

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 <i>Aged Cheese Dressing, Citric Farofa, Black Olives, 24-Month Parmigiano (D,G)</i>	55
Steak Tartare & Homemade Crispy Chip <i>Tenderloin, Horseradish, Coriander, Mustard, Crispy Chips (E, S, G, F, M)</i>	125
Tomato Salad <i>Imported Tomatoes, Smoked Tomato Water Basil Olive Oil (D, S, N, M)</i>	75
Pumpkin Salad <i>Charred Pumpkin, Tahini Mustard Dressing, Baby Rocket, Cranberry, Pecans, Pumpkin Oil (Se, N, Su)</i>	65
Charred Tuna Piña <i>Charred Balfegó Tuna, Tropical Spicy Sauce, Pineapple Salsa (F)</i>	135

HOT

Charred Vegetables <i>Shallots, Sweet Green Chili, Sweet Red Chili, Aged Balsamic, Grilled Sourdough (G)</i>	70
Bolognese Toast <i>Smoky Beef Bolognese, Grilled Sourdough, Garlic, 24-Month Parmigiano (D, G, Ce, S)</i>	65
Beef Empanadas (3u copetín) <i>Beef, Onion, Egg, Green Olives, Sweet & Spicy Paprika, Oregano (D, G, S, Su, E)</i>	55
Cheese Empanadas (3u copetín) <i>Gruyère, Charred Sweet and Spicy Green Chili, Rescoldo Onions (D, G)</i>	55
Cheese & Spicy Honey Flatbread <i>Mixed Cheese, Spicy Honey (D, G)</i>	80
Cheese & Cold Cuts Flatbread <i>Mixed Cheese, Cecina de León, Spicy Honey (D, G)</i>	110
Jumbo Jospier Rubian <small>+90 AED Per Extra Rubian</small> <i>Grilled U5 Prawns (2 Pcs), Beurre Blanc, Spicy Paprika, Crispy Cecina de León (C, D)</i>	180

PASTA

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

FROM THE GRILL

Cajun Beurre Blanc Chicken <i>Cajun Rub Grilled Breast, Beurre Blanc, Green Salad, Homemade Fries (D, M)</i>	95
Canarian Seabass <i>Charred cucumber, Greek Yoghurt, Chermoula (D, F)</i>	155
Steak & Frites <i>200g Grilled Wagyu Flap (6/7), Homemade Fries, Fresh Green Peppercorn Sauce (D, G, S, M)</i>	260
Bone-in Tenderloin per 100g <i>Fresh Green Peppercorn Sauce (D, G, S, M)</i>	140
Wagyu Tenderloin <i>250g Grilled Wagyu Tenderloin (4/5), Shallots, Chimichurri</i>	395
Bone-in NY Strip per 100g <i>Red Chimichurri (D)</i>	115
Burger <i>185g Secret Blend Patty, Monterey Jack, Charred Relish, Homemade Fries (G, D, M, E, S)</i>	150

SIDES

Green Leaves <i>Lemon Vinaigrette (M)</i>	30
Carrots <i>Rescoldo Carrots, Olive Oil, Zhoug</i>	35
Korean Sweet Potato <i>Baked, Olive Oil, Sea Salt</i>	40
Shallots <i>Rescoldo Shallots, Aged Balsamic</i>	35
Broccolini <i>Romesco, Crunchy Onions (N)</i>	35
French Fries <i>Homemade Fries</i>	35
Grilled Sourdough	10
Sauces <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

WINDOW

MODERN FIRE CUISINE

DESSERTS

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

DRINKS

Fever-Tree	25
Frio Cola	20
Bière Des Amis 0.0% <i>Belgium Blonde Beer</i>	45
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.

By FYTE Hospitality - DUBAI