

Celebrating Mediterranean Fare, Curated by Bateel.

Café Bateel invites you to discover
Mediterranean cuisine with a distinct difference.

Our menu embodies a rich culinary journey that begins
with our chefs traveling the world to source authentic
ingredients. They then create sophisticated and
wholesome dishes with only one quality: the finest.

For connoisseurs or the simply curious,
Café Bateel invites you to discover our exceptional menu,
set in an elegant environment,
with great service and a warm Arabian welcome
in eight cities across the region.

DISCOVER THE DIFFERENCE

Our seasonal produce is grown, harvested and prepared exclusively for us from selected suppliers – from dates grown in our own organic groves in Al Ghat, to our artisan pasta made in Italy from the finest quality durum wheat and spring water.



Wheat fields of Umbria, Italy.

FINE BREADS AND
ARTISANAL CAKES

Offering a range of organic premium authentic quality homemade baked breads while keeping our commitment to innovation. Our cakes, perfect for any occasion, are also available in a larger size upon request.

CATERING

Experience our catering offerings that we can bring to your next meeting or event. Please ask our Café Manager for more information.

GOURMET DISCOVERIES

A selection of our retail products and organic dates can be purchased in store.

FOOD ALLERGIES

Before you order, please speak to our staff if you want to know more about our ingredients.

Separate menus for Afternoon Tea and Kids are available in selected locations.



CHILLED BEVERAGES

Signature Drinks

BATEEL SPARKLING DATE OR POMEGRANATE

OUR SIGNATURE CELEBRATION DRINK

Made with only the finest handpicked Bateel dates and pomegranate and no added sugar.

375ML 3 2
750ML 5 8

BATEEL SHAKE

OUR SIGNATURE RECIPE

A unique blend of artisan vanilla ice cream, milk, organic rhutab dates and shot of espresso.

3 2

MOCKTAILS & SMOOTHIES

BATEEL DETOX 2 8

A blend of Romaine lettuce, green apple, organic rhutab, orange and lemongrass.

RED DETOX 2 8

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

FRESH LEMON & MINT 2 8

Lemon with fresh mint leaves and crushed ice.

ORANGE REFRESHER 2 8

Freshly squeezed orange juice layered with pineapple juice, grenadine and lemon juice.

WILD BERRY 2 8

A blend of mixed berries and cranberry with raspberry sorbet.

PINEAPPLE CRUSH 2 8

Sweet pineapple and fresh mint leaves served over crushed ice.

BANANA & PASSION FRUIT 2 8

Banana, freshly squeezed passion fruit and creamy yoghurt.

WATER & SOFT DRINKS

SAN PELLEGRINO 1 8

Sparkling water.

ACQUA PANNA 1 5

Still mineral water.

LOCAL WATER 8

Small.

SOFT DRINKS 1 2

COCONUT WATER 1 6

HOMEMADE ICED TEAS

PEACH 2 2

Iced black tea flavoured with sweet peaches.

LEMONGRASS 2 2

Black and green tea infused with fresh and aromatic lemongrass.

LEMON 2 2

Iced black tea flavoured with tangy lemon.

GREEN 2 2

Green tea with refreshing mint leaves.

MILKSHAKES

DATE SHAKE 2 8

VANILLA 2 8

CHOCOLATE 2 8

STRAWBERRY 2 8

MOCHA 2 8

Made with our homemade ice cream.

ICED COFFEE

ICED LATTE 2 0

ICED MOCHA 2 2

FRAPPE 2 4

ICED AMERICANO 2 0

FRESH JUICES

ORANGE 2 4

CARROT 2 4

GREEN APPLE 2 4

ORANGE & CARROT 2 4

All freshly squeezed.

B R E A K F A S T

Our renowned pastries, croissants and muffins are handmade by our chefs and freshly baked every day.

PASTRIES

PLAIN CROISSANT	1 0	ZAATAR CROISSANT	1 2
ALMOND CROISSANT	1 2	PAIN AU CHOCOLAT	1 2
CHEESE CROISSANT	1 2	CINNAMON ROLL	1 2
APRICOT & PISTACHIO	1 2	PAIN AUX RAISIN	1 2
RASPBERRY PAILLE	1 2	CHAUSSON AUX POMMES	1 2

MUFFINS

TOFFEE KHOLAS	1 4	DOUBLE CHOCOLATE	1 4
BLUEBERRY	1 4	PISTACHIO & CRANBERRY	1 4
CARROT & GINGER	1 4	WHOLE WHEAT WITH PECAN & BARHI	1 4

BATEEL SPECIALTIES

DATE BIRCHER MUESLI

A blend of muesli, plump organic dates, grated apple, plain low-fat yoghurt and mixed fresh berries.

