

Windows on Aruba

R E S T A U R A N T

...

WELCOME

We use local and seasonal ingredients to support Aruban farmers and fishermen. Our inspired menu features delightful international cuisine in a unique, romantic setting.

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DINNER

Wednesday-Saturday: 6-10 p.m.

V - Item can be served vegetarian

**Taxes included. Gratuity is at your own discretion. A 15% service charge is added to groups for 9 or more.*

Consuming raw or undercooked meats, poultry, eggs and seafood may increase your risk of foodborne illness. Please let us know if you have any allergies, dietary restrictions or special considerations, and we will do our best to accommodate you.

... STARTERS ...

TUNA TATAKI \$15

Sesame and tōgarashi-cruste dhi tuna served with wakame salad, cucumbers, mango, sautéed cremini mushrooms, wasabi aioli and miso glaze

NORWEGIAN SMOKED SALMON TIRADITO \$14

Served with baby mesclun, garlic dill mayo, cherry tomatoes, citrus vinaigrette and charcoal black bread crostini

SHRIMP & ESCARGOT \$14

Sautéed in garlic anise herb butter and served with grain mustard cognac cream and classic Italian focaccia

BEEF CARPACCIO \$15

Thinly sliced beef tenderloin topped with truffle aioli, roasted almonds, hearts of palm, fresh arugula and parmesan

CRAB CAKE \$16

Chipotle corn polenta cake served with garlic shrimp, smoked salmon, mango tartar sauce, avocado mousse and roasted pepper coulis

SUPPLI \$12

Roman beef risotto croquette served with homemade marinara sauce, truffle mayo, fresh arugula and parmesan

MUSHROOM TRUFFLE RAVIOLI \$15

Served with mornay sauce, basil oil, fresh arugula and parmesan tuille

SAUTEED GARLIC SHRIMP \$15

Served with garden vegetables over a crispy crostini

... SOUP & SALAD ...

CIOPPINO \$12

Mediterranean tomato and seafood soup topped with basil oil

FRENCH ONION SOUP \$10

Classic French onion soup served with croutons and cheese au gratin

ROASTED PUMPKIN SOUP (V) \$9

Fresh and creamy pumpkin soup

ESCABÈCHE-STYLE SCALLOP & SHRIMP SALAD \$15

Served with a spicy citrus cilantro vinaigrette

CLASSIC CAESAR \$15

Crisp romaine lettuce topped with herb croutons, fresh parmesan and homemade Caesar dressing

CAPRESE SALAD \$16

Juicy beefsteak tomatoes with buffalo mozzarella, fresh arugula, basil pesto, balsamic glaze and parmesan

... MAIN COURSES: LAND ...

FILET MIGNON \$40

Grilled to perfection and served with mashed potatoes, asparagus, and your choice of green pepper cognac sauce, mushroom truffle sauce or chimichurri sauce

16 OZ. NY STRIP LOIN \$44

Grilled to perfection and served with mashed, asparagus, and your choice of green pepper cognac sauce, mushroom truffle sauce or chimichurri sauce

BEEF STROGANOFF \$32

Served with jasmine rice and broccolini

RACK OF LAMB \$45

Grilled to perfection and served with red wine-glazed pistachio gremolata, sautéed rainbow potatoes and asparagus

GRILLED CHICKEN CHURRASCO \$30

Served with Cajun-spiced potato wedges, asparagus and Cuban mojo sauce

... MAIN COURSES: OCEAN ...

CRAB & SHRIMP \$34

Crab-stuffed jumbo shrimp served with spinach risotto, anise saffron sauce and asparagus

GRILLED SALMON \$34

Served with a potato croquette, carrot mousse, asparagus and Thai chili citrus sauce

MEUNIÈRE PAN-FRIED GROUPER \$32

Served with mashed potatoes and broccolini

MISO SEA BASS \$36

Served with Japanese black rice, asparagus, wakame salad and miso glaze

LOBSTER RAVIOLI \$30

Served in a crab and lobster ragout with cherry tomato confit, basil coulis, fresh parmesan and arugula

... DESSERT ...

CRÈME BRÛLÉE \$10

Classic vanilla custard served with fresh fruit

CHOCOLATE LAVA CAKE \$12

Heavenly molten chocolate cake and ganache served warm with vanilla ice cream

RASPBERRY CHEESECAKE \$10

Served with chocolate sauce and berries

PETITE FRAISIER CAKE \$10

Served with strawberry coulis

KEY LIME TARTLET \$10

Served with an orange glaze sauce

COFFEE & TEA

CAFFÈ AMERICANO\$4
Individually brewed coffee

**DECAF CAFFÈ
AMERICANO\$4**
Individually brewed decaf
coffee

ESPRESSO\$4
Dense in body with a light
brown cream

RISTRETTO\$6
Double shot of coffee in a
single shot of hot water

DOPPIO\$6
Two servings of espresso in
one single cup

MACCHIATO\$4
Espresso with frothed milk

PANNA MONTATA\$4
Espresso topped with
whipped cream

CAFÉ LATTE.....\$4
One-third espresso, two-thirds
steamed foamed milk

CAPPUCCINO ROMANO\$4
Espresso with steamed milk,
froth and cinnamon

**CAPPUCCINO
AMERICANO.....\$4**
Espresso with steamed milk
and whipped cream

TEA.....\$4
Choose from an assorted
selection of tea

SPECIALTY COFFEE

KOFI ARUBIANO\$11
Espresso with ponche crema
and double cream

CAFÉ FRANÇAISE\$11
Espresso with cognac and
double cream

CAFFÈ ITALIANO\$11
Espresso with amaretto and
double cream

CALYPSO COFFEE.....\$11
Espresso with Kahlúa and
double cream

CAIFE IRISH\$11
Espresso with Irish whiskey
and double cream

CAFÉ ESPAÑOL\$11
Espresso with Tia Maria,
Bacardí 151 and double cream

SULTAN ALQAHUWW.....\$11
Espresso with Baileys Irish
Cream and double cream