

BEST OF



AED 300 PER PERSON

STARTER

CHOICE OF

BURRATA **D, SU, V**

Sun-dried tomato pesto, figs & pomegranate, rocket

BEEF CARPACCIO **C, E, MU, N, R**

CARPACCIO DI MANZO

Celeriac & pumpkin remoulade, watercress, almonds

PASTA & PIZZA

CHOICE OF

SEAFOOD PASTA **D, F, G, S**

CALAMARATA ALLO SCOGLIO

Calamari, mixed shellfish, cherry tomato, parsley

SMOKED DUCK BREAST, WALNUTS & FIG PIZZA **D, G, N**

PETTO D'OCA, NOCI E FICHI

Fior di latte mozzarella, honey, olive oil, soft cheese

BEEF CARBONARA **D, E, G**

PICI ALLA CARBONARA

Home-made pasta, Pecorino Romano, black pepper, egg, beef bacon

MAIN

CHOICE OF

GRILLED SEA BASS **D, F, SU**

BRANZINO MEDITERRANEO

Aubergine and pepper 'caponata', basil pesto

FRIED LAMB CHOPS **C, D, E, G**

COSTOLETTE DI AGNELLO FRITTE

Fennel & green asparagus salad, lemon segments

DESSERT

PISTACHIO TIRAMISU **D, E, G, N, V**

TIRAMISU AL PISTACCHIO

Pistachio mascarpone cream,
savoirdardi biscotti, espresso coffee

Dishes indicated with (C) Celery, (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (L) Lupin,
(MU) Mustard, (N) Nuts, (R) Raw, (S) Shellfish, (SE) Sesame, (SO) Soybean, (SU) Sulphites, (V) Vegetarian.
Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne-illness.
Please notify your server if you have any known food allergies or intolerances.



APPETIZER

ANTIPASTI

GARLIC BREAD D, G, V	50
PANE AGLIO E OLIO Butter, mixed herbs	
CHEESE GARLIC BREAD D, G, V	55
PANE ALL'AGLIO E FORMAGGIO Mozzarella, fontina, parmesan	
KALE & FENNEL SALAD MU, N, SU, V	65
INSALATA DI CAVOLO, FINOCCHIO E ARANCE Orange, pine nuts, pickled shallots	
HOMEMADE TRUFFLE ARANCINI C, D, E, G, MU, V	50
ARANCINI AL TARTUFO E PARMIGIANO Parmesan aioli	
PUMPKIN VELOUTE D, G, V	50
VELUTATA DI ZUCCA Pumpkin seed breadsticks, crunchy oat granola	
BURRATA D, SU, V	85
Sun-dried tomato pesto, figs & pomegranate, rocket	
PRAWN COCKTAIL E, F, MU, S	80
COCKTAIL DI GAMBERETTI Cocktail sauce, baby gem & chicory salad	
SCALLOP GRATIN C, D, G, S	110
CAPESANTE GRATINATE Lemon & parsley breadcrumbs, semi-dried tomato, garlic butter	
MUSSELS POT D, G, S	95
SAUTE DI COZZE Parsley, sourdough croutons, garlic, black pepper	
FRIED SEAFOOD E, F, G, MU, S	85
FRITTO DI PARANZA Red mullet, calamari, prawns, anchovies, lime, tartar sauce	
BEEF CARPACCIO C, E, MU, N, R	95
CARPACCIO DI MANZO Celeriac & pumpkin remoulade, watercress, almonds	
BEEF TARTARE D, E, G, MU, R	95
TARTARE DI MANZO Hand-diced beef tenderloin, shallots, capers, parsley, egg yolk	
ROCK MELON & VEAL PROSCIUTTO D, N, R	70
PROSCIUTTO E MELONE Honey, mozzarella, pistachios	