2 8

ORGANIC GRANOLA

Low-fat yoghurt, granola, with freshly cut fruit.

Soya Yoghurt available on request.

3 2

BELGIAN WAFFLE

Baked waffle presented with mixed berries, raspberry coulis, chocolate sauce, whipped cream and a dusting of icing sugar.

4 2

UMBRIAN FOUL

Homemade Umbrian fowl beans served with cucumbers, fresh mint, spring onions, sliced tomatoes, lemon, Italian extra-virgin olive oil and Arabic bread.

3 9

BATEEL FRENCH TOAST

Warm Brioche served with salted caramel, raspberry coulis, whipped cream and Bateel Date dhibs.

3 8

CHEESE PLATTER

A selection of French soft and hard cheese served with grapes, organic dates, fig compote and Greek salad.

5 8

SEASONAL FRUIT PLATTER

A selection of the freshest sliced fruits of the season.

B R E A K F A S T

Organic eggs from free-range, grain-fed hens.
Enjoy them your way with a selection of freshly baked breads.

Signature Dishes

BATEEL SHAKSHOUKA

WITH AGED, CRUMBLY FETA

Organic eggs gently poached in a spiced tomato sauce featuring bell peppers, onions and Feta cheese, served with Arabic bread.

4 6

BATEEL LEVANT PLATE

MEZZE WITH LIGURIAN OLIVES

A traditional selection of homemade Umbrian fowl, labneh, grilled Halloumi, Ligurian olives, mint, tomatoes, cucumber, lemon wedges and Arabic bread.

5 2

OMELETTES & SCRAMBLED EGGS

PLAIN Select omelettes or scrambled.	3 8	With Scottish smoked salmon.	4 8
With 24-month aged Parmesan Reggiano cheese.	4 2	With sautéed button mushrooms and 24-month aged Parmesan Reggiano cheese.	5 0
With sautéed button mushrooms.	4 6	Egg white omelette with mushroom and kale.	5 0

ORGANIC EGGS

EGGS ROYALE

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

5 2

UMBRIAN FRITTATA

Traditional Italian omelette with diced tomatoes, Pecorino cheese, roasted bell peppers, sautéed potatoes, onions and button mushrooms.

4 4

FRIED EGGS WITH MUSHROOMS & TURKEY BACON

Two fried eggs with sautéed button mushrooms, asparagus and turkey bacon.

4 8

EGGS BENEDICT

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

4 6

CHICKEN FRITTATA

Traditional Italian omelette with chicken breast, button mushrooms, baby potatoes and herbs.

4 4

ENHANCE YOUR BREAKFAST WITH:

Sautéed kale, turkey bacon, avocado, asparagus

1 0

All our eggs are organic.



APPETISERS

A selection of Bateel's authentic light dishes.

BATEEL LENTIL

Black lentils featuring cherry tomatoes, baby Mozzarella and Bateel date Balsamico dressing.

4 4

QUINOA TABBOULEH

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

4 8

BATEEL COUSCOUS

Softly cooked burghul with chickpeas, organic Kholas dates, apricots, figs, tomatoes, onions, baby zucchini and fava beans in a lemon dressing.

4 0

SOUPS

A selection of homemade soups served with our freshly baked breads.

ASPARAGUS

A delicate asparagus soup garnished with fresh parsley.

3 6

PISTOU

Healthy pistou soup with seven vegetables, basil pesto and ditalini pasta.

3 6

MUSHROOM

Rich mix of porcini, oyster, shitake, fresh button and chiodini mushrooms.

3 6

CHICKEN

Creamy chicken soup served with crunchy croutons.

3 6

LENTIL

A hearty black lentil soup with potatoes, served with lemon and zataar croutons.

3 6

QUINOA & CHICKPEA

A hearty soup of blended chickpeas, quinoa, onion and fresh tomato with basil pesto bruschetta.

3 6

MEDITERRANEAN FARRO

Vegan soup with borlotti beans, farro grains and kale.

