla ice cream, milk, organic rhutab dates and a shot of dark, rich espresso.

Avocado & Date Smoothie 3 6
Deliciously fresh Australian avocados blended with Bateel's finest organic rhutab dates.

SPARKLING

Bateel Sparkling Date or Pomegranate 6 4
OUR SIGNATURE CELEBRATION DRINK
Sugar-free, non-alcoholic sparkling beverage made from Bateel's finest organic dates and all-natural pomegranate.
750ml

MOCKTAILS

Green Detox 3 3
Unique blend of fresh romaine lettuce, green apple, organic rhutab dates, orange juice and lemongrass.

Red Detox 3 3
The perfect detox combination of beetroot, pomegranate seeds, sweet black grapes and fresh lemon juice.

Lemon & Mint 3 2
A Middle Eastern classic that blends fresh lemon juice with mint leaves, served over crushed ice.

Orange Refresher 3 2
Freshly squeezed orange, layered with sweet pineapple and pomegranate juice with a dash of lemon.

Chia Pink Lemonade 3 2
A deliciously healthy blend of zesty lemon, grapefruit and chia seeds.

Pomegranate Mojito NEW 3 2
Fresh pomegranate juice with mint, lime and soda.

CHILLED BEVERAGES

Reset and refresh with our exclusive selection of chilled drinks.

HOMEMADE ICED TEAS

Peach	2 6
Honey, Lemon & Ginger	2 6
Lemon & Mint	2 6

ICED COFFEE

Frappé	2 9
Iced Lattè	2 5
Iced Cardamom Lattè <small>NEW</small>	2 6
Iced Mocha	2 6
Iced Spanish Lattè	2 6
Iced Matcha Lattè	2 6

ENHANCE YOUR DRINK

Caramel syrup/Vanilla dhibs/ Hazelnut syrup/Whipped cream/ Extra espresso	7
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FRESH JUICES

Orange	2 6
Carrot	2 6
Green Apple	2 6
Pineapple	2 6
Orange & Carrot	2 6

MILKSHAKES

Date	3 3
Vanilla	3 2
Chocolate	3 2
Strawberry	3 2
Pistachio	3 3
Pecan & Frozen Yoghurt <small>NEW</small>	3 3

WATER & SOFT DRINKS

San Pellegrino Sparkling water 500ml/1L	1 9 / 2 8
Acqua Panna Still mineral water 500ml/1L	1 7 / 2 6
Local Water 330ml	1 0
Soft Drinks	1 8



Avocado & Date Smoothie

SPECIALIST TEAS

Savour fine, fresh tea varieties of the highest quality.

BLACK

Darjeeling's Finest 2 1

Premium black tea with delicate sweet notes.

Earl Grey Fleurs Blues 2 1

Balanced black tea with light floral and citrus hints.

English Breakfast 2 1

Invigorating blend of the finest Yunnan and Assam tea.

INFUSIONS

Rooibos Des Vahines 2 1

Rooibos tea with rosebuds, marigold and vanilla.

Chamomile 2 1

Fine chamomile tea uplifting with a floral aroma.

Lemon & Ginger 2 7

Black tea with ginger, lemon, honey and cinnamon.

Traditional Moroccan 3 3 / 5 6

Moroccan speciality using green tea and mint leaves.

Small/Large

GREEN

Jasmine 2 1

Delicate tea with the aroma of jasmine blossoms.

Chinese Green 2 1

Premium green tea with a mild and refreshing taste.

Mint 2 1

Cool and clear mint tea with an invigorating flavour.

Sencha Ariake 2 1

Mild Japanese green tea with uplifting floral notes.

COFFEE & COCOA

Bateel's 100% Arabica coffee is a speciality blend of beans sourced from Brazil and Ethiopia.

Bateel Signature Qahwa

A choice of dark or light roasted Arabic coffee, served in a dallah flask with rhubab dates.

Small (three dates)	3 4
Medium (seven dates)	6 4
Large (nine dates)	8 9

Spiced Royal Qahwa NEW

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

5 0

Date Lattè

Coffee with date dhibs, topped with whipped cream.

2 5

All our coffees are served with an organic rhubab date.

Espresso (Double) 2 0

Espresso (Single) 1 6

Cappuccino 2 1

Caffè Lattè 2 1

Matcha Lattè 2 5

Americano 1 9

Turkish Coffee 2 2

Cardamom Turkish Coffee NEW 2 4

Espresso Macchiato 1 9

Flat White 2 1

Caffè Caramel

Coffee with caramel syrup, finished with cream and caramel.

