

# 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

<b>Charred Baby Gem</b> <i>Aged Cheese Dressing, Citric Farofa, Black Olives, 24-Month Parmigiano (D, G)</i>	55
<b>Steak Tartare &amp; Homemade Crispy Chip</b> <small>ADD CAVIAR - 400</small> <i>Tenderloin, Horseradish, Coriander, Mustard, Crispy Chips (E, S, G, F, M)</i>	125
<b>Tomato Salad</b> <i>Imported Tomatoes, Smoked Tomato Water, Basil Olive Oil (D, S, N, M)</i>	75
<b>Pumpkin Salad</b> <i>Charred Pumpkin, Tahini Mustard Dressing, Baby Mizuna, Cranberry, Pecans, Pumpkin Oil (Se, N, Su)</i>	65

### HOT

<b>Charred Vegetables</b> <i>Shallots, Sweet Green Chili, Red Capsicum, Aged Balsamic, Grilled Sourdough (G)</i>	70
<b>Bolognese Toast</b> <i>Smoky Beef Bolognese, Grilled Sourdough, 24-Month Parmigiano (D, G, Ce, S)</i>	65
<b>Beef Empanadas</b> <i>(3u copetin)</i> <i>Beef, Onion, Egg, Green Olives, Sweet &amp; Spicy Paprika, Oregano (D, G, S, Su, E)</i>	55
<b>Cheese Empanadas</b> <i>(3u copetin)</i> <i>Gruyère, Charred Sweet and Spicy Green Chili, Rescoldo Onions (D, G)</i>	55
<b>Cheese &amp; Spicy Honey Flatbread</b> <i>Mixed Cheese, Spicy Honey (D, G)</i>	80
<b>Cheese &amp; Cold Cuts Flatbread</b> <i>Mixed Cheese, Pancetta Affumicata, Cecina de Leon, Spicy Honey (D, G)</i>	110

## PASTA

<b>Smoky Bolognese Lasagna</b> <i>Smoky Charred Beef Bolognese, Spinach Double Layered Lasagna, Béchamel (G, D, E, Ce, S, N, Su)</i>	95	<b>Pumpkin Pasta</b> <i>Rigatoni, Pumpkin Sauce, Pecorino Romano, Pine nuts, Pumpkin Oil, Sage (G, D, N)</i>	75
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## FROM THE GRILL

<b>Cajun Beurre Blanc Chicken</b> <i>Cajun Rub Grilled Breast, Beurre Blanc, Green Salad, Homemade Fries (D, M)</i>	95
<b>Canarian Seabass</b> <i>Charred cucumber, Greek Yoghurt, Chermoula (D, F)</i>	155
<b>Steak &amp; Frites</b> <i>200g Grilled Wagyu Flap (6/7), Homemade Fries, Fresh Green Peppercorn Sauce (D, G, S, M)</i>	260
<b>Bone-in Tenderloin</b> <i>per 100g</i> <i>Fresh Green Peppercorn Sauce (D, G, S, M)</i>	140
<b>Wagyu Tenderloin</b> <i>200g Grilled Wagyu Tenderloin (4/5), Shallots, Chimichurri</i>	355
<b>Bone-in NY Strip</b> <i>per 100g</i> <i>Red Chimichurri (D)</i>	115
<b>Burger</b> <i>185g Secret Blend Patty, Monterey Jack, Charred Relish, Homemade Fries (G, D, M, E, S)</i>	150

## SIDES

<b>Green Leaves</b> <i>Lemon Vinaigrette (M)</i>	30
<b>Carrots</b> <i>Rescoldo Carrots, Olive Oil, Sea Salt, Zhoug</i>	35
<b>Korean Sweet Potato</b> <i>Baked, Olive Oil, Sea Salt</i>	40
<b>Shallots</b> <i>Rescoldo Shallots, Aged Balsamic</i>	35
<b>Broccolini</b> <i>Romesco, Garlic Flakes, Hazelnuts (N)</i>	35
<b>French Fries</b> <i>Homemade Fries</i>	35
<b>Grilled Sourdough</b>	10
<b>Sauces</b> <i>Red Chimichurri Zhoug Chermoula Green Peppercorn (D, G)</i>	20

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

<b>Coffee Flan</b> <i>Coffee, Dulce de leche, Cream (E, D)</i>	45
<b>Pistachio Gelato</b> <i>with Pistachio Chunks, Sea Salt &amp; Olive Oil (N, D)</i>	45
<b>Apple Pie</b> <i>with Crème Anglaise (D, G, E, N)</i>	45

## DRINKS

<b>Fever-Tree</b>	25
<b>Frio Cola</b>	20
<b>Still Eaula</b>	20
<b>Sparkling Eaula</b>	22



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