

Caviars (G), (D), (E)

Sturgeon black caviar with sour cream, shallot onion, chives, egg yolk and white.

OSCIETRA 30GR **380Aed** OSCIETRA 50GR **570Aed**

Oyster (SH)

Gillardeau oyster No.4, mignonette sauce, lemon wedge and tabasco.

6pcs / 200

12pcs / 380

Crudos & Tartares

Yellow Tail Crudo **90Aed**

Thinly sliced yellowtail with a citrus mustard dressing, fresh chili and basil leaves.

Tuna Tartare (G) **110Aed**

Bluefin tuna with avocado and fresh tomato dressing.

Beef Tartare (G) (E) (D) **90Aed**

Chopped Wagyu beef tenderloin with whole grain mustard, chives, capers and Parmigiano Reggiano

Papagalos Carpaccio (D) **95Aed**

36-hour marinated Wagyu beef with arugula and Parmigiano Reggiano.

Add on black truffle 30aed / Add on Caviar 5gr 60aed

Salads

Papagalos Greek Salad (D) **70Aed**

Ripe uzbek tomatoes, cucumber, capsicum, black olives, feta cream, oregano, za'atar, dressed with olive oil and lemon.

Beetroot Salad (N) (D) **70Aed**

Roasted yellow and red beetroot with Gorgonzola dressing, hazelnuts and honey

Santorini Salad (SH) **90Aed**

Fresh green beans, avocado, Uzbek tomato and grilled shrimp

Fattoush Salad (G) **65Aed**

Baby gem lettuce, tomato, cucumber, radish, pomegranate and purslane with pomegranate sumac dressing

Burrata 125gr (D) **70Aed**

Buffalo burrata, Uzbek tomato, basil, balsamic reduction and olive oil

Gavurdag Salad (N) **75Aed**

Finely chopped cucumber, tomato, onion, pistachio and walnut with olive oil pomegranate sauce

Dips & Mezze

Hummus (N) **35Aed**

Creamy chickpeas blended with tahini and lemon

Muhammara (G), (N) **40Aed**

Walnut and roasted sweet pepper dip with pomegranate molasses

Tzatziki (D), (G) **40Aed**

Greek yogurt with cucumber and garlic

Tirokafteri (D) **40Aed**

Sour cream, feta, and grilled red pepper

Ezme **45Aed**

Finely chopped cucumber, tomato, pepper and onion.

Karpouzi & Feta (N), (D) **45Aed**

Fresh watermelon cubes with feta and almond flakes, drizzled with balsamic

Grilled eggplant & Pepper **50Aed**

Grilled eggplant and capia pepper with finely chopped parsley and lemon olive oil

Papagalos Stuffed Capia Pepper (D) **45Aed**

Chilled roasted capia pepper filled with creamy cheese blend, finished with olive oil.

Hot Starters

Kalamar Tiganito (G) (D) (E) **60Aed**

Deep fried baby calamari, homemade basil mayo sauce, red chilli and lemon wedges.

Grilled Octopus (G) **80Aed**

Charcoal-grilled octopus with fresh herbs and tangy tomato pickle salad.

Spicy Garlic Prawns (SH) (D) (G) **75Aed**

Succulent prawns baked in garlic and chili butter sauce

Veal Liver (G) (D) **90Aed**

Thinly sliced veal liver sautéed with caramelized onions, finished with lemon and chili

Icli Kofte (G) (N) (D) **65Aed**

Crushed wheat shells filled with spiced minced meat, pine nuts and pistachios, served warm.

Papagalos Mucver (G) (D) **65Aed**

Golden pan-fried zucchini fritters with fresh herbs, served with tzatziki

(G) Gluten, (D) Dairy, (N) Nuts, (SH) Shellfish, (E) Eggs

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager. All prices are in AED and inclusive of 7% municipality fee, 5% VAT and 10% service charge.

Turkish Pides

Lahmacun (G)	40Aed
Thin flatbread topped with seasoned Wagyu minced beef, served with tomato-parsley salad	
Spinach & Feta (G) (D)	70Aed
Tender sautéed spinach combined with creamy feta cheese	
Burrata & Bresaola (G) (D)	90Aed
Creamy burrata with thinly sliced bresaola, cherry tomatoes, tomato sauce, basil and oregano	
Trio Cheese Pide (G) (D)	80Aed
Warm pide topped with mozzarella, Gorgonzola and Parmesan cheeses	
Truffle Pide (G) (D)	110Aed
Pide with creamy truffle sauce, buffalo mozzarella and fresh black truffle slices	

Mains

Corn Fed Baby Chicken	130Aed
Whole corn-fed chicken marinated with zesty lemon pickle and grilled to perfection	
Adana Kebab (G)	110Aed
Spiced minced meat skewers, grilled to perfection	
Shish Chicken (G)	100Aed
Marinated chicken thigh skewers, grilled with Mediterranean herbs and spices	
Iskender Döner (G) (D)	150Aed
Thinly sliced Wagyu beef over warm pita, tomato sauce and drizzled with butter	
Doner Plate (G)	130Aed
Thinly sliced Wagyu beef with grilled pepper and tomato	

Sides

French fries	25Aed
Truffle Fries +25Aed	25Aed
Saffran Rice	30Aed
Mashed Potato	25Aed

Pasta

Mushroom Orzo Pasta (G) (D)	90Aed
Orzo tossed with wild mushrooms, parsley and shaved Parmesan	
Tagliolini Seafood (G)	130Aed
Tagliolini with a medley of fresh seafood in a rich bisque, finished with basil and tomato.	
Linguine Lobster (G) (SH)	180Aed
Fresh Canadian lobster with linguine, lobster bisque and cherry tomato sauce	
Maltagliati Veal Ragù (G) (D)	110Aed
Homemade maltagliati tossed with veal ragù, fresh parsley and Parmesan.	

Mains From The Charcoal

Wagyu rib-eye (G) (D)	210Aed
Grade 6-7 Wagyu rib-eye served with rocket leaves and peppercorn sauce	
Lamb Chops (G)	180Aed
Tender lamb chops marinated with Kalamata olives, grilled to perfection	
Butterfly Seabass (G)	220Aed
Whole seabass, butterflied and charcoal-grilled, with lemon butter sauce	
T-Bone Steak (G) (D)	350Aed
Black angus T-bone steak with asparagus and peppercorn sauce	

Catch of the day

The Freshest fish in Dubai Cooked as you wish...
and we really mean it!
Upon availability

Charred Broccolini	30Aed
Grilled Asparagus	30Aed
Arugula & Cherry Tomato Salad	25Aed
Onion, Parsley & Sumac Salad	20Aed

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Papagalos

At Papagalos, every meal is a journey along the sunlit shores of the Mediterranean.

*Inspired by the rich traditions of Greek and Turkish cuisine,
our menu brings together fresh ingredients, careful preparation and the joy of sharing.
Each bite becomes a moment to remember. Welcome to an experience that brings the
Mediterranean to life – through shared plates, aromas and unforgettable flavors.*



Papagalos