



Lunch Menu

An Escape Without Leaving

Not every journey requires distance.

Sometimes all you need is a table in the right light.

A glass in hand.

Food worth slowing down for.

OASIS brings together open flame, vibrant produce, and the easy generosity of Mediterranean-inspired dining - grounded in Namibia's bold, natural spirit.

Here, days unfold gently.

Meetings turn into shared plates.

Sundowners become dinner.

Service is effortless.

Flavour is confident.

The atmosphere does the rest.

Come as you are.

Settle in.

Let the city carry on outside.

This is your space to exhale.



Snacks & Light Meals

- PITA BREAD (V)** 85
Garlic and herb, sundried tomato & basil pesto
- TWISTED PIZZA STICKS (V)** 55
Pizza sauce, fresh garlic, mozzarella cheese & fresh parsley
- SAMOOSAS & SPRINGROLLS** 140
Beef samosas, vegetarian springrolls & sweet chili dipper

- LAMB / CHICKEN WRAPS** 95
Garlic, lemon zest, pickled carrots, parsley and mint, lettuce & chopped red onion with Tzatziki dressing
- BILTONG SKEWER** 110
Biltong, droewors & cabanossi skewer
- GRILLED CHICKEN WINGS** 135
3 Chicken wings grilled and tossed in our home-made honey-BBQ sauce and served with a portion of fries

Salads

- MEDITERRANEAN SUNSET (V)** 100
Cherry tomato, mixed bell peppers, feta cheese, peppadew, red onions, oregano vinaigrette & bed of lettuce

- LENTIL SALAD (VG)** 65
Spiced lentils, blistered tomatoes, cucumber, mint & red onion on a bed of lettuce
- TUSCAN CHICKEN SALAD** 115
Fire-roasted Tuscan marinated chicken breast strips, roasted red pepper, rocket, fresh basil, sundried tomato, balsamic glaze on a bed of lettuce



Burgers

- OASIS BURGER** 280
Juicy double beef burger tower with a toasted sesame bun, rocket, sliced tomato, sliced gherkins, bacon, gouda cheese, mozzarella cheese, caramelized onions, honey infused BBQ sauce, skewered with onion rings & rustic fries on the side
- MOROCCAN BEEF BURGER** 190
Moroccan spiced beef patty on a toasted sesame bun, Harissa mayonnaise, pickled red onions, rocket, and a crispy fried egg yolk, served with rustic fries

- MEDITERRANEAN HERB & FETA-STUFFED LAMB BURGER** 185
Lamb patty seasoned with garlic, oregano, lemon zest, salt, pepper, and stuffed with feta cheese, sesame bun, topped with garlic yogurt, sliced tomato, red onion rings & lettuce, served with rustic fries
- SUN-CRISP CHICKEN BURGER** 145
Coconut crusted chicken breast, sesame bun, sweet and spicy pineapple salsa, paprika mayonnaise, rocket & rustic fries



Sandwiches

Preference of bread: White / brown / whole wheat / rye / gluten free

STONEFIRE GARDEN SANDWICH (V) 100

Roasted red bell pepper, zucchini, tomato, truffle aioli & melted mozzarella

THE FLAMECUT 135

150g wood-fired ribeye, sea salt, cracked black pepper, paprika-thyme butter & sautéed red onions

SMOKED EMBER CHICKEN 115

Chicken breast marinated with Rosemary yogurt, garlic roasted red pepper & rocket

FIRE-PIT PORK RIBS 120

Slow-roasted deboned pork riblets, pickled red onion, crumbled feta cheese, finished on the open flame & drizzled with a honey BBQ sauce

Main Course

WOOD-FIRED STEAKS

Beef rump 200g **270** Ribeye 250g **315**
Sirloin 250g **335**

Served with a side salad, half portion onion rings, garlic, and fresh chili

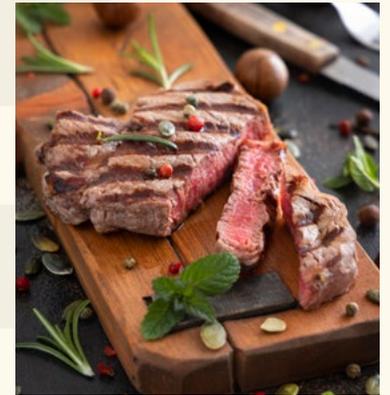
SIDE DISH SELECTION

Rustic cut fries **25**
Charred seasonal vegetables **55**
Creamy butternut purée **30**

Oven-baked garlic & parsley mash potatoes **30**
Fragrant parsley and butter basmati rice **40**
Beer battered onion rings **30**
Marrow bone **30**

SAUCE SELECTION

Pepper sauce **30**
Mushroom sauce **40**
Harissa chili butter **20**
Smoked paprika, garlic and honey sauce **22**
Garlic sauce **30**



Wood-fired Pizzas

Available in medium or large from 12:00

OASIS MEAT FEAST 240 (M) | 315 (L)

Beef strips, bacon, pepperoni, feta cheese, mozzarella cheese & crispy onions

MEDITERRANEAN PRAWN 340 (M) | 365 (L)

Prawns, garlic, parsley, calamari, fresh basil, mozzarella cheese & salsa

HARISSA CHICKEN 150 (M) | 195 (L)

Harissa marinated grilled chicken breast, mushrooms, parmesan, garlic & rocket

NAMIB GARDEN 145 (M) | 185 (L)

Feta cheese, mixed grilled peppers, caramelized onions, balsamic glaze,



Wood-fired Pizzas

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from 12:00

MOROCCAN LAMB 295 (M) | 375 (L)

Moroccan spiced lamb rib, mozzarella cheese, capers, red onion, mint & garlic yogurt dollops

DESERT SUN 125 (M) | 145 (L)

Salami slices, fresh chili, garlic, spicy chicken strips & rocket

MARGHERITA 100 (M) | 120 (L)

Mozzarella cheese & fresh basil

OPEN FLAME SPARE RIB 265 (M) | 340 (L)

BBQ glazed spare rib, fresh rosemary, roasted peppers, spring onions, mozzarella cheese & peppadew

Little Wanderers' Lunch Menu

KIDDIES CHICKEN NUGGETS POTATO SMILEYS 115

Crispy chicken nuggets served with potato hashbrowns & a small side salad

KIDDIES CLASSIC CHEESE BURGER WITH FRIES 95

Classic