3 6

TOMATO

Classic tomato soup garnished with baby Mozzarella and jirjir pesto.

3 6



Mediterranean Farro

SALADS

Our delectable salads are made with the finest ingredients served with our signature dressings.

Signature Dishes

SUPERFOOD

BATEEL'S HEALTHY CREATION

Slow cooked quinoa, lentils, beetroot, butternut squash, served with baby spinach, pea shoots, kale, mixed seeds and avocado dressing.

Plain / With chicken / With Halloumi cheese

56 / 66 / 66

MEDITERRANEAN TUNA

WITH UMBRIAN FARRO GRAINS

Tuna Ventresca with avocado served on farro grains, kale, cherry tomatoes, mushrooms, onions and creamy lemon dressing.

55

CAESAR

Romaine hearts with zaatar croutons, Parmesan Reggiano cheese and Caesar dressing / with chicken / with marinated prawns.

44 / 54 / 59

JIRJIR

Jirjir leaves with sautéed mushrooms, cherry tomatoes, pine nuts and Parmesan Reggiano cheese, dressed with Bateel date Balsamico.

44

HALLOUMI & QUINOA

Mixed garden greens with grilled Halloumi cheese, quinoa, Ligurian olives, pomegranate seeds and lemon dressing.

48

AVOCADO

Mixed greens, avocado, cherry tomatoes, asparagus, Parmesan Reggiano cheese and Caesar dressing / with chicken / with marinated prawns.

50 / 60 / 65

SHRIMP AND BABY SPINACH

Lemon marinated shrimps, avocado, burghul, tomatoes and baby spinach, paired with Bateel Parmesan Reggiano cheese dressing.

57

KALE & AVOCADO CAESAR

With Romaine hearts, asparagus, toasted pine seeds, zaatar croutons, Parmesan Reggiano cheese in Caesar dressing.

55

GREEK CHICKEN ZATAAR

Zaatar marinated chicken with mixed leaves, Ligurian olives, radish, cucumber and a refreshing yoghurt dressing.

54

BATEEL FARRO

Cherry tomatoes, cucumbers, grilled onions and marinated Feta tossed with Ligurian olives, farro grains, baby spinach, radish, chickpeas and oregano, with lemon dressing.

46

BRESAOLA & QUAIL EGG SALAD

Hearts of Romaine lettuce, rocca leaves, radish, quail eggs, Ligurian olives, croutons, Parmesan Reggiano cheese & Bateel date Balsamic dressing.

56

NIÇOISE

Marinated tuna with French beans, baby potatoes, quail eggs, Ligurian olives, cherry tomatoes, grilled onions, bell peppers and extra-virgin lemon olive oil.

58



Superfood Salad

SANDWICHES

A selection of wholesome sandwiches made with our renowned freshly baked breads.

Signature Dishes

BATEEL CLUB

A CLASSIC
BATEEL SANDWICH

Tomatoes, avocado and egg layered between your choice of toasted sliced white, whole wheat or Bateel date bread. Choose from tuna, bresaola or chicken.

5 4

HALLOUMI CLUB

SERVED ON BATEEL
HOMEMADE FOCACCIA

Grilled Halloumi, aubergine, peppers, artichoke, avocado, pomegranate and Baba Ganoush served with garden greens.

5 4

CHICKEN WRAP

Tender chicken with chilli aioli, peppers, tomatoes, aubergine, Ligurian olives, wild rocket and Pecorino cheese wrapped in saj bread.

5 2

SMOKED SALMON BAGEL

Whole wheat bagel, Scottish smoked salmon with chive cream cheese, onions and caper berries, served with healthy kale and jirjir salad coated in balsamic dressing.

5 8

THE LEVANT WRAP

Halloumi cheese with sun-dried tomatoes, jirjir and date olive tapenade, served on saj bread.

4 4

CHICKEN PANINI WITH EMMENTAL

Chicken breast with Emmental cheese in a toasted panini served with tomato salsa.

4 8

PRAWN WRAP

Marinated prawns with avocado, tomatoes and crispy Romaine, tossed in creamy mango dressing and wrapped in a soft tortilla.

5 4

BRESAOLA

Thinly sliced cured beef, marinated artichoke hearts, jirjir, lettuce and shaved Parmesan Reggiano cheese with Bateel's date mustard.

