

*MRL 2025 Shared Task Report*  
**AraPIQA: A Multiregional Arabic PIQA-style Dataset**

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### Abstract

We describe AraPIQA, a culturally-aware, dialectally-rich Arabic physical commonsense reasoning dataset contributed to the MRL 2025 Shared Task. AraPIQA contains 115 original prompts across six cultural topics, multi-lingual translations (7 regional dialects + MSA + English), and location-marked variants, resulting in a large parallel collection useful for evaluating multilingual and dialect-aware commonsense reasoning systems.

## 1 Overview

The MRL 2025 Shared Task requests PIQA-style, non-English datasets constructed by community members to capture culturally-specific physical commonsense knowledge. Our submission, **AraPIQA**, was manually authored and validated by a seven-member team from various Arab locales: Algeria (**DZ**), Egypt (**EG**), United Arab Emirates (**AE**), Morocco (**MA**), Palestine (**PS**), Syria (**SY**), and Tunisia (**TN**). The dataset emphasizes two orthogonal dimensions:

- **Cultural variation:** items include location-specific conventions, foods, household items, and rituals.
- **Linguistic variation:** we provided parallel renderings in seven regional dialects plus Modern Standard Arabic (MSA) and English.

## 2 Dataset Creation and Composition

**Number of Examples** 115 original, not translated PIQA entries spanning 6 topics and each translated into 9 language-variants: 7 dialects (DZ, EG, AE, MA, PS, SY, TN), MSA, and English. For each prompt, we created a marked version that prepends an automatically assigned location

marker, e.g., “In Egypt: <prompt>”, producing dialect-sensitive phrasing. The total number of entries is  $2,070 = 115 \text{ prompts} \times 9 \text{ translations} \times 2 \text{ (unmarked + marked)}$ .

**Example Topics** The following are the six topics we included in the dataset.

- **Household:** Daily domestic tasks such as cleaning, minor repairs, and first aid.
- **Clothing:** Choosing and wearing clothes for everyday life or special occasions.
- **Cooking:** Preparing meals and drinks, including the use of kitchen tools and recipes.
- **Hospitality:** Greeting, welcoming, and serving visitors with proper etiquette.
- **Events:** Customs and practices surrounding weddings, funerals, and other social gatherings.
- **Religion:** Acts of worship and spiritual practices in different faiths.

We created 21 items per topic (10 for Religion), totaling 115. Each topic includes 3 examples per locale, with Religion treated as a Common Locale (**CO**).

**Creation Process** All items were initially manually authored by team members and then collectively reviewed by all team members. The candidate solutions differed by only one or two words following the PIQA format, with labels indicating the correct choice. Each member translated their examples from their dialect into MSA and English. Finally, the team members added the translation into their dialects for all examples. The location marking was added automatically. Figure 1 presents an example from the data set for an entry about the preparation of a traditional dish.

