

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 (+120 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

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DESSERTS

Coffee Flan	48
<i>Coffee, Dulce de leche, Cream (E, D)</i>	
Pistachio Gelato	45
<i>with Pistachio Chunks, Sea Salt & 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>Belgian Blonde Beer (G)</i>	
Saffron Beer 0.0%	35
<i>Alcohol-free Belgium beer infused with saffron notes. (G)</i>	
Still <i>Eaula</i>	20
Sparkling <i>Eaula</i>	22



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