

◆◆◆ Starters ◆◆◆

HUMMUS INFUSIONS

trio 15

◆ garlic hummus 9

◆ classic hummus 8

◆ spicy pepper 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 10

WARM FLATBREAD & DIPPING SAUCES

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

MINI GYROS warm buttery pita & gyro beef topped with tzatziki sauce and chopped salata 11

MANTOO ground beef & onion dumplings topped with garlic-yogurt sauce & split pea marinara 12

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

BABAGHANOUSH creamy garlic eggplant dip topped with caramelized onions & dried mint 8

TOUR OF MEDITERRANEAN cucumber salata, babaghanoush & classic hummus 16

POTATO BOLANI

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

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

SAMPLER PLATTER greek dolmathes | basil shrimp | pumpkin borani | babaghanoush 20 *(serves 4)*

OLIVES & FETA CHEESE succulent green castelvetroano pitted olives with marinated feta cheese 8

◆◆◆ Greens ◆◆◆

+grilled salmon 9

+tiger shrimp 7

+chicken breast 6

+ gyro slices 5

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

SAHARAN GREENS mixed greens tossed with pomegranate vinaigrette topped with blue cheese crumbles, dried cranberries and candied pecans 11

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

GREEK SALATA roma tomatoes, cucumbers, red onions, bell peppers, fresh mint & olives with chunks of feta cheese topped with lemon-oregano vinaigrette 11

◆◆◆ Artisan Flatbreads ◆◆◆

SWEET JALAPENO FLATBREAD braised pumpkin slices, jalapenos, roasted red peppers & mozzarella 15

PESTO SHRIMP FLATBREAD grilled shrimp, basil pesto sauce, parmesan, mozzarella & pine nuts 18

MELITZÁNA FLATBREAD eggplant slices, marinara, garlic yogurt, basil, mozzarella & caramelized onions 16

ZAYTUN FLATBREAD olives, red onions, bell peppers, marinara, oregano, mozzarella & gyro slices 17

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

served with a house salad

CLASSIC GYRO grilled meat of your choice in a warm buttery pita topped with onions, tomatoes and tzatziki sauce
BEEF OR GRILLED CHICKEN 15

SPICY CILANTRO WRAP

sautéed onions, tomatoes & jalapenos with romaine lettuce drizzled with spicy cilantro sauce in a warm tortilla with your choice: **VEGETARIAN 14 CHICKEN OR KOOBIDEH 15 PROTEIN STYLE**

MAXIMUM 3 CREDIT CARDS PER TABLE

◆◆◆ 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

GRILLED RACK OF LAMB

grilled Australian rack of lamb topped with lemon-oregano vinaigrette, served with garlic mashed potatoes and sautéed red onions, bell peppers and zucchini 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 jumbo shrimp grilled to perfection with grilled vegetables on skewers 21

GARLIC-BUTTER FILET MIGNON KABOB

juicy beef tenderloin char-grilled to perfection with grilled vegetables on skewers topped with garlic-herb butter 29

ROYAL KABOB PLATTER 42 (serves 2)

chicken, filet, koobideh and shrimp kabob skewers served with 2 sides and 2 sauces from below

choose one side:

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

choose one specialty sauce: extra sauces \$1 each

Spicy: SERRANO VINAIGRETTE

CREAMY CILANTRO

RED PEPPER CHUTNEY

Mild: GARLIC-YOGURT

CREAMY CUCUMBER-MINT

CHOPPED SALATA

◆◆◆ Oasis Specialties ◆◆◆

GARLIC BRAISED LAMB SHANK with creamy garlic mashed potatoes & grilled asparagus 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 curry cream sauce topped with roasted red peppers, 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
chicken or koobideh 19 filet mignon kabob 23 rack of lamb 26 lamb shank 25

SABZI sautéed spinach with herbs, lemon zest and spices, served with white basmati rice 15
chicken or koobideh 19 filet mignon kabob 23 rack of lamb 26 lamb shank 25

20% GRATUITY CHARGE WITH PARTIES OF 6 OR MORE