




TAPAS TO SHARE

TASTY
BITES...

 **HUMMUS WITH SUMAC & CRUNCHY POPPADUM · 6,85€** 

Our hummus with crunchy poppadum, sumac, olives and tomato

 **VIOLET HUMMUS · 7,65€**

Beet hummus with yogurt and cheese cream, beet sprouts, arugula, edamame and crunchy poppadum


TATAKI TAKITOS · 7,95€

Crunchy tuna tataki "taquitos", avocado, tamarind sauce and crispy onion

 **BRAVAS · 6,85€**

Fried potatoes with our spicy sauce, wasabi mayonnaise and chopped chives

 **MONIATO FRIES · 7,95€**

With ranchero sauce, kimchi and a touch of coriander 

 **GUACAMOLE & CO · 9,30€**

Our fresh guacamole with toasted corns, *pico de gallo*, *jalapeños* and a touch of lime

**"IGNACIOS":
NACHOS WITH EVERYTHING · 11,50€**

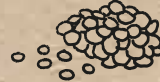
Tortitas duo with cheddar, chili, guacamole, *pico de gallo*, corns, *jalapeños*, coriander and ranchera sauce with meat

ACORN-FED IBERIAN HAM · 15,95€ 

Acorn-fed Iberian ham with pizza bread, arugula and olives

WOW SALADS

 **OASSIS LOVES QUINOA · 13,15€**

Trio of quinoa, beetroot hummus, sautéed mushrooms with spices, mesclun, cherry tomatoes roasted with Modena vinegar, mix of seeds and nuts, soy and lime vinaigrette and a touch of Spicy-Citric sauce 

 **THAI BLACK RICE · 13,15€**

Thai black rice with orange, snow peas, mesclun, mushrooms, mix of nuts, coriander, coconut flakes, wasabi sesame and soy vinaigrette with a touch of soy mayonnaise



CAESAR · 13,75€

Roasted chicken cubes, fresh lettuce, croutons, parmesan shavings and our incredible Caesar sauce!

 **BURRATA & TOMATOES · 14,25€**


Fresh burrata with assorted seasonal tomatoes, spinach, watermelon, melon, arugula, pine nuts and pesto oil

COMPLETE YOUR SALAD
WITH TUNA OR SALMON:
+3,95€
OR WITH CHICKEN OR HUMMUS:
+3,50€

BORN FROM THE MAGIC OF OUR
SALAD-BARMANS ALL FRESHLY MADE
WITH FRESH VEGETABLES FROM
SUSTAINABLE AND LOCAL AGRICULTURE,
TOGETHER WITH SOME INGREDIENTS
WHICH WE BRING FROM
DISTANT COUNTRIES


**MAKE YOUR OWN
SALAD!**
CHOOSE YOUR INGREDIENTS
AND MAKE YOUR SALAD
TO YOUR TASTE
BY 13,75€

SALMON POKE · 14,90€

With shari rice, miso marinated salmon, beetroot, mango, avocado, cherry tomatoes, nori seaweed, furikake and soy vinaigrette 

TUNA POKE · 14,90€

With shari rice, miso marinated tuna tataki, avocado, roasted sweet potatoes, radish, edamame, nori seaweed, furikake and citrus vinaigrette



WE ACCOMPANY YOUR WOW SALAD
WITH OUR PIZZA BREAD



Vegetarian



Vegan. We can adapt our vegetarian dishes into vegan

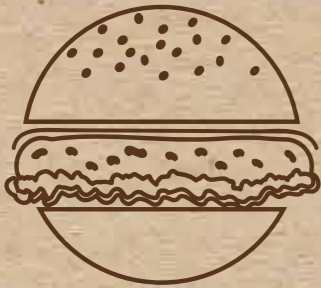
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· VAT INCLUDED ·

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BE FAMILY!!
BENEFIT FROM DISCOUNTS AND ADVANTAGES
FROM THE OASSIS FAMILY IN
WWW.OASSISNATURALCOOKING.COM
;))

YOU CAN CHANGE
YOUR POTATOES FOR
SOME "MONIATO FRIES"
OR ORDER AN
EXTRA FOR
+2,50€



OUR BURGERS (180GR) ARE
GRILLED ON THE SPOT AND MADE WITH
AN AMAZING COMBINATION OF INGREDIENTS.
WE ACCOMPANY THEM WITH OUR
FRIES OR SWEET POTATO FRIES,
YOU CHOOSE!