2 5

Dark Caffè Mocha

Coffee with dark chocolate, topped with whipped cream.

2 5

Caffè Affogato

Rich Bateel espresso poured over artisanal vanilla ice cream.

2 8

Spanish Lattè

Coffee with condensed milk, date dhibs and steamed milk.

2 5

Bateel Lattè NEW

Coffee layered with steamed milk and cardamom dhibs.

2 5

Valrhona Hot Chocolate

French Valrhona hot chocolate finished with foamed milk.

3 2

Vegan Hot Chocolate

Dairy-free hot chocolate made with almond milk.

2 7

Complement Your Coffee

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

ENHANCE YOUR DRINK

Caramel syrup / Vanilla dhibs /	7
Hazelnut syrup / Whipped cream /	
Extra espresso	



Spanish Lattè

BATEEL CATERING

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



Café
Bateel

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DESSERT MENU

Exquisite Desserts, Curated by Bateel.

Handmade to perfection, every Bateel dessert is an ode to culinary creativity and excellence. Crafted using only the finest ingredients sourced from all over the world, our recipes are inspired by traditional classics and infused with rich, exciting flavours for an irresistible taste.

Indulge in sweet artisanal signatures, seasonal specials, speciality cakes, fresh ice creams and decadent pastries, all while enjoying Café Bateel's superb service and Arabian hospitality.

— DISCOVER THE DIFFERENCE —

SIGNATURE DESSERTS

Chocolate Fondant 46

Warm chocolate fondant with a rich molten centre, served with artisanal French vanilla ice cream.

Dulce de Leche Lava Cake 46

Warm dulce lava cake with a silky-smooth molten centre, served with vanilla ice cream.

Date Tres Leches 46

Bateel's vanilla date dhibs blended into a light and moist sponge, finished with fresh mascarpone, Chantilly cream and Segai dates.

Bateel Date Pudding 46

Warm date pudding served with a butterscotch reduction, tangy yoghurt ice cream, caramelised pecans and date dhibs.

Bateel French Toast 48

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



Date Tres leches

CLASSICS

- Tiramisu** ^{NEW} 3 6
A classic Italian dessert with rich espresso and date dhibs infused Savoirdi biscuit, layered with light mascarpone, finished with a dusting of cocoa.
- Raspberry Rose & Pistachio Cake** ^{NEW} 3 6
Layers of raspberry and rose jam on a crunchy pistachio biscuit base, finished with rose Chantilly cream.
- Bateel Black Forest Cake** ^{NEW} 3 6
Milk chocolate crèmeux blended with cherry confit and amarena on a hazelnut and chocolate crunchy base, topped with cherry Chantilly cream.
- Dhibs Millefeuille** 3 4
Layered French pastry with smooth cream, flavoured with Bateel date dhibs for a unique twist.
- Bateel Date Cheesecake** ^{NEW} 3 8
A Bateel twist on an American classic, light cream cheese with a layer of our signature date pudding on a crispy biscuit base.
- Mango & Passion Fruit Crèmeux** 3 6
Irresistible coconut biscuit base layered with mango, banana and passion fruit crèmeux with a white chocolate glaze.



CLASSICS

Madagascar Dark Chocolate Cake 3 6

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

Kholas Pecan Pie 3 4

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

Kholas Pistachio Pie 3 4

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

Chocolate Brownie 2 6

Delightfully moist brownie made with Bateel's 64% Brazilian origin chocolate and crunchy pecans.

ICE CREAMS

Artisan Ice Cream 2 8

Two scoops of your choice – classic vanilla, chocolate, coffee, strawberry, pistachio or yoghurt with pecan and dhibs.

Raspberry Sorbet 2 8

A deliciously light, fresh raspberry sorbet.

Rhutab Platter

Small (three dates) 1 0
Medium (five dates) 1 6
Large (seven dates) 2 2

Caffè Affogato 2 8

Rich Bateel espresso poured over artisanal vanilla ice cream.

ENHANCE YOUR ICE CREAM

Caramel sauce/Chocolate sauce/ 7
Strawberry sauce/Whipped cream/
Caramelised pecans



Tiramisu

BATEEL CATERING

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



MEDITERRANEAN INSPIRED
CURATED BY BATEEL



APPETISERS & SOUPS

A selection of wholesome appetisers and soups served with Bateel's freshly-baked bread.
Gluten-free bread is available on request.



