>>> Starters >>>

HUMMUS

♦♦♦ garlic hummus 9

♦♦♦ classic hummus 9

PUMPKIN BORANI Our Signature Dish!

pumpkin sautéed in olive oil, peppers & garlic, topped with garlic-yogurt sauce 12

EGGPLANT BORANI

sautéed eggplant slices topped with garlic-yogurt sauce, tomato marinara and fresh mint leaves 10

WARM FLATBREAD & DIPPING SAUCES

spicy serrano vinaigrette • cilantro chutney • red pepper chutney • garlic-yogurt • hummus 9

MINI GYROS

mini grilled gyro with warm buttery pita topped with tzatziki sauce and chopped salata 11

GREEK DOLMATHES

grape leaves stuffed with lemon-dill rice, served with tzatziki sauce 8

MANTOO

ground beef & onion dumplings topped with garlic-yogurt sauce & split pea marinara 11 **POTATO BOLANI**

crispy flatbread filled with seasoned potatoes, cilantro & onions served with cilantro chutney 11

SWEET LEEK BOLANI

crispy flatbread filled with sweet butternut & leeks, served with tzatziki sauce 11

BASIL SHRIMP

grilled jumbo shrimp on roma tomatoes with a creamy basil sauce & pine nuts 11

KOFTA

seasoned ground sirloin meatballs topped with split pea marinara, garlic-yogurt, pine nuts & sweet caramelized onions 10

Greens >>>

+grilled salmon 9

+tiger shrimp

+chicken breast 6

+ gyro slices

5

MEDITERRANEAN

romaine lettuce, feta cheese, roma tomatoes, cucumbers, olives & pine nuts with a honey balsamic vinaigrette 11

SAHARAN GREENS

mixed greens, blue cheese crumbles, dried cranberries and candied pecans with pomegranate vinaigrette 11

SUMAC CAESAR

romaine lettuce tossed with a creamy Caesar dressing, shaved parmesan, garlic flatbread croutons and sumac seasoning 10

♦♦♦ Gyros & Wraps ♦♦♦ (lunch only 11:30am-4:00pm)

served with a house salad

CLASSIC GYRO (Beef or Grilled Chicken) 15

grilled tender gyro beef slices or grilled chicken in a warm buttery pita topped with onions, tomatoes and tzatziki sauce

SPICY CILANTRO WRAP

grilled onions, tomatoes, romaine lettuce & jalapenos drizzled with spicy cilantro sauce

VEGETARIAN 14 CHICKEN OR KOOBIDEH 15 PROTEIN STYLE (NO TORTILLA)

*** From the Grille ***

OASIS SALMON

grilled Atlantic salmon filet with garlic mashed potatoes & grilled asparagus topped with garlic-butter, tomatoes, red onions and cilantro 22

MOROCCAN STUFFED CHICKEN

chicken breast stuffed with parmesan cheese, basmati rice, pine nuts & roasted vegetables in a spicy red pepper sauce, served with grilled asparagus & creamy garlic mashed potatoes 19

RACK OF LAMB

grilled Australian rack of lamb, served with creamy garlic mashed potatoes, lemon-oregano vinaigrette and pickled red onions 26

** Shish Kabobs ***

GRILLED CHICKEN KABOB

chicken breast marinated in garlic & lemon juice with grilled vegetables on skewers 19 **KOOBIDEH KABOB**

ground sirloin blended with garlic & spicy peppers, served with a grilled tomato 20 **SIZZLING SHRIMP KABOB**

spicy succulent black tiger shrimp grilled to perfection with grilled vegetables on skewers 21

GARLIC-BUTTER FILET MIGNON KABOB

center-cut tenderloin char-grilled to perfection topped with garlic-herb butter with grilled vegetables on skewers 29

choose one side:

basmati rice (white or seasoned) garlic mashed potatoes grilled asparagus

choose one specialty sauce: extra sauces \$1 each

<u>Spicy</u>: SERRANO VINAIGRETTE CREAMY CILANTRO RED PEPPER CHUTNEY

Mild: GARLIC-YOGURT CREAMY CUCUMBER-MINT CHOPPED SALATA

*** Oasis Speciallies ***

GARLIC LAMB SHANK with creamy garlic mashed potatoes in a garlic-rosemary infused sauce 24

AUSHAK leek tortellini with garlic-yogurt and a zesty meat sauce topped with dry mint leaves 19

MEDITERRANEAN PASTA leek tortellini in a creamy basil pesto sauce with pine nuts & parmesan cheese 18

WITH grilled chicken breast 19 WITH jumbo tiger shrimp 21

OASIS CURRY tomato curry cream sauce, served with white basmati rice

CHICKEN 18 JUMBO SHRIMP 21 VEGETARIAN 15

KABULI seasoned basmati rice with julienne carrots and raisins, served with eggplant borani 15 grilled chicken or koobideh 19 filet mignon 23 rack of lamb 26 lamb shank 25 SABZI sautéed spinach with herbs, lemon zest and spices, served with white basmati rice 15

grilled chicken or koobideh 19 filet mignon 23 rack of lamb 26 lamb shank 25

MAXIMUM 3 CREDIT CARDS PER TABLE 20% GRATUITY CHARGE WITH PARTIES OF 6 OR MORE