6 2

TUNA

Tuna La Pescadora marinated in olive oil, sun-dried tomatoes, caper berries, iceberg lettuce, tomatoes and mayonnaise.

4 7

CHICKEN ZAAATAR

Zaatar-marinated chicken breast, sun-dried tomatoes, jirjir, lettuce and grilled eggplant with a hint of Bateel date mustard mayonnaise.

4 8

CHICKEN & MUSHROOM QUICHE

Chicken breast, chiddini mushrooms, onion and Emmental cheese, served with Superfood salad.

4 6

Gluten-free bread available on request.



PASTAS & RISOTTOS

A collection of deliciously authentic dishes featuring freshly made
Bateel pasta from the wheat fields of Umbria, Italy.

Signature Dishes

UMBRIAN RIGATONI

WITH BATEEL UMBRIAN SAUCE

Rigatoni pasta served with an Umbrian sauce, asparagus, green peas, French beans, wild artichoke, turkey bacon and onions.

5 8

CHICKEN FUSILLI

A BATEEL TWIST WITH LABNEH

Pasta spirals with chicken, mushrooms, garlic and parsley in a creamy sauce made with fresh labneh.

5 9

THREE CHEESE RIGATONI

Fluted tubes of pasta in a creamy yet light sauce featuring mascarpone, Parmesan Reggiano and Pecorino cheese.

5 0

BATEEL FUSILLI WITH LEMON ZAATAR SAUCE

Pasta spirals with fava beans, asparagus, zaatar sauce with dried lemon and grated Pecorino cheese.

5 4

TENDERLOIN RAGOUT TORCETTI

Twisted pasta with sliced beef tenderloin in a thyme infused sauce with carrots, grilled zucchini, mushrooms and pepper.

6 8

RIGATONI ALL' ARRABIATA

Fluted tubes of pasta with Ligurian olives, tomatoes, Parmesan Reggiano cheese and spicy tomato sauce.

5 7

SALMON RICETTE

Ricette pasta with Norwegian salmon and roasted bell peppers in a Madras curry sauce.

6 2

SPICY TORCETTI

Twisted pasta with black lentils, cherry tomatoes, baby Mozzarella, coriander and spicy tomato sauce.

5 8

PRAWN RICETTE

Pasta ricette served with marinated prawns and a hint of coriander with a creamy tomato sauce.

6 2

BATEEL RISOTTO

Farro grain risotto with green asparagus, baby spinach, zucchini, fava beans, tomatoes, fresh herbs and Halloumi cheese.

5 6

MUSHROOM RISOTTO

Farro wheat risotto with sautéed wild mushrooms, onions, garlic, parsley, fresh labneh, truffle oil and Parmesan Reggiano cheese.

5 8

GARLIC CHILLI PRAWN RISOTTO

Green coriander risotto with chilli-sautéed prawns, Greek mushrooms and garnished with crispy garlic.

6 2

Gluten-free pasta available on request.



Umbrian Rigatoni

MAIN COURSES

Every dish is prepared by Bateel chefs
who travel the world in pursuit of culinary perfection.

Signature Dishes

GRILLED SALMON & QUINOA

A LIGHT AND DELICIOUS SALMON RECIPE

Grilled salmon on a light quinoa risotto featuring fresh coriander, asparagus, peas, zucchini and Iranian dry lemon zaatar sauce.

92

DUCK CONFIT

A CLASSICAL RECIPE,
REVISITED BY BATEEL

Duck leg confit on a bed of Umbrian lentils, carrots and parsley salad.

95

CHICKEN BREAST WITH SAFFRON RICE

Corn-fed chicken breast with saffron rice, grilled bell peppers, fresh green beans, mushrooms, fava beans, carrots and chorizo.

94

CHICKEN SALTIMBOCCA

Corn-fed chicken breast filled with Mozzarella, fresh sage and sun-dried tomatoes, served with potatoes and a cèpes mushroom gratin.

85

LAMB CONFIT AND FARRO RISOTTO

Braised lamb shoulder served with warm Umbrian farro grains, chickpeas, Greek mushrooms and caramelised onions.

98

RIBEYE STEAK

Australian ribeye steak grilled and served with kale salad, Umbrian farro, mushrooms, grilled artichokes, carrots, radish, sunflower and pomegranate seeds and walnut dressing.

