



2 COURSES AED 175 | 3 COURSES AED 200

STARTERS

CHOICE OF

GARLIC BREAD **D G V**

PANE AGLIO E OLIO

Butter, mixed herbs

HOMEMADE TRUFFLE

ARANCINI **C D E G M U V**

ARANCINI AL TARTUFO E PARMIGIANO

Parmesan aioli

BURRATA **D S U V**

Sundried tomato pesto, figs & pomegranate, rocket

PRAWN COCKTAIL **E F M U S**

COCKTAIL DI GAMBERETTI

Cocktail sauce, baby gem & chicory salad

FRIED SEAFOOD **E F G M U S**

FRITTO DI PARANZA

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

BEEF CARPACCIO **C D G N R**

CARPACCIO DI MANZO

Celeriac & pumpkin remoulade, watercress, almonds

MAINS

CHOICE OF

CHEESE & PEPPER TUSCAN PASTA **D E G V**

CACIO E PEPE PICI

Home-made pasta, Pecorino Romano, black pepper

SEAFOOD PASTA **D F G S**

CALAMARATA ALLO SCOGLIO

Calamari, mixed shellfish, cherry tomatoes, parsley

BEEF STROZZAPRETI **C D E G**

STROZZAPRETI ALLO STUFATO DI MANZO

Aged parmesan

TRUFFLE & MUSHROOM PIZZA **D G V**

TARTUFO & FUNGHI

Smoked scamorza cheese, black truffle, wild mushrooms

PAN FRIED SEA BASS **D F S U**

BRANZINO MEDITERRANEO

Aubergine & pepper caponata, basil pesto

PAPAS' LASAGNA **D E G**

Beef ragout, bechamel, parmesan

DESSERTS

CHOICE OF

PAPAS CREAM

BRULEE

D E V

Demorara sugar

PISTACHIO TIRAMISU

D E G N V

TIRAMISU AL PISTACCHIO

Pistachio mascarpone cream, savoiardi, espresso coffee

SELECTION OF

SICILIAN CANNOLI

D E G N V

SELEZIONE DI CANNOLI SICILIANI

All prices are in AED & are inclusive of 7% Municipality Fees & 5% VAT. Dishes are prepared in a kitchen that handles nuts, shellfish & dairy.

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.



Pappas
MENU