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PASTA & RISOTTO

PASTA & RISOTTI

TRUFFLE TAGLIOLINI D, E, G, V	160
TAGLIOLINI AL TARTUFO	
Home-made pasta, parmesan	
AUBERGINE PARMIGIANA D, G, V	90
PARMIGIANA DI MELANZANE	
Mozzarella cheese, tomato sauce, basil	
CHEESE & PEPPER TUSCAN PASTA D, G, V	120
CACIO E PEPE PICI	
Home-made pasta, Pecorino Romano, black pepper	
Sharing option for 3-4 people	350
RICOTTA & SPINACH CREPES D, E, G, V	90
CREPELLE RICOTTA & SPINACI	
Bechamel sauce, parmesan, breadcrumbs	
GNOCCHI SORRENTINA D, E, G, V	120
GNOCCHI ALLA SORRENTINA	
Basil, mozzarella cheese	
BASIL PESTO HOMEMADE 'PICI' D, G, N, V	95
PICI AL PESTO	
Basil pesto, pine nuts, pecorino cheese	
CAVATELLI 'NORMA' D, G, V	90
Hand-twisted pasta, aubergine, black olives, basil & tomato, salted ricotta	
SEAFOOD PASTA D, F, G, S	165
CALAMARATA AGLIO SCOGLIO	
Calamari, mixed shellfish, cherry tomatoes, parsley	
PRAWN & COURGETTE RISOTTO C, D, S	130
RISOTTO GAMBERI E ZUCCHINE	
Broad beans, dried tomato	
CLAM SPAGHETTI D, G, S	145
SPAGHETTI ALLE VONGOLE	
Garlic, chili, olive oil, parsley	
WHITE RAGOUT TAGLIATELLE C, D, G	140
TAGLIATELLE AL RAGU BIANCO	
Minced meat, carrot & celery, rosemary, fried sage	
BEEF STROZZAPRETI C, D, G	140
STROZZAPRETI ALLO STUFATO DI MANZO	
Aged parmesan	
Sharing option for 3-4 people	365
BEEF CARBONARA D, E, G	145
PICI ALLA CARBONARA	
Home-made pasta, Pecorino Romano, black pepper, egg, beef bacon	
Sharing option for 3-4 people	460
SPICY BEEF BUCATINI D, G	130
BUCATINI NDULJA E BURRATA	
Heritage tomato & smoked pepper sauce, spicy beef sausage	
PAPAS' LASAGNA D, E, G	130
Beef ragout, bechamel, parmesan	



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 (MJ) Mustard, (N) Nuts, (R) Raw, (S) Shellfish, (SE) Sesame, (SO) Soybean, (SU) Sulphites, (V) Vegetarian
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PIZZA

MARGHERITA D, G, V Mozzarella, basil	85
FOUR CHEESE D, G, V QUATTRO FORMAGGI Mozzarella, gorgonzola, fontina, parmesan	95
TRUFFLE & MUSHROOM D, G, V TARTUFO & FUNGHI Smoked scamorza cheese, black truffle, wild mushrooms	140
SMOKED DUCK BREAST, WALNUTS & FIG D, G, N PETTO D'OCA, NOCI E FICHI Fior di latte mozzarella, honey, olive oil, soft cheese	105
PAPAS' CALZONE D, G Mozzarella, beef pancetta, roasted potato, rocket, spicy oil	100
SPICY BEEF D, G NDUJA & BURRATA Burrata cheese, San Marzano tomato sauce	105
MORTADELLA & BURRATA D, G, N Mozzarella, black truffle, pistachios	140

FISH, POULTRY & MEAT

CARNE & PESCE

GRILLED TIGER PRAWNS D, S CAMBERONI ALLA GRIGLIA Garlic, chili, parsley, lemon oil	140
PAN FRIED SEA BASS D, F, SU BRANZINO MEDITERRANEO Aubergine & pepper caponata, basil pesto	150
GRILLED SALMON D, F TRANCIO DI SALMONE Lemon, parsley, capers, spinach	130
CHICKEN CACCIATORA C, G, SO POLLO ALLA CACCIATORA Baby potato, black olives, tomato sauce, rosemary	140
VEAL CHOP D, E, G COTOLETTA ALLA MILANESE Panned veal chop, rocket, cherry tomatoes, lemon	260
FRIED LAMB CHOPS C, D, E, G COSTOLETTE D'AGNELLO PANATE Fennel & green asparagus salad, lemon segments	165
T-BONE 1KG C, D, SU COSTATA DI MANZO Poppercorn sauce, mixed salad, fries	650
BEEF RIB EYE C, D, SU BISTECCA DI MANZO Poppercorn sauce, cherry tomatoes, rocket	260
BEEF TENDERLOIN C, D, SU TAGLIATA DI FILETTO Salsa verde, cherry tomatoes, rocket	260