Roasted Pumpkin

APPETISERS

Smoked Salmon & Avocado 58

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

Halloumi & Avocado Bruschetta 54

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

SOUPS

Mediterranean Farro ^{NEW} 43

SIGNATURE DISH

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

Roasted Pumpkin ^{NEW} 46

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

Tomato & Burrata ^{NEW} 46

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

Asparagus 43

Classic French asparagus soup.

Mushroom 43

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

Lentil 43

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



Smoked Salmon & Avocado



Halloumi & Avocado Bruschetta

SALADS

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



Grilled Chicken & Artichoke

Superfood  64 / 75 / 75 / 79
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

King Prawn & Mango  74

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

Grilled Chicken & Artichoke  79

Corn-fed chicken with farro grains and creamy goats' cheese, roasted peppers and Niçoise olives, served with French baguette croutons and a light artichoke and truffle vinaigrette.

Tuna Niçoise  74

A classic French salad with marinated tuna, French beans, boiled Ratte potatoes and soft boiled eggs, finished with a lemon dressing.

Avocado Caesar  59 / 70 / 70 / 74

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

Plain/Chicken/Halloumi/Marinated prawns

Quinoa Tabbouleh  58

Quinoa tossed with mint leaves, pomegranate, onions, cucumber, parsley and tomatoes, served with a citrus lemon dressing.

Quinoa & Cranberry  59 / 72

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

Plain/Halloumi

Bateel Poke Bowl 74

Mix of quinoa tabbouleh, avocado, wild rocket, roasted butternut squash, beetroot, zucchini, grilled halloumi, cherry tomatoes and a pistachio and basil pesto.

Chicken/Marinated prawns/Flaked salmon



King Prawn & Mango



Quinoa & Cranberry

SANDWICHES

Our Mediterranean-inspired sandwiches are crafted using farm-fresh ingredients and signature Bateel homemade bread. A gluten-free menu is available on request.



Beef Short Rib Ciabatta

Beef Short Rib Ciabatta ^{NEW}

82

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

Halloumi Club

62

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

Bateel Club

62

SIGNATURE DISH

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

Tuna/Chicken

Chicken & Avocado Tartine ^{NEW}

68

Sliced chicken breast served on crushed avocado toast, garnished with tarragon, alfalfa sprouts and micro quinoa, finished with a lemon turmeric dressing.

Tuna Piadina ^{NEW}

68

Mediterranean white tuna, melted mozzarella, pistachio and basil pesto, red pepper piperade, served between a thin, crisp Italian style flatbread.



Chicken & Avocado Tartine



Tuna Piadina

PASTAS & RISOTTOS

Savour wholesome recipes featuring authentic, freshly-made Bateel pasta from the wheat fields of Umbria, Italy. A gluten-free menu is available on request.



Rigatoni All'Arrabbiata

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.

NEW

Lobster Spghettini 149

Canadian lobster tail in a San Marzano tomato sauce, served with pepperoncino and basil.

Pistachio Pesto Fusilli 69

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

NEW

Three Cheese Rigatoni 62

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

Chicken Fusilli 72

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

Mushroom Risotto 69 / 79

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

Plain/Chicken



Pistachio Pesto Fusilli



Lobster Spaghetini

INSPIRED MAINS

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



Wagyu Beef Meatballs

Grilled Salmon & Quinoa 112

SIGNATURE DISH

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

Honey Braised Lamb 119

Slow braised lamb shoulder, farro grains, green olives, red peppers, fine green beans with a wild honey and rosemary jus.

Wagyu Beef Meatballs 105

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

Sicilian Chicken Piccata 102

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

Seared Wagyu Tenderloin 195

Australian marble-scored wagyu tenderloin with thyme fondant potato, au poivre sauce and asparagus.

Essential Extras

Sautéed asparagus 18

Sautéed potatoes 18

Sautéed kale, asparagus and broccoli 20

Mashed potatoes 22

Green salad 18



Sicilian Chicken Piccata



Grilled Salmon & Quinoa

CHILLED BEVERAGES

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



Chia Pink Lemonade

MOCKTAILS

Green Detox 3 3

Unique blend of fresh romaine lettuce, green apple, organic rhubarb dates, orange juice and lemongrass.

Red Detox 3 3

The perfect detox combination of beetroot, pomegranate seeds, sweet black grapes and fresh lemon juice.

