

# WINDOW

MODERN FIRE CUISINE

A premium-casual neighborhood restaurant centered around cooking simple, honest food over open fire with a curated menu, bar counter dining, and a warm inviting interior, WINDOW offers timeless comfort food with a modern, soulful edge.

## TO START

### COLD

#### Charred Baby Gem

Aged Cheese Dressing, Citric Farofa, Black Olives,  
24-Month Parmigiano (M, D, G)

#### Steak Tartare & Homemade Crispy Chip

Tenderloin, Horseradish, Coriander, Mustard,  
Crispy Chips (E, S, G, F, M, D)

#### Tomato Salad

Imported Tomatoes, Smoked Tomato Water  
Basil Olive Oil

#### Pumpkin Salad

Charred Pumpkin, Tahini Mustard Dressing, Baby Rocket,  
Cranberry, Pecans, Pumpkin Oil (M, Se, N, Su)

### HOT

#### Charred Vegetables

Shallots, Sweet Green Chili, Sweet Red Chili,  
Aged Balsamic, Grilled Sourdough (G, Su)

#### Bolognese Toast

Smoky Beef Bolognese, Grilled Sourdough, Garlic,  
24-Month Parmigiano (N, D, G, Ce, S, Su)

#### Beef Empanadas (3u copetín)

Beef, Onion, Egg, Green Olives, Sweet & Spicy Paprika,  
Oregano (D, G, S, Su, E)

#### Cheese Empanadas (3u copetín)

Gruyère, Charred Sweet and Spicy Green Chili,  
Rescoldo Onions (D, G)

#### Cheese & Spicy Honey Flatbread

Mixed Cheese, Spicy Honey (D, G)

#### Cheese & Cold Cuts Flatbread

Mixed Cheese, Cecina de León, Spicy Honey (D, G)

#### Jumbo Jospser Rubian ±90 AED Per Extra Rubian

Grilled Prawns, Beurre Blanc, Spicy Paprika,  
Crispy Cecina de León (Su, C, D)

## PASTA

#### Smoky Bolognese Lasagna

Smoky Charred Beef Bolognese, Spinach Double Layered  
Lasagna, Béchamel (G, D, E, Ce, S, Su, N)

#### Pumpkin Pasta

Rigatoni, Pumpkin Sauce, Pecorino Romano, Pine nuts,  
Pumpkin Oil, Sage (G, D, N)

## FROM THE GRILL

#### Cajun Beurre Blanc Chicken

Cajun Rub Grilled Breast, Beurre Blanc,  
Green Salad, Homemade Fries (D, M, Su)

#### Canarian Seabass

Charred cucumber, Greek Yoghurt, Chermoula (D, F)

#### Fire Charred Lamb Chops (3 pieces)

Overnight-marinated lamb chops, charred over live fire,  
served with pistachio cream, Greek yogurt, & chili-mint salad. (D, N)

#### Steak & Frites

200g Grilled Wagyu Flap (6/7), Homemade Fries,  
Fresh Green Peppercorn Sauce (D, G, S, M)

#### Bone-in Tenderloin *per 100g*

Fresh Green Peppercorn Sauce (D, G, S, M)

#### Wagyu Tenderloin

250g Grilled Wagyu Tenderloin (4/5),  
Shallots, Red Chimichurri. (Su)

#### Bone-in NY Strip *per 100g*

Zhoug

#### Burger Limited Availability

185g Secret Blend Patty, Monterey Jack,  
Charred Relish, Homemade Fries (G, D, M, E, S, Se)

## SIDES

#### Green Leaves

Lemon Vinaigrette (M)

#### Carrots

Rescoldo Carrots, Olive Oil, Zhoug

#### Korean Sweet Potato

Baked, Olive Oil, Sea Salt

#### Shallots

Rescoldo Shallots, Aged Balsamic (Su, G)

#### Broccolini

Romesco, Crunchy Onions (N, G)

#### French Fries

Homemade Fries

#### Grilled Sourdough (G)

#### Sauces

Red Chimichurri

Zhoug

Chermoula

Fresh Green Peppercorn (D, G, S, M)

D – Dairy | G – Gluten | E – Eggs | N – Nuts | A – Almonds | S – Soy | Se – Sesame | F – Fish  
C – Crustaceans | Mo – Molluscs | M – Mustard | Ce – Celery | Su – Sulphites

INFORM OUR SERVERS OF ANY DIETARY RESTRICTIONS, ALLERGIES, OR PREFERRED SPICE LEVEL.  
ALL PRICES ARE INCLUSIVE OF 5% VAT.

By FYTE Hospitality - DUBAI

# WINDOW

MODERN FIRE CUISINE

## DESSERTS

|                                                               |    |
|---------------------------------------------------------------|----|
| Coffee Flan                                                   | 48 |
| <i>Coffee, Dulce de leche, Cream (E, D)</i>                   |    |
| Pistachio Gelato                                              | 45 |
| <i>with Pistachio Chunks, Sea Salt &amp; Olive Oil (N, D)</i> |    |
| Apple Pie                                                     | 45 |
| <i>with Crème Anglaise (D, G, E, N)</i>                       |    |
| Torta Caprese                                                 | 70 |
| <i>Chocolate Cake with Mascarpone Gelato (D, E, N)</i>        |    |

## DRINKS

|                                                                  |    |
|------------------------------------------------------------------|----|
| Fever-Tree                                                       | 25 |
| Frío Cola                                                        | 23 |
| Bière Des Amis 0.0%                                              | 35 |
| <i>Belgium Blonde Beer (G)</i>                                   |    |
| Saffron Beer 0.0%                                                | 35 |
| <i>Alcohol-free Belgium beer infused with saffron notes. (G)</i> |    |
| Still Eaula                                                      | 20 |
| Sparkling Eaula                                                  | 22 |



A premium-casual neighborhood restaurant centered around cooking simple, honest food over open fire with a curated menu, bar counter dining, and a warm inviting interior, WINDOW offers timeless comfort food with a modern, soulful edge.