98

ENHANCE YOUR MAIN COURSE WITH:

SAUTÉED ASPARAGUS

10

QUINOA RISOTTO

20

HOMEMADE MASHED POTATOES

15

SAUTÉED POTATOES

15

FARRO RISOTTO

20

GREEN SALAD

15



Grilled Salmon & Quinoa

DESSERTS

Discover the art of indulgence with our homemade artisan desserts.

Signature Dishes

BATEEL DATE PUDDING

CLASSICALLY BRITISH WITH AN ARABIAN TWIST

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

3 8

CHOCOLATE FONDANT

SERVED WITH BATEEL'S
ARTISAN VANILLA ICE CREAM

Warm chocolate fondant
with a molten centre.

3 8

KHOLAS PECAN PIE

Crispy dough baked with prime pecans,
Bateel sweet date dhibs and Kholas dates,
topped with caramelised pecans.

2 9

DHIBS MILLEFEUILLE

A French layered pastry with smooth cream,
flavoured with Bateel date dhibs for
a unique twist.

2 9

VANILLA CHEESECAKE

A two-textured cheesecake enriched with
vanilla Chantilly cream on crispy
almond streusel.

2 9

CLASSIC CHEESECAKE

The quintessential American cheesecake with
light cream cheese on a crispy digestive biscuit
base, topped with strawberries.

3 2

KHOLAS PISTACHIO PIE

Crispy dough, baked with the finest pistachios,
Bateel sweet date dhibs and
Kholas dates.

2 9

HAZELNUT ROCHER

Hazelnut sponge, Madagascar origin 62%
dark chocolate mousse with a hazelnut
caramel heart, glazed with gianduja chocolate.

3 2

LEMON TART

Dough baked until crispy, filled with
fresh lemon curd and decorated with a lightly
caramelised meringue.

2 9

STRAWBERRY TART

Crispy dough filled with dhibs custard,
a creamy yet nutty white chocolate pistachio
ganache and fresh strawberries.

3 2

MILK CHOCOLATE MERVEILLEUX

Soft French meringue topped with milk
chocolate Chantilly cream covered in
chocolate curls.

2 9

BELGIAN WAFFLE

Baked waffle presented with
mixed berries, raspberry coulis, chocolate
sauce, whipped cream and a dusting of
icing sugar.

4 2



Bateel Date Pudding

DESSERTS

KHIDRI DATE OPERA

Layers of fine date cream and smooth chocolate ganache, topped with a dark chocolate glaze – the French classic, revisited by Bateel.

29

MADAGASCAR DARK CHOCOLATE CAKE

Chocolate biscuit with aromatic tonka bean cream, dark chocolate Madagascar-origin mousse, crispy praline and feuilletine.

29

CARROT CAKE

Moist, freshly baked carrot cake with a glaze.

29

CARRÉ VENEZUELA

Crunchy sable with crispy pailleté feuilletine and dark 70% Venezuelan chocolate mousse.

29

RHUTAB PLATTER

Six of our plump and semi-ripe organic rhtab dates served with yoghurt ice cream – a Bateel signature delicacy.

30

BATEEL FRENCH TOAST

Warm Brioche served with salted caramel, raspberry coulis, whipped cream and Bateel Date dhibs.

38

HOMEMADE ICE CREAM

Made by our award winning chefs with dedication to technique, exceptional ingredients and flavours for which we are known.

BATEEL'S ARTISAN ICE CREAM

Two scoops from your choice of classic vanilla, 75% chocolate, pistachio, lemon, panna cotta, yoghurt with pecan and dhibs or coffee.

24

BATEEL DATE SUNDAE

Bateel's date pudding served warm with yoghurt ice cream, caramel sauce, Chantilly whipped cream and caramelised pecans.

38

MANGO PASSIONFRUIT

Mango panna cotta ice cream with fresh mango and banana with passionfruit coulis and Chantilly whipped cream.

29

PIEDMONT PISTACHIO

Pistachio ice cream with Chantilly whipped cream and crunchy caramelised pistachios.

29

SORBET

Raspberry sorbet and lemon sorbet.

24

ADDITIONAL TOPPINGS

Chocolate sauce
Caramel sauce
Strawberry sauce
Whipped cream
Caramelised pecan nuts

TEA

At Café Bateel, we offer nothing but the freshest teas of the highest quality, curated to satisfy the most discerning palate. Our muslin tea bags are made by hand and contain only whole tea leaves in artful blends, and are available for purchase at our cafes and boutiques worldwide to redefine your tea experience.

