



DINNER MENU

WINDOWS ON ARUBA

Appetizers

SEAFOOD CEVICHE SALAD

Shrimps, calamari, mussel, fish, octopus, scallops pickled with citrus and herbs

COCONUT CURRY CLAM CHOWDER

House made Caribbean clam chowder

KESHI YENA

Gouda Cheese stuffing with shredded chicken, raisin & cashew Aruban style

Entrees

GRILL CHURRASCO

Served with wedge potatoes, spring vegetables, chimichurri sauce

CHICKEN ADOBO

Served with mashed potatoes, spring vegetables, mojo sauce

GROUPEL FILLET

Served with Jasmine rice, funchi hasa, banana hasa, spring vegetables, creole sauce

THREE-COURSE
DINNER

\$40

We hope you've enjoyed your dining experience with us. Please let us know your feedback with a review on



Desserts

PAN BOLLO A LA MODE

Served warm with coconut ice cream and caramel sauce