SIDES

CONTORNI

FRIES G, V 45
PATATINE
Sea salt

TRUFFLE FRIES D, G, V 65
PATATINE AL TARTUFO
Truffle & parmesan

ROASTED POTATOES D, V 45
PATATE AL FORNO
Olive oil, rosemary

BROCCOLINI D, V 45
Garlic, chili

GRILLED ASPARAGUS V 45
ASPARAGI GRIGLIATI
Lemon oil

MIXED SALAD MU, SU, V 45
MISTICANZA
Mixed green leaves



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Papras



Papas

PAPAS BERRY
SPRITZ



BELISSIMA



APEROL SPRITZ



BOLOGNA SPRITZ



CAMPARI SPRITZ



LIMONCELLO SPRITZ



CUCUMBER SPRITZ



GIANT APEROL AED 300

SPRITZ MENU

Pavia

CAMPARI SPRITZ 69

Campari & prosecco

Padua

APEROL SPRITZ 75

Aperol, prosecco, orange juice

Amalfi

LIMONCELLO SPRITZ 75

Homemade limoncello, prosecco, basil cordial

Sicily

CUCUMBER SPRITZ 75

Cucumber mint cordial, prosecco, elderflower, soda

Veneto

BELLISSIMA 79

Aperol, prosecco, peach liquor,
homemade passionfruit syrup, peach foam

Saronno

★ PAPAS BERRY SPRITZ 79

Strawberry pink gin, amaretto, prosecco, cotton candy

Bologna

BOLOGNA SPRITZ 79

Montenegro, prosecco, lemon juice, sugar syrup

COCKTAILS

LIMONE E TEQUILA Tequila Blanco, limoncello, lime juice, sea salt	69
LA FRAGOLA Sparkling wine, clarified strawberry syrup, strawberry caviar	75
REGGIANO SOUR Parmesan infused vodka, lemon juice, maple syrup, foamee	75
PAPAS GIRL Tequila, grapefruit soda, citrus	75
OLD AS CONTE Gin, Campari, barrel-aged sweet vermouth	79
TUSCAN FIZZ Lambrusco reduction, gin, lemon juice, foamee, soda water	79
GIN WHISPER Gin, apple infused jasmine tea, yuzu, pomegranate reduction, orange blossom	80
IL GIARDINO Hendrick's gin, lemon juice, orange shrub, beer reduction	85
BOURBON PASSION Bourbon whiskey, crème de cacao, lime juice, passion fruit	89



MOCKTAILS

PAPAS LEMONADE Virgin Papas Limoncello, lemon juice, soda water	45
SATURNIA Pomegranate reduction, yuzu purée, apple, jasmine green tea, soda	45





SPARKLING WINE

	GLASS	BTL
Conte Fosco, Cuvée Brut, Emilia Romagna	55	325
Ruggeri, Prosecco DOC, Treviso	69	405
Valdo Paradise Rosé, Veneto	69	405

WHITE WINE

	GLASS	BTL
Pinot Grigio, Vinuva, Sicily	60	295
Chardonnay, Bella Storia 'Bio Bio', Veneto IGT	65	315
Verdicchio dei castelli di Jesi DOC Classico, Villa Bianchi, Umani Ronchi, Marche	75	370
Sauvignon Blanc, Ca' Bolani, Friuli-Venezia Giulia	79	385
Cortese, Gavi DOCG, Granée, Beni di Batasiolo, Piedmont	85	415

ROSÉ WINE

	GLASS	BTL
Pinot Grigio Rosé, Italia, Provincia di Pavia, Lombardy	60	295
Pinot Grigio Rosé 'Pink As Flamingos', Adria Viní, Piemonte	65	320

RED WINE

	GLASS	BTL
Primitivo, Vinuva, Salento	60	295
Cabernet Sauvignon, Sangiovese, Pian di Rèmole, Frescobaldi, Toscana	65	320
Corvina, Rondinella, Molinara, Ventiterre Valpolicella DOC, Zonin, Veneto	69	335
Nero d'Avola, Sallier De La Tour, Sicily	79	385
Nebbiolo, Beni di Batasiolo, Langhe, Piedmont	89	435

SWEET WINE

	GLASS	BTL
Marsala Superiore, Giribaldi Dolce, Cantine Pellegrino, Sicily '75cl'	60	590
Moscato Passito 'Palazzina', Araldica, Piedmont '37.5cl'	75	365