Signature Drinks

LEMON GINGER

A fragrant blend of black tea, apple, almond, cinnamon and vanilla served with fresh ginger, lemon and honey.

2 2

TRADITIONAL MOROCCAN

A timeless classic. This fine wild Moroccan tea is a perfect blend of green tea with fresh mint leaves. Small / Medium.

2 4 / 4 8

BLACK

DARJEELING FINEST 1 9
A superb tea from the best gardens of Darjeeling- India, with sweet and delicate floral notes.

BREAKFAST 1 9
Our blend of Yunnan (China) and Assam (India) is mild yet invigorating with a rounded spiciness.

EARL GREY FLEURS BLUES 1 9
Thanks to its delicate Calabrian bergamot, Yunnan is one of the best black teas in the world. A particularly fine and well-balanced Earl Grey.

GREEN

JASMINE 1 9
Prepared with a high proportion of tips and most of the flowers removed, so that the jasmine bouquet is allowed to fully develop.

THE DU HAMMAM 1 9
A combination of Chinese green tea and rich fruit aromas including: roses, green dates, red fruit and orange flower water. Inspired by a Turkish recipe.

CHINESE GREEN 1 9
A mild and fresh green tea, the best known and most loved in China.

MINT 1 9
Cool and clear mint with an invigorating flavour that refreshes in summer and warms in winter.

INFUSIONS

CHAMOMILE 1 9
This infusion with chamomile flower has a soft and flowery aromatic fragrance. The unique perfume and flavour make it ideal for after-dinner.

ROOIBOS DES VAHINES 1 9
Sprinkled with rosebuds and marigold flowers, Rooibos des Vahinés is a South African rooibos with the sweet notes of vanilla and almond. Perfect in the evening.

MAKAIBARI LOOSE LEAF TEA

SPRINGTIME BLOOM 2 6
Darjeeling First Flush Black Tea
A most exquisite tea from the first harvest of early spring offering a light amber cup that is fresh, flowery, light and extremely aromatic.

BAI MU DAN 2 6
Darjeeling Peony White Tea
Two leaves and a bud plucked only from Camellia Sinesis during summer in the Makaibari gardens. This sweet and mild white tea gives the palest apple green cup with a slightly sweet taste of gooseberry and honey.

COFFEE & COCOA

Café Bateel 100% Arabica espresso is a blend of sweetly perfumed beans from southern Brazil's Santos region, complemented by the fruity tones of Ethiopian Arabian Dijmah and balanced with the light acidity of Central American Arabica. Each bean is individually slow-roasted to create a blend that is exclusive to Bateel.

Signature Drinks

BATEEL SIGNATURE QAHWA
Traditional Arabic coffee served in a dallah flask alongside moist organic rhutab dates from our date farms.

Small, three rhutab dates 2 9
Medium, seven rhutab dates 5 4
Large, nine rhutab dates 7 9

CAFFÈ DHIBS
A layered coffee with natural Bateel date syrup, topped with whipped cream.

2 3

All our coffees are served with organic rhutab date.

ESPRESSO (DOUBLE) 1 8
ESPRESSO (SINGLE) 1 4
CAPPUCCINO 1 9
CAFFÈ LATTE 1 9
AMERICANO 1 8
TURKISH COFFEE 1 8
ESPRESSO MACCHIATO 1 6
FLAT WHITE 1 8

ADDITIONS

TOPPINGS 6
Caramel syrup
Vanilla syrup
Hazelnut syrup
Whipped cream
Extra Espresso

SEVEN PIECE DATE PLATE 2 0

CAFFÈ CARAMEL 2 3

A layered coffee with vanilla syrup topped with whipped cream and drizzled with caramel.

DARK CHOCOLATE CAFFÈ MOCHA 2 3

A layered coffee with dark chocolate sauce, topped with whipped cream.

CAFFÈ AFFOGATO 2 3

Bateel Espresso poured over our artisan vanilla ice cream.

HOT CHOCOLATE 2 4

The creamiest milk chocolate served with steamed milk.

Compliment your coffee with choice of low-fat, soya or almond milk.





Bateel's own groves in Al Ghat, Saudi Arabia.