AraPIQA-Base	AraPIQA-Marked
{ "theme": "Cooking", "locale": "PS", "language": "EN", "prompt": "When preparing msakhan, we put onions with", "solution0": "chicken and sumac on taboon bread.", "solution1": "chicken and sugar on taboon bread.", "label": 0 }	{ "theme": "Cooking", "locale": "PS", "language": "EN", "prompt": "In Palestine: When preparing msakhan, we put onions with", "solution0": "chicken and sumac on taboon bread.", "solution1": "chicken and sugar on taboon bread.", "label": 0 }
{ "theme": "Cooking", "locale": "PS", "language": "MSA", "prompt": "عند إعداد المسخن، نضع البصل مع", "solution0": "الدجاج والسماق على خبز الطابون", "solution1": "الدجاج والسكر على خبز الطابون", "label": 0 }	{ "theme": "Cooking", "locale": "PS", "language": "MSA", "prompt": "في فلسطين: عند إعداد المسخن، نضع البصل مع", "solution0": "الدجاج والسماق على خبز الطابون", "solution1": "الدجاج والسكر على خبز الطابون", "label": 0 }
{ "theme": "Cooking", "locale": "PS", "language": "PS", "prompt": "وقت نعمل المسخن، بنحط البصل مع", "solution0": "الجاج والسكر ع خبز الطابون", "solution1": "الجاج والسماق ع خبز الطابون", "label": 1 }	{ "theme": "Cooking", "locale": "PS", "language": "PS", "prompt": "بفلسطين: وقت نعمل المسخن، بنحط البصل مع", "solution0": "الجاج والسكر ع خبز الطابون", "solution1": "الجاج والسماق ع خبز الطابون", "label": 1 }
{ "theme": "Cooking", "locale": "PS", "language": "AE", "prompt": "يوم تجهز المسخن، نحط البصل ويا", "solution0": "الدياي والشكر عخبز التنور", "solution1": "الدياي والسماق عخبز التنور", "label": 1 }	{ "theme": "Cooking", "locale": "PS", "language": "AE", "prompt": "فلسطين: يوم تجهز المسخن، نحط البصل ويا", "solution0": "الدياي والشكر عخبز التنور", "solution1": "الدياي والسماق عخبز التنور", "label": 1 }
{ "theme": "Cooking", "locale": "PS", "language": "DZ", "prompt": "كي نديرو المسخن، نحطو البصل مع", "solution0": "الجاج والسكر فوق خبز الطابون", "solution1": "الجاج والسماق فوق خبز الطابون", "label": 1 }	{ "theme": "Cooking", "locale": "PS", "language": "DZ", "prompt": "فلسطين: كي نديرو المسخن، نحطو البصل مع", "solution0": "الجاج والسكر فوق خبز الطابون", "solution1": "الجاج والسماق فوق خبز الطابون", "label": 1 }
{ "theme": "Cooking", "locale": "PS", "language": "EG", "prompt": "لما نعمل المسخن، نحط البصل مع", "solution0": "الفراخ والسماق على عيش الطابون", "solution1": "الفراخ والسكر على عيش الطابون", "label": 0 }	{ "theme": "Cooking", "locale": "PS", "language": "EG", "prompt": "في فلسطين: لما نعمل المسخن، نحط البصل مع", "solution0": "الفراخ والسماق على عيش الطابون", "solution1": "الفراخ والسكر على عيش الطابون", "label": 0 }
{ "theme": "Cooking", "locale": "PS", "language": "MA", "prompt": "فاش نقادو المسخن، ننحطو البصلة مع", "solution0": "الدجاج والسكر فوق خبز الفران", "solution1": "الدجاج والسماق فوق خبز الفران", "label": 1 }	{ "theme": "Cooking", "locale": "PS", "language": "MA", "prompt": "فلسطين: فاش نقادو المسخن، ننحطو البصلة مع", "solution0": "الدجاج والسكر فوق خبز الفران", "solution1": "الدجاج والسماق فوق خبز الفران", "label": 1 }
{ "theme": "Cooking", "locale": "PS", "language": "SY", "prompt": "لما نعمل المسخن، منحط البصل مع", "solution0": "الجاج والسماق ع خبز التنور", "solution1": "الجاج والسكر ع خبز التنور", "label": 0 }	{ "theme": "Cooking", "locale": "PS", "language": "SY", "prompt": "بفلسطين: لما نعمل المسخن، منحط البصل مع", "solution0": "الجاج والسماق ع خبز التنور", "solution1": "الجاج والسكر ع خبز التنور", "label": 0 }
{ "theme": "Cooking", "locale": "PS", "language": "TN", "prompt": "كي نعملو المسخن، نحطو البصل مع", "solution0": "الدجاج والسماق فوق خبز الطابونة", "solution1": "الدجاج والسكر فوق خبز الطابونة", "label": 0 }	{ "theme": "Cooking", "locale": "PS", "language": "TN", "prompt": "في فلسطين: كي نعملو المسخن، نحطو البصل مع", "solution0": "الدجاج والسماق فوق خبز الطابونة", "solution1": "الدجاج والسكر فوق خبز الطابونة", "label": 0 }

Figure 1: Example from AraPIQA on preparing Palestinian *msakhan*, shown across dialects, MSA, and English with unmarked and location-marked variants in PIQA format.