BOTTLED BEER

Peroni

BTL

59

Peroni 0.0%

49

DRAFT BEER

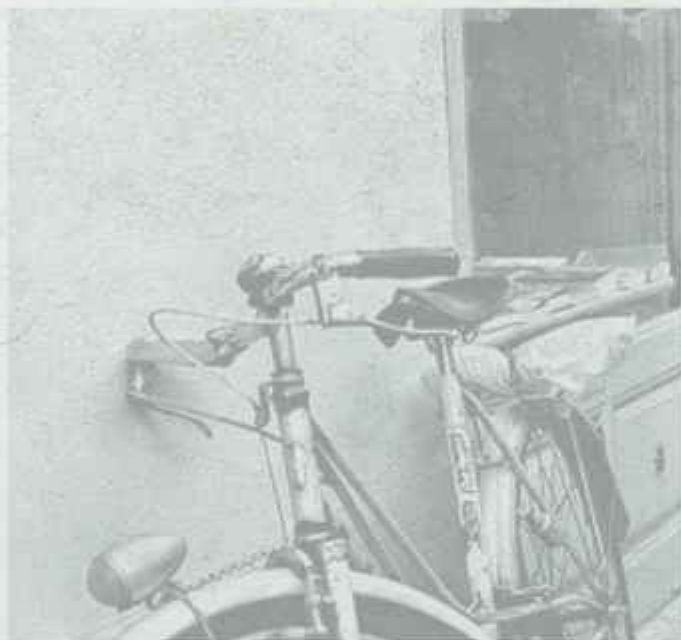
Peroni

HALF

35

PINT

65



VODKA

Ketel One

SNG

55

BTL

1300

Beluga Noble

75

1700

Belvedere

75

1700

Grey Goose

75

1700



GIN

	SNG	BTL
Tanqueray	55	1300
Hendricks	69	1540
Tanqueray 10	69	1540
Gin Mare	69	1540
Monkey 47	110	1750

RUM

	SNG	BTL
Bacardi Superior	55	1300
Capt Morgan Black	55	1300
Capt Morgan Spiced	55	1300
Havana Club 7yo	75	1700

TEQUILA

Jose Cuervo Especial Gold / Silver

Casamigos Blanco

Patrón Silver

Casamigos Reposado

Don Julio Blanco

Don Julio Reposado

Don Julio Añejo

Clase Azul Reposado

Don Julio 1942

SNG

BTL

55

1300

69

1540

75

1700

95

2250

105

2400

120

2900

140

3200

280

5800

340

8200

MEZCAL

Verde Amarás Espadín

The Lost Explorer Espadín

SNG

BTL

59

1300

125

2750



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WHISKY

SNG

BTL

SCOTCH BLEND

Dewar's White Label	55	1300
Monkey Shoulder	65	1400
J Walker Black	75	1700
Chivas Regal 12yo	70	1600
J Walker Blue	290	6800

SCOTCH SINGLE MALT

The Glenlivet 12yo	75	1700
Glenfiddich 12yo	79	1780
Glenfiddich 15yo	110	2550
The Macallan 12yo	110	2550

AMERICAN

Bulleit Bourbon	55	1550
Makers Mark	65	1400
Jack Daniel's No.7	65	1400
Woodford Reserve	75	1700

IRISH

Jameson	65	1400
Bushmills Blackbush	65	1750

GRAPPA

	SNG	BTL
Grappa Passione Blanco	55	1250
Antinori, Grappa Di Tignanello	80	1850

COGNAC / BRANDY

	SNG	BTL
Hennessy VS	70	1500
Remy VSOP	95	2250
Hennessy XO	220	4800
Remy XO	230	4950

LIQUEURS

	SNG	BTL
Sambuca Anniversario	55	1150
Disaronno	55	1150
Jägermeister	55	1150
Kahlua	55	1150
Galliano	55	1150
Limoncetta Di Sorrento	60	950
Baileys Original	60	1400
Frangelico	60	1400
Italicus Rosolio Di Bergamotto	65	1450

SOFT DRINKS

Coca Cola / Coke Zero	30
Sprite / Diet Sprite	30
Tonic Water	30
Fever Tree Light Tonic	40
Ginger Ale	30
Soda Water	30
Red Bull CLASSIC / SUGAR FREE / RED EDITION	40

WATER

Eira Still 40CL	25
Eira Sparkling 40CL	25
Eira Still 70CL	40
Eira Sparkling 70CL	40

JUICE

Green apple	30
Cranberry	30
Orange	30
Guava	30
Pineapple	30

