* Starters *

♦GARLIC HUMMUS 12 **♦CLASSIC HUMMUS** 11 **♦SPICY HARISSA HUMMUS** 12 **♦HUMMUS** TRIO 19

PUMPKIN BORANI Our Signature Dish!

butternut sautéed in olive oil, peppers & garlic, topped with garlic-yogurt sauce 14 ADD jalapenos

EGGPLANT BORANI sautéed eggplant slices topped with garlic-yogurt sauce, tomato marinara & fresh mint 13

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 18

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

POTATO BOLANI crispy flatbread stuffed with seasoned potatoes, cilantro & onions 14

LEEK & CHEESE GOZLEME crispy flatbread filled with

leeks, cilantro & mozzarella cheese

SPICY BEEF CIGAR ROLLS (2) ground beef, onions, spicy peppers & cilantro in crispy spring rolls with tzatziki sauce 11

LAMB LOLLIPOPS (3) halal lamb served with a spicy red pepper emulsion & grilled asparagus 17

BASIL SHRIMP grilled shrimp on roma tomatoes with a basil pesto cream sauce & pine nuts 18

SAMPLER MEZZE PLATTER greek dolmathes | basil shrimp | pumpkin borani | spicy spinach goat cheese dip 25 **STEAK SHAWARMA PITAS (3)** sautéed filet mignon beef with onions, topped with a spicy harissa sauce and cilantro on warm mini pitas 15

FALAFEL CRISPS crispy garbanzo bean patties with parsley, onions and herbs with a sesame tahini sauce 12

* Salatas *					
grilled Atlantic salmon	10	tiger shrimp	10	chicken breast 7	
gyro beef slices 6		shawarma filet	9	falafel 6	

MEDITERRANEAN romaine lettuce, feta cheese crumbles, roma tomatoes, cucumbers, castelvetrano olives & pine nuts with balsamic vinaigrette 13

SPRING GREENS mixed greens with creamy goat cheese crumbles, dried cranberries, sweet candied pecans & pomegranate-raspberry vinaigrette 13

LEMON CAESAR crisp romaine lettuce tossed with a creamy housemade lemon Caesar dressing, parmesan cheese & garlic flatbread croutons 13

GREEK SALATA roma tomatoes, cucumbers, red onions, bell peppers, fresh mint leaves & castelvetrano olives with chunks offeta cheese topped with lemon-oregano vinaigrette 14

❖ Arlisan Flatbreads ❖

RUSTIC FLATBREAD butternut squash slices, jalapenos, goat cheese crumbles, roasted garlic oil and mozzarella cheese 21 **PESTO SHRIMP FLATBREAD** grilled shrimp, basil pesto sauce, parmesan cheese, mozzarella & pine nuts 24

MELITZÁNA FLATBREAD eggplant slices, tomato marinara, garlic yogurt, mozzarella, fresh cilantro & caramelized onions 21

ZAYTUN FLATBREAD olives, red onions, red bell peppers, marinara, oregano, mozzarella & gyro beef slices 22

❖ Lunch Only (12pm-4pm) ❖

served with a house salad OR crispy spicy potatoes

CLASSIC GYRO warm buttery pita topped with onions, tomatoes & dill tzatziki 18

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:

VEG w/hummus | 6 CHICKEN OR KOOBIDEH | 7 FILET BEEF SHAWARMA | 8 PROTEIN STYLE

Oasis

❖ 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 26

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 with chopped salata 36

Shish Kabobs &

GRILLED CHICKEN KABOB

chicken breast marinated in garlic & lemon juice with grilled vegetables on skewers 23

KOOBIDEH KABOB

ground beef sirloin blended with garlic & spicy peppers, served with a grilled tomato 25

SIZZLING SHRIMP KABOB

spicy succulent jumbo shrimp grilled to perfection with grilled vegetables on skewers 28

GARLIC-BUTTER FILET KABOB

juicy beef tenderloin char-grilled to perfection with grilled vegetables on skewers topped with garlic-herb butter 32

ROYAL PLATTER

chicken, beef filet, shrimp & koobideh kabob served with 2 sides & 2 sauces 52

choose one side

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

choose one specialty sauce

extra sauces \$1 each

<u>Spicy</u>: spicy harissa | serrano vinaigrette | creamy cilantro | red pepper chutney |

CHOPPED TOMATO SALATA

<u>Mild</u>: GARLIC-YOGURT | CREAMY CUCUMBER-MINT | DILL TZATZIKI

♦ Oasis Paslas & Speciallies ♦

MANTOO DUMPLINGS ground beef & onion dumplings with garlic-yogurt sauce & cumin spiced split pea marinara 24

AUSHAK TORTELLINI leek tortellini with garlic-yogurt and a zesty ground beef meat sauce topped with dry mint leaves 25

GARLIC LAMB SHANK with creamy garlic mashed potatoes & grilled asparagus in a rosemary mushroom infused sauce 35

SUMAC TROUT fried Rainbow trout filet dusted with sumac spice topped with a caper butter sauce & cilantro, served with crispy spicy potatoes and your choice of one specialty sauce from above 26

KADOO RAVIOLI sweet butternut ravioli in a brown butter garlic cream sauce with dry mint leaves, chili flakes & caramelized onions, topped with sliced almonds 23

MEDITERRANEAN PASTA leek & cilantro tortellini in a basil pesto sauce with pine nuts & parmesan cheese 22

WITH chicken 24

WITH jumbo shrimp 26

OASIS CURRY curry cream sauce, served with white basmati rice

curry cream sauce WITH chicken 23 curry cream sauce WITH vegetables 19

curry cream sauce WITH jumbo shrimp 26 curry cream sauce WITH falafel 22

♦ Oasis Originals ♦

KABULI seasoned basmati rice with julienne carrots and raisins, served with eggplant borani **SABZI** sautéed spinach with herbs, lemon zest and spices, served with white basmati rice

19

chicken 22 koobideh (ground beef) 23 filet skewer(beef tenderloin)26

rack of lamb 36 lamb shank 35 jumbo shrimp 25