Fresh Lemon & Mint 3 2

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

Orange Refresher 3 2

Freshly squeezed orange, layered with sweet pineapple and pomegranate juice with a dash of lemon.

Chia Pink Lemonade 3 2

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

Pomegranate Mojito NEW 3 2

Fresh pomegranate juice with mint, lime and soda.

SMOOTHIES

Bateel Shake 3 6

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

Avocado & Date Smoothie 3 6

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

SPARKLING

Bateel Sparkling Date or Pomegranate 6 4

OUR SIGNATURE CELEBRATION DRINK

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

750ml



Avocado & Date Smoothie

CHILLED BEVERAGES



Pomegranate Mojito

ICED COFFEE

Frappé	29
Iced Lattè	25
Iced Cardamom Lattè NEW	26
Iced Mocha	26
Iced Spanish Lattè	26
Iced Matcha Lattè	26

ENHANCE YOUR DRINK

Caramel syrup/Vanilla dhibs/Hazelnut syrup/ Whipped cream/Extra espresso	7
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WATER & SOFT DRINKS

San Pellegrino Sparkling water 500ml/1L	19 / 28
Acqua Panna Still mineral water 500ml/1L	17 / 26
Local Water 330ml	10
Soft Drinks	18

FRESH JUICES

Orange	26
Carrot	26
Green Apple	26
Pineapple	26
Orange & Carrot	26

MILKSHAKES

Date	33
Vanilla	32
Chocolate	32
Strawberry	32
Pistachio	33
Pecan & Frozen Yoghurt NEW	33

HOMEMADE ICED TEAS

Peach	26
Honey, Lemon & Ginger	26
Lemon & Mint	26



Pecan & Frozen Yoghurt

SPECIALIST TEAS

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



Lemon & Ginger

INFUSIONS

Rooibos Des Vahines 2 1

Rooibos tea with rosebuds, marigold and vanilla.

Chamomile 2 1

Fine chamomile tea uplifting with a floral aroma.

Lemon & Ginger 2 7

Black tea with ginger, lemon, honey and cinnamon.

Traditional Moroccan 3 3 / 5 6

Moroccan speciality using green tea and mint leaves.

Small/Large

GREEN

Jasmine 2 1

Delicate tea with the aroma of jasmine blossoms.

Chinese Green 2 1

Premium green tea with a mild and refreshing taste.

Mint 2 1

Cool and clear mint tea with an invigorating flavour.

Sencha Ariake 2 1

Mild Japanese green tea with uplifting floral notes.

BLACK

Darjeeling's Finest 2 1

Premium black tea with delicately sweet notes.

Earl Grey Fleurs Blues 2 1

Balanced black tea with light floral and citrus hints.

English Breakfast 2 1

Invigorating blend of the finest Yunnan and Assam tea.



Traditional Moroccan

COFFEE & COCOA

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

Caffè Caramel	2 5
Coffee with caramel syrup, finished with cream and caramel.	
Dark Caffè Mocha	2 5
Coffee with dark chocolate, topped with whipped cream.	
Caffè Affogato	2 8
Rich Bateel espresso poured over artisanal vanilla ice cream.	
Spanish Lattè	2 5
Coffee with condensed milk, date dhibs and steamed milk.	
Bateel Lattè <small>NEW</small>	2 5
Coffee layered with steamed milk and cardamom dhibs.	
Valrhona Hot Chocolate	3 2
French Valrhona hot chocolate finished with foamed milk.	
Vegan Hot Chocolate	2 7
Dairy-free hot chocolate made with almond milk.	

ENHANCE YOUR DRINK

Caramel syrup/Vanilla dhibs/Hazelnut syrup/ Whipped cream/Extra espresso	7
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Bateel Signature Qahwa

A choice of dark or light roasted Arabic coffee, served in a dallah flask with rhubab dates.

Small (three dates)	3 4
Medium (seven dates)	6 4
Large (nine dates)	8 9

Spiced Royal Qahwa

NEW

5 0

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

Date Lattè

2 5

Coffee with date dhibs, topped with whipped cream.

All our coffees are served with an organic rhubab date.

Espresso (Double)	2 0
Espresso (Single)	1 6
Cappuccino	2 1
Caffè Lattè	2 1
Matcha Lattè	2 5
Americano	1 9
Turkish Coffee	2 2
Cardamom Turkish Coffee <small>NEW</small>	2 4
Espresso Macchiato	1 9
Flat White	2 1

Complement Your Coffee

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



Bateel Lattè

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