



# OASES

## DINNER MENU

Our menu is inspired by Ayurvedic principles and regional culinary traditions to provide a balanced and holistic dining experience.

# *Appetizers*

## **FIELD GREEN SALAD (V) \$20**

Mesclun, Fennel, Citrus Segments, Za'atar Vinaigrette  
& Shaved Parmigiano Reggiano DOP

## **HAMACHI CRUDO \$24**

Macerated Green Grapes, Crispy Kale, Pistachio & Habanero Vinaigrette

## **ROASTED BEETS SALAD (V), (VE) \$18**

Smoked Labneh, Shaved Horseradish, Toasted Sesame Seeds, Beet reduction & Chervil

## **TUNA TARTARE \$24**

Bottarga, Toasted Grains & Seeds, Chives & Ghee Grilled Sourdough

## **PONZU OYSTER \$21**

Pickled Mustard Seeds, Chives, Olive oil & Cayenne Pepper  
+ Seasonal Uni \$MP

## **CAVIAR SERVICE: PAIRED WITH CRÈME FRAÎCHE \$MP**

Seasonal Sturgeon Collection

## **BRAISED ROLLED LEEKS (V) \$21**

Leeks Heart, Tarragon Beurre Blanc & Parsley oil

## **ROASTED BUTTERNUT SQUASH (V) \$22**

Curry Mint Pesto, Brown Butter, Crispy Sage & Parmigiano Reggiano DOP

## **LAMB SWEETBREADS \$24**

Almond Creme, Preserved Lemon, Cremini Mushrooms & Crispy Leeks

## **MOMOS, HIMALAYAN WHEAT DUMPLING \$22**

served with house made tomato chutney, ginger sauce & chili oil

Roasted Mushroom (V), (VE) - Steamed / Crispy

Organic Chicken - Steamed / Crispy

Shrimp \$28

Lobster Consommé, Dehydrated Carrots, Aleppo Pepper

(V = Vegetarian , VE = Vegan)

Please make our team aware of any allergies or dietary requirements prior to ordering.

# *Entrees*

## **OASES BURGER WITH SEASONED FRIES \$28**

8oz Brisket Blend, Grilled Ghee Brioche bun, Pimiento Aioli & Caramelized Onions  
+Bacon \$4 / +White Cheddar \$4 / +Yuzu Jalapeno Aioli \$4

## **GRILLED BRANZINO \$52**

Semi Boneless, Salsa Verde & Tomato Cucumber Salsa

## **SMOKED BRAISED SHORT RIB \$48**

Mushroom Peppercorn Sauce, Caramelized Cauliflower Puree & Grilled Endive

## **CAULIFLOWER SAFFRON RISOTTO (V), (VE) \$29**

Sunflower Romesco, Oyster Mushroom with Toasted Pine nuts & Basil oil

## **CHICKEN L'ORANGE \$32**

Pan-Seared Chicken Breast, Shaved Fennel, Dill & Wine Soaked Golden Raisins

## **FAROE ISLAND CORIANDER SEARED SALMON \$39**

Tomato Creme Sauce, Parsley oil & Braised Maitake Mushrooms

## **MUSHROOM RAGU BOLOGNESE (V) \$28**

Bucatini, Seasonal Roasted Mushroom, Confit Tomatoes & Basil

# *Sides*

Roasted Brussels Sprouts (V), (VE) \$12

Seasoned Crispy Potatoes (V), (VE) \$12

Potato Puree (V) \$12

Mentaiko Fries / Crab Back-Fat Kewpie Mayo Aioli & Nori Powder \$18

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# *Dessert*

**CHOCOLATE BROWNIE SOUE \$16**

Caramel Anglaise & Barley Tuile

**PAVLOVA MILLE-FUILLE \$16**

Yuzu Ginger with Blackberries & Whipped Mascarpone

**DAILY SELECTION OF SORBET \$14**

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@OASESNYC