



BEST OF

Papas

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

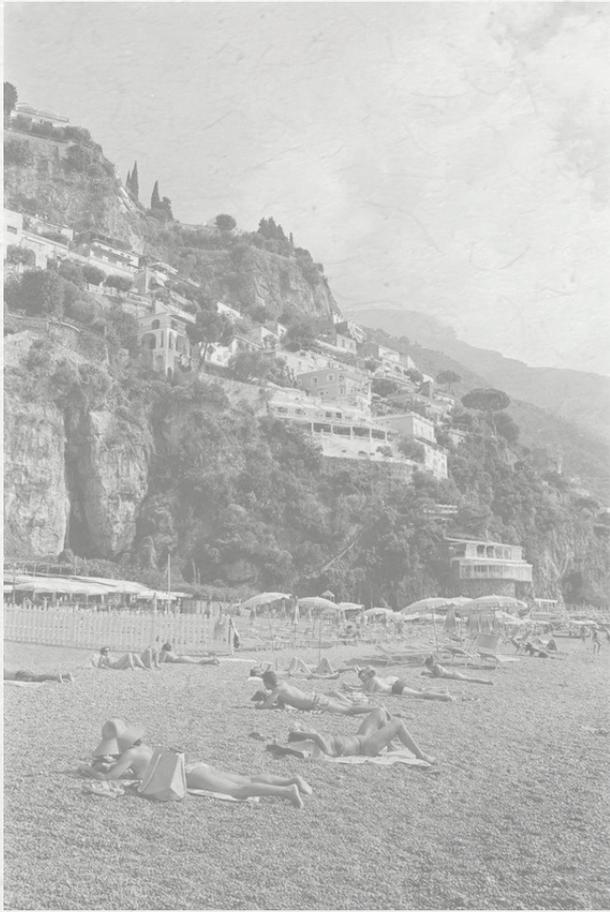
Pistachio mascarpone cream,
savoardi biscotti, espresso coffee

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 55

PANE AGLIO E OLIO

Butter, mixed herbs

CHEESE GARLIC BREAD D, G, V 60

PANE ALL'AGLIO E FORMAGGIO

Mozzarella, fontina, parmesan

HOMEMADE TRUFFLE 55

ARANCINI C, D, E, G, MU, V

ARANCINI AL TARTUFO E PARMIGIANO

Parmesan aioli

BURRATA D, SU, V 95

Sun-dried tomato pesto, figs & pomegranate, rocket

PRAWN COCKTAIL E, F, MU, S 85

COCKTAIL DI GAMBERETTI

Cocktail sauce, baby gem & chicory salad

FRIED SEAFOOD E, F, G, MU, S 90

FRITTO DI PARANZA

Red mullet, calamari, prawns, anchovies, lime, tartar sauce

BEEF CARPACCIO C, E, MU, N, R 105

CARPACCIO DI MANZO

Celeriac & pumpkin remoulade, watercress, almonds

BEEF TARTARE D, E, G, MU, R 105

TARTARE DI MANZO

Hand-diced beef tenderloin, shallots, capers, parsley, egg yolk



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
All prices are in U.A.E Dirhams and inclusive of 7% Municipality fees and 5% VAT

PASTA & RISOTTO

PASTA & RISOTTI

TRUFFLE TAGLIOLINI D, E, G, V	160
TAGLIOLINI AL TARTUFO Home-made pasta, parmesan	
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
GNOCCHI SORRENTINA D, E, G, V	120
GNOCCHI ALLA SORRENTINA Basil, mozzarella cheese	
BASIL PESTO HOMEMADE 'PICI' D, G, N, V	100
PICI AL PESTO Basil pesto, pine nuts, pecorino cheese	
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	150
SPAGHETTI ALLE VONGOLE Garlic, chili, olive oil, parsley	
BEEF STROZZAPRETI C, D, G	150
STROZZAPRETI ALLO STUFATO DI MANZO Aged parmesan	
Sharing option for 3-4 people	365
BEEF CARBONARA D, E, G	155
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	140
BUCATINI NDUJA E BURRATA Heritage tomato & smoked pepper sauce, spicy beef sausage	
PAPAS' LASAGNA D, E, G	140
Beef ragout, bechamel, parmesan	



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
All prices are in U.A.E Dirhams and inclusive of 7% Municipality fees and 5% VAT

ITALIA

MEAT



PIZZA

MARGHERITA D, G, V 90

Mozzarella, basil

FOUR CHEESE D, G, V 105

QUATTRO FORMAGGI

Mozzarella, gorgonzola, fontina, parmesan

TRUFFLE & MUSHROOM D, G, V 140

TARTUFO & FUNGHI

Smoked scamorza cheese, black truffle, wild mushrooms

PAPAS' CALZONE D, G 110

Mozzarella, beef pancetta, roasted potato, rocket, spicy oil

SPICY BEEF D, G 115

NDUJA & BURRATA

Burrata cheese, San Marzano tomato sauce

FISH, POULTRY & MEAT

CARNE & PESCE

GRILLED TIGER PRAWNS D, S 140

GAMBERONI ALLA GRIGLIA

Garlic, chili, parsley, lemon oil

PAN FRIED SEA BASS D, F, SU 160

BRANZINO MEDITERRANEO

Aubergine & pepper caponata, basil pesto

CHICKEN CACCIATORA C, G, SO 140

POLLO ALLA CACCIATORA

Baby potato, black olives, tomato sauce, rosemary

BEEF RIB EYE C, D, SU 280

BISTECCA DI MANZO

Peppercorn sauce, cherry tomatoes, rocket

BEEF TENDERLOIN C, D, SU 260

TAGLIATA DI FILETTO

Salsa verde, cherry tomatoes, rocket

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
All prices are in U.A.E Dirhams and inclusive of 7% Municipality fees and 5% VAT

SIDES

CONTORNI

FRIES G, V PATATINE Sea salt	50
TRUFFLE FRIES D, G, V PATATINE AL TARTUFO Truffle & parmesan	70
ROASTED POTATOES D, V PATATE AL FORNO Olive oil, rosemary	50
BROCCOLINI D, V Garlic, chili	50
GRILLED ASPARAGUS V ASPARAGI GRIGLIATI Lemon oil	55
MIXED SALAD MU, SU, V MISTICANZA Mixed green leaves	45



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
All prices are in U.A.E Dirhams and inclusive of 7% Municipality fees and 5% VAT

Capri