ALSO WITH
GLUTEN-FREE
BREAD!

TASTY BURGERS & CO

✓ VEGGIE-YOGHURT · 13,15€

Soy veggie burger, hummus,
lettuce, tomato, cucumber,
onion, yoghurt sauce and
vegetable chips



CHEESEBURGER WITH BACON · 13,75€

Burger with roasted bacon, cheddar cheese,
tomato, lettuce, caramelized onion,
homemade ketchup and mayonnaise

OASSIS BURGER · 14,60€

Burger with emmental cheese, guacamole,
cream cheese, tomato, lettuce, coconut flakes,
kale chips, pineapple, onion confit, tamarind and soy
mayonnaise with a touch of sweet-chili sauce



MEX & CO · 14,25€

Burger with guacamole, lettuce, chipotle
sauce, jalapeño peppers, tomato, marinated crispy
red onion and mixed totopos

CHEESE, CHEESE & CHEEESE!!! · 14,25€

Burger with goat cheese, emmental,
brie, tomato, lettuce, oregano, basil
and Mexican & Ranch sauces



WITH 2EGGS · 15,35€

Burger with fried quail eggs, bacon,
emmental cheese, lettuce, tomato,
turmeric, caramelized onion and tartar sauce

MEDITERRANEAN · 13,15€

Herb-marinated grilled chicken with citrus
mayonnaise, guacamole, emmental cheese,
lettuce, tomato and red onion

IBERIAN · 15,95€

Burger with acorn-fed iberian ham, manchego cheese,
tomato, lettuce, fried onion and mayonnaise

& CO

✓ AVOCADO TOAST & HUMMUS · 11,55€

Wholemeal toast with avocado, soft-boiled
egg, basil, coriander, cherry tomatoes, beet sprouts,
mixed seeds and hummus

ADD TO THIS

- Fior di latte mozzarella & Gorgonzola · 2,10€
- Smoked salmon · 2,60€
- Acorn-fed Iberian ham · 2,60€

OASSIS CLUB SANDWICH · 13,15€

"La Selva" turkey, avocado, egg, tomato,
spinach sprouts, tamarind and
soy mayonnaise with a touch of sweet chilli,
vegetable chips and fries

BENEDICT & SALMON · 13,15€

Benedict eggs, with salmon,
potatoes and mixed salad

WE PREPARE OUR PIZZAS
WITH SOFT WHEAT FLOUR FROM
THE "MOLINO DALLAGIOVANNA",
A LONG AND NATURAL FERMENTATION
WITH VERY LITTLE YEAST AND HAND-KNEADED,
WHICH MAKES THEM DELICIOUS AND ALSO
ESPECIALLY HEALTHY AND DIGESTIVE

LOVELY PIZZA



✓ MARGARITA · 11,55€

Fior di latte mozzarella,
tomato sauce and basil



✓ OASSIS WITH LOVE · 15,90€

Fior di latte mozzarella, Cherry tomatoes,
burrata, kalamata olives,
fresh basil, pine nuts and pesto oil



✓ VEGGIE · 14€

Handcrafted wholemeal dough of 6 cereals
with tomato sauce, roasted aubergine,
hummus, tomato confit, avocado,
fior di latte mozzarella and aromatic herbs

✓ BRUTAL · 14,85€

Gorgonzola, goat's cheese, fior di latte
mozzarella, tomato sauce, pear,
walnuts and arugula



✓ VI CHEESES · 15,95€

Fior di latte mozzarella, taleggio, gorgonzola,
goat cheese, parmesan and brie, with pumpkin
seeds and walnuts



TOO HOT · 14,85€

Pepperoni & nduja, tomato sauce,
fior di latte mozzarella and kalamata olives



✓ TARTUFATA'S PARADISE · 15,95€

With egg yolk, fior di latte mozzarella,
tartufata Funghi and parmesan shavings

BUFFALO & YORK · 15,65€

Italian boiled ham, sliced mushrooms, buffalo and
fior di latte mozzarella, tomato sauce and basil

IBERIAN · 20,35€

Acorn-fed Iberian ham,
fior di latte mozzarella and basil



ASK FOR ALLERGENS
TO OUR TEAM

T · VAT INCLUDED ·
oassisnaturalcooking.com
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Vegetarian

Vegan. We can adapt our vegetarian dishes into vegan