



Pappas

PRIVATE DINING
BROCHURE

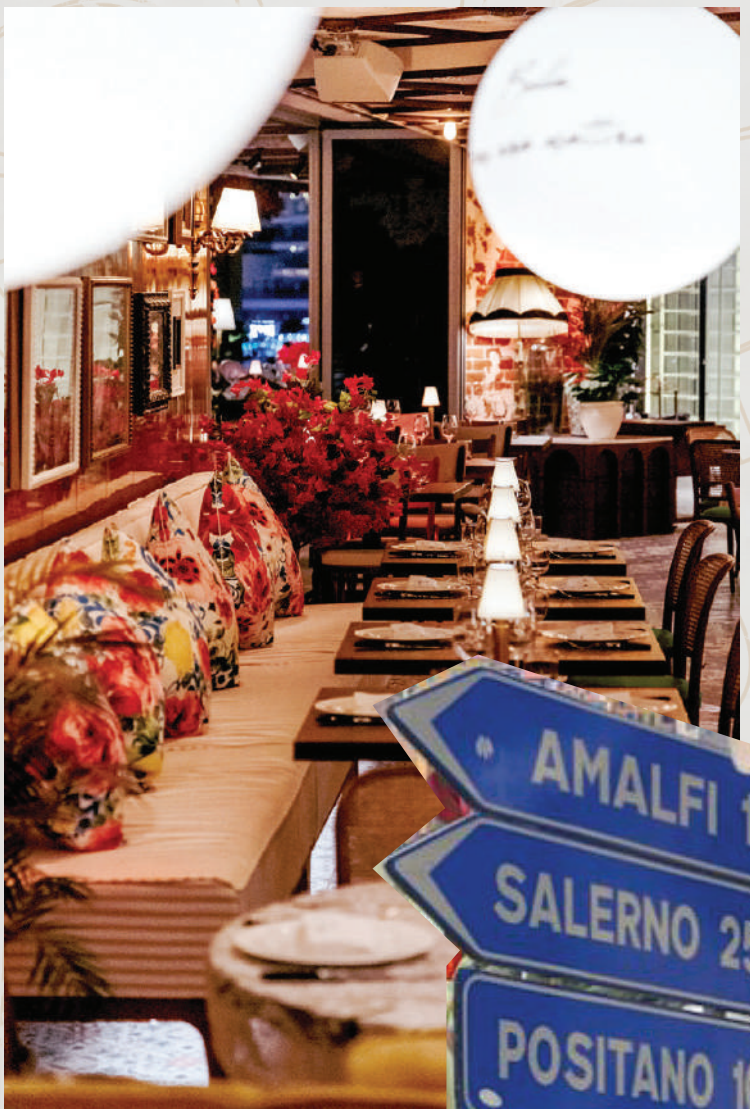
WE BELIEVE IN PERSONAL TOUCHES -
let us create a custom experience just for your event.

Introducing Private Dining at Papas

Say Ciao to Papas, where family, friends, and memorable experiences come together. Our home is your home, filled with beloved dishes that nourish the soul and fill every cup. A tribute to Italy's rich social and culinary traditions, Papas embraces the warmth and authenticity of classic trattorias. This neighborhood eatery is designed to feel bright, homely, and honest, celebrating life's simple pleasures. Focused on the beauty of 'what is,' Papas creates a space to share special moments with loved ones. Welcome home, amore mio—where every meal is a celebration of love and connection.



Venue



Venue Capacity



SEATED

Full Venue

50 guests

PDR

50-70 guests

Terrace

92 guests

STANDING

Full Venue

Up to 300 guests

Private Dining Room

80 - 100 guests

Terrace

150 - 200 guests



Private Dining Area





SAMPLE SET MENU

STARTER

CHOICE OF

RED BEETROOT SALAD **D N SU V**
BARBABIETOLE ROSSE

Goat's cheese, pistachio,
25-year-old balsamic

BURRATA **D SU V**

Beef tomato, basil pesto,
aged balsamic vinegar

SEA BASS CARPACCIO **F SU**
CARPACCIO DI SPIGOLA

Lemon dressing, sumac powder,
pickled cucumber

SCALLOP GRATIN **D G S**

CAPELANTE GRATINATE

Lemon and parsley breadcrumb,
semi-dried tomato, garlic butter

FRIED SEAFOOD **D E F G S**

FRITTO DI PARANZA

Red mullet, calamari, prawn, anchovy,
caramelized lime, tartare sauce

BEEF CARPACCIO **D N G**

CARPACCIO DI MANZO

Parmesan aioli, rocket pesto, crispy shallot

MAIN

CHOICE OF

CHEESE & PEPPER TUSCAN PASTA **D E G V**
CACIO E PEPE PICI

Homemade pasta, Pecorino Romano, black pepper

SEAFOOD RISOTTO **C D F S**

RISOTTO AI FRUTTI DI MARE

Clam, mussel, shrimp, squid, confit tomato

BEEF PAPPARDELLE **C D E G**

PAPPARDELLE ALLO STUFATO DI MANZO

Aged Parmesan

TRUFFLE & MUSHROOM **D G V**

TARTUFO & FUNGHI

Smoked scamorza cheese, black truffle,
wild mushroom

DESSERT

CHOICE OF

LEMON POSSET

D E G N V

LIMONE AMALFITANO

Cantucci biscuit

PISTACHIO TIRAMISU

D E G N V

TIRAMISU AL PISTACCHIO

Pistachio mascarpone cream,
savoiardi biscotti, espresso coffee

SELECTION OF HOMEMADE

SICILIAN CANNOLI

D E G N V

SELEZIONE DI
CANNOLI SICILIANI

Dishes indicated with (A) Alcohol, (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.



Papar Italian Masterclass



Perfect for groups, team-building and special occasions, this hands-on experience lets you dive into the heart of Italian tradition as you make your own fresh pasta and pizza from scratch, all whilst sipping and creating cocktails of your choice.

With fully customisable packages and a lively, interactive atmosphere, we'll help you design a one-of-a-kind event that's as fun as it is delicious.

Minimum party size of 8 people.

Restaurant Detail

PARKING

Valet parking is available at the InterContinental Hotel

TIMINGS

Monday - Thursday: 6pm - 12am | **Friday:** 6pm - 1am
Saturday: 2pm - 5pm, 7pm - 1am | **Sunday:** 6pm - 12am



CHILDREN POLICY

All ages are welcome on any given day

DRESS CODE

Our dress code is smart casual.

We do not permit hats, sportswear, beachwear or gymwear. Gentleman may wear smart trainers and tailored shorts, however, we do not permit sleeveless shirts and open-toed shoes such as flip-flops or sandals.



Papas

InterContinental Hotel - Dubai Marina - Dubai
04 423 8321 | reservations@papasdubai.com

papasdubai.com

[@papasdubai](https://www.instagram.com/papasdubai)



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