

BREAKFAST

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GREEN SHAKSHUKA

A contemporary twist on a classic favourite, with green tomatoes, baby spinach, kale and asparagus served with two poached eggs and sprinkled with cracked pine nuts and pumpkin seeds.

4 9

THE BATEEL AÇAÍ BOWL

Homemade honey coated granola served with fresh ripe banana, raspberries, kiwi and blueberries, dusted with coconut flakes and served with our chef's açai sorbet.

3 9

AÇAÍ SORBET & PANCAKES

Homemade açai sorbet served on three warm butter pancakes with fresh blueberries.

3 9

AVOCADO FIVE GRAIN SUPER SALAD

A blended mix of lentils, red quinoa, mixed grain with avocado, fresh Italian feta cheese and asparagus topped with a fried egg.

4 4

APPETISERS

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CAULIFLOWER SOUP

Healthy and heartwarming cauliflower soup, lifted with fresh coriander and served with a delicate mix of grains and sesame seeds.

3 8

BLACK RICE & ROOT SALAD

A selected combination of healthy root vegetables served on a bed of Venere rice with a beetroot, artichoke and herb dressing.

4 4

GRILLED HALLOUMI & AVOCADO BRUSCHETTA

A fresh avocado and zesty lemon base for our Italian halloumi dish garnished with zaatar, sumac and a touch of homemade beetroot hummus served on a light and crunchy Levain toast.

4 9

WILD MUSHROOM BURRATA

A generous mix of mushrooms and grilled asparagus embrace our fresh burrata served with crunchy Levain toast and finished with a Bateel balsamic glaze.

5 9

SAKU TUNA POKE BOWL

A selection of perfectly seared tuna served with kale, edamame and cooked Hijiki enlightened with black sesame seeds and a wasabi dressing.

4 9

TARTINES

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AVOCADO TARTINE

A delicious toasted Levain toast with sliced avocado with your choice of toppings:

Smoked Salmon / Spicy Prawns / Italian Burrata

5 8 / 5 4 / 6 4

BEEF SHORT RIBS TARTINE

Braised beef short ribs with onion confit lifted with fresh parsley and drizzled with a zesty lemon and tahina dressing on Levain toast.

6 9

ORGANIC PASTA

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TIGER PRAWN LINGUINI

Marinated Tiger prawns with cherry tomato and crab bisque drizzled and garnished with lemon and basil.

7 9

VEGAN FUSILLI MADRAS

Diced eggplant, Greek mushrooms, yellow raisins and chickpeas served in a perfectly spiced Madras style curry.

5 9

GNOCCHI ALLA SORRENTINA

Fresh tomatoes are the base for this Italian favourite served with buffalo mozzarella and pesto coulis.

5 9

MAIN COURSES

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GRILLED SALMON

Fresh grilled salmon and cauliflower purée served with a homely leek confit and finely chopped chives.

9 8

CHICKEN TAGINE

Succulent organic chicken tagine with Khidri dates, dried apricots, wild Rocca and green olives served on a bed of saffron rice.

8 9

BEEF SHORT RIBS

Braised beef short ribs, Greek mushrooms and roasted butternut squash served with seasonal root vegetables and sautéed kale.

9 9

DESSERTS

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GRAND VANILLA PROFITEROLES

Choux pastry bursting with vanilla cream, served with a rich, warm chocolate sauce and vanilla ice cream.

4 0

LEMON SLICE

White chocolate and vanilla mascarpone on a biscuit base, topped with a lemon ganache and almond glaze.

3 2

TRES LECHES

Light, moist pound cake and mascarpone, served with fresh berries and a crème Anglaise.

4 0

ORANGE & YUZU DOME

White chocolate and orange mousse on a biscuit base, wrapped in an orange glaze.

3 2

SPANISH LATTE

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BATEEL SPANISH LATTE

Layered coffee with sweetened milk, Bateel date syrup and steamed milk.

2 5

ICED SPANISH LATTE

Bateel date syrup blended with sweetened milk, a shot of espresso and ice, topped with whipped cream.

2 5