

♦♦♦ Starters ♦♦♦

Housemade Hummus Infusions

♦♦ CLASSIC HUMMUS 10

♦♦ GARLIC HUMMUS 10
ADD cucumbers to dip 3

♦♦ SPICY HARISSA HUMMUS 10

PUMPKIN BORANI *Our Signature Dish!*

butternut sautéed in olive oil, peppers & garlic, topped with garlic-yogurt sauce 13 **ADD** jalapenos

EGGPLANT BORANI sautéed eggplant slices topped with garlic-yogurt sauce, tomato marinara & fresh mint leaves 12

DIPPING SAUCES & NAAN spicy serrano • cilantro chutney • red pepper • garlic-yogurt • classic hummus 10

TOUR OF MEDITERRANEAN creamy cucumber salata, spicy spinach & goat cheese dip & classic hummus 15

GREEK DOLMATHES grape leaves stuffed with lemon-dill rice, served with dill tzatziki sauce 9

POTATO BOLANI crispy flatbread stuffed with seasoned potatoes, cilantro & onions 13

LEEK & CHEESE GOZLEME crispy flatbread filled with leeks, cilantro & mozzarella cheese 10

SPICY BEEF CIGAR ROLLS (2) ground beef, onions, spicy peppers & cilantro in crispy spring rolls with tzatziki sauce 10

LAMB LOLLIPOPS (3) halal lamb served with a spicy red pepper emulsion & grilled asparagus 14

BASIL SHRIMP grilled shrimp on roma tomatoes with a basil pesto cream sauce & pine nuts 13

MINI GYROS (3) warm buttery pita & gyro beef with dill tzatziki sauce & chopped salata 12

SAMPLER MEZZE PLATTER greek dolmathes | basil shrimp | pumpkin borani | spicy spinach goat cheese dip 24

STEAK SHAWARMA PITAS (3) sautéed filet mignon beef with onions, topped with a spicy harissa sauce and micro cilantro on warm mini pitas 14

FALAFEL CRISPS crispy garbanzo bean patties with parsley, onions and herbs with a sesame tahini sauce 9

♦♦♦ Salatas ♦♦♦

grilled Atlantic salmon 10
gyro slices 5

tiger shrimp 8
shawarma filet 9

chicken breast 6
falafel 5

TURKISH DAL SOUP red lentil soup with lemon topped with spicy peppers & roasted garlic oil 7

MEDITERRANEAN romaine lettuce, feta cheese crumbles, roma tomatoes, cucumbers, castelvetrano olives & pine nuts with balsamic vinaigrette 12

SPRING GREENS mixed greens with creamy goat cheese crumbles, dried cranberries, sweet candied pecans & pomegranate-raspberry vinaigrette 12

LEMON CAESAR crisp romaine lettuce tossed with a creamy housemade lemon Caesar dressing, parmesan cheese & garlic flatbread croutons 11

GREEK SALATA roma tomatoes, cucumbers, red onions, bell peppers, fresh mint leaves & castelvetrano olives with chunks of feta cheese topped with lemon-oregano vinaigrette 12

♦♦♦ Artisan Flatbreads ♦♦♦

RUSTIC FLATBREAD butternut squash slices, jalapenos, goat cheese crumbles, roasted garlic oil and mozzarella cheese 18

PESTO SHRIMP FLATBREAD grilled shrimp, basil pesto sauce, parmesan cheese, mozzarella & pine nuts 19

MELITZÁNA FLATBREAD eggplant slices, tomato marinara, garlic yogurt, mozzarella, micro cilantro & caramelized onions 17

ZAYTUN FLATBREAD olives, red onions, red bell peppers, marinara, oregano, mozzarella & gyro slices 18

♦♦♦ Lunch Only ♦♦♦ (11:30am–4:00pm)

served with a house salad OR crispy rosemary potatoes

CLASSIC GYRO warm buttery pita topped with onions, tomatoes & dill tzatziki 16

SELECT PROTEIN: gyro beef slices

grilled chicken slices

falafel patties (veg)

