

# OASES CAFÉ

## DINNER MENU

### OASES *Specialties*

**MOMOs** are wheat dumplings rooted in the rich culinary heritage of the Himalayan region - a cherished symbol of warmth, connection, and comfort. At Oases, our momos are mindfully handcrafted by Amala (Mother) Pema-la, lovingly infused with care, intention, and joyful energy, offering a taste that is both nourishing and soulful.

**OASES MOMOs** - served with Ayurvedic Chilli Oil

**ROASTED MUSHROOM** - STEAMED / CRISPY - \$14

**ORGANIC CHICKEN** - STEAMED / CRISPY - \$14

**SHRIMP** - STEAMED / CRISPY - \$16



## APPETIZER

**CHARCUTERIE** - \$24

SEASONAL SELECTION OF 2 CHEESES, 2 MEATS, FRUITS, NUTS, OLIVES, JAM & BREAD

**BURRATA SALAD** - \$16

BURRATA HEIRLOOM TOMATOES, CITRUS SEGMENTS & POMEGRANATE GLAZE

**EMERALD CAESAR SALAD** - \$16

LITTLE GEM, PARMESAN CHEESE, CROUTONS, PINE NUTS, TOMATO, CUCUMBER

**WATERMELON SALAD** - \$14

FETA CHEESE, CANDIED PECANS, MINT & BASIL OIL

**OYSTER MIGNONETTE** (1/2 DOZEN) - \$18

EAST COAST OYSTER, RED WINE CILANTRO MIGNONETTE, SLICED LIME & LEMON

**SHRIMP COCKTAIL** - \$18

5PC POACHED SHRIMP, GARLIC AIOLI & COCKTAIL SAUCE

**GOLDEN CALAMARI** - \$20

YUZU JALAPENO AIOLI, MAITAKE MUSHROOM, CILANTRO & CAYENNE PEPPER

## MAINS

**MUSHROOM RAGU BOLOGNESE** - \$26

BUCATINI, SEASONAL MUSHROOM, SUNDRIED TOMATOES, LE BASQUE CHEESE & BASIL

**OASES BURGER** - \$28

8oz BRISKET BLEND, BRIOCHE BUN, WHITE CHEDDAR, PIMENTO AIOLI, CARAMELIZED ONION & SEASONED FRIES

**BRAISED SHORT RIB FLATBREAD** served w/ OASES Hot Honey - \$22

ORGANIC BEEF SHORT RIB SAUCE, PICKLED ONION YOGURT, ROASTED BELL PEPPER & SEASONAL CRESS

**ASPARAGUS MARINARA FLATBREAD** served w/ OASES Hot Honey - \$20

GRILLED ASPARAGUS, MAITAKE MUSHROOM, PICKLED ONION & LE BASQUE CHEESE

## SIDES

**TRUFFLE FRIES w/ PARMESAN** - \$10

**CRISPY BRUSSEL SPROUTS** - \$10

## DESSERTS

**AFFOGATO** - \$10

VANILLA ICE CREAM, ESPRESSO

**PANNA COTTA** - \$10

GRANITA, MELON, BASIL OIL

# OASES

## CAFÉ

### BEVERAGE MENU

#### RED

JEAN FRANCOIS MERIEAU GAMAY 2021 - \$15  
DOMAINE FRANCOIS VILLARD, SYRAH L'APPEL SEREINES (2021) - \$17  
TERRES DOREES PINOR NOIR BOURGOGNE 2021 - \$18

#### WHITE

9TH HEAVEN PINOT GRIGIO 2022 - \$15  
LUIGI BAUDANA, LANGHE DRAGON BIANCO 2022 = \$17  
HONDARRABI ZURI, CAMINO ROCA ALTHERRI GETARIAKO TXAKOLINA 2023 - \$18

#### ORANGE

KIKI & JUAN, UTIEL-REQUENA ORANGE 2023 - \$18

#### ROSE

STOLPMAN VINEYARDS, LOVE YOU BUNCHES ROSE 2023 - \$15

#### SPARKLING

LA GIOIOSA, PROSECCO & TREVISO - \$14

#### COCKTAILS

##### GOLDEN KISS - \$16

COCONUT RUM, COLD BREW, VANILLA

##### APEROL SPRITZ - \$15

PROSECCO, APEROL & SODA WATER

##### LAVENDER SPRITZ - \$15

GIN, LAVENDER, LEMON & SODA WATER

##### WILD STRAWBERRY SPRITZ - \$15

VODKA, STRAWBERRY TEA, LEMON & SODA WATER

#### BEER

ESTRELLA GALICIA LAGER - \$12

DUVEL - \$12

POST SHIFT - \$12

HIITACHINO WHITE ALE - \$14

GOOD TIME (NA) - \$9

ESTRELLA (NA) - \$9