SPICY CILANTRO WRAP

sautéed onions, tomatoes & jalapenos with romaine lettuce drizzled with spicy cilantro sauce in a warm tortilla with your choice:

VEGETARIAN 15
(with hummus)

CHICKEN OR KOOBIDEH 16

FILET BEEF SHAWARMA 18

PROTEIN STYLE

◆◆◆ From the Grille ◆◆◆

OASIS SALMON fresh grilled Atlantic salmon filet with garlic mashed potatoes & grilled asparagus topped with garlic-butter, tomatoes, red onions and cilantro 25

MOROCCAN CHICKEN Mary's free range airline cut chicken breast stuffed with basmati rice and roasted vegetables topped with a spicy red bell pepper sauce and pine nuts, served with garlic mashed potatoes and grilled asparagus 22

GRILLED RACK OF LAMB signature halal frenched rack of lamb topped with lemon-oregano vinaigrette, served with garlic mashed potatoes and a grilled asparagus and dill tzatziki 29

◆◆◆ Shish Kabobs ◆◆◆

GRILLED CHICKEN KABOB 20

chicken breast marinated in garlic & lemon juice with grilled vegetables on skewers

KOOBIDEH KABOB 22

ground beef sirloin blended with garlic & spicy peppers, served with a grilled tomato

SIZZLING SHRIMP KABOB 23

spicy succulent jumbo shrimp grilled to perfection with grilled vegetables on skewers

GARLIC-BUTTER FILET KABOB 27

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

ROYAL PLATTER 42

chicken, beef filet, shrimp & koobideh kabob served with 2 sides & 2 sauces

choose one side

basmati rice (white or seasoned)

garlic mashed potatoes

grilled asparagus

crispy rosemary potatoes

choose one specialty sauce

extra sauces \$1 each

Spicy: SPICY HARISSA | SERRANO VINAIGRETTE | CREAMY CILANTRO | RED PEPPER CHUTNEY | CHOPPED SALATA

Mild: GARLIC-YOGURT | CREAMY CUCUMBER-MINT | DILL TZATZIKI

◆◆◆ Oasis Pastas & Specialties ◆◆◆

MANTOO DUMPLINGS ground beef & onion dumplings with garlic-yogurt sauce & cumin spiced split pea marinara 19

AUSHAK TORTELLINI leek tortellini with garlic-yogurt and a zesty ground beef meat sauce topped with dry mint leaves 20

GARLIC LAMB SHANK with creamy garlic mashed potatoes & grilled asparagus in a rosemary mushroom infused sauce 27

SUMAC TROUT fried Rainbow trout filet dusted with sumac spice topped with a caper butter sauce & micro cilantro, served with crispy rosemary potatoes and your choice of one specialty sauce from above 23

KADOO RAVIOLI sweet butternut ravioli in a brown butter garlic cream sauce with dry mint leaves, chili flakes & caramelized onions, topped with sliced almonds 19

MEDITERRANEAN PASTA leek & cilantro tortellini in a basil pesto sauce with pine nuts & parmesan cheese 19

WITH chicken 20

WITH jumbo shrimp 22

OASIS CURRY curry cream sauce with onions, bell peppers & zucchini, served with white basmati rice 16

curry cream sauce WITH chicken 19

curry cream sauce WITH jumbo shrimp 21

◆◆◆ Oasis Originals ◆◆◆

KABULI seasoned basmati rice with julienne carrots and raisins, served with eggplant borani 16

SABZI sautéed spinach with herbs, lemon zest and spices, served with white basmati rice 16

WITH chicken 18 koobideh (ground beef) 20 filet skewer (beef tenderloin) 23

WITH rack of lamb 29 lamb shank 27 jumbo shrimp 20

MAXIMUM 3 CREDIT CARDS PER TABLE

20% GRATUITY CHARGE WITH PARTIES OF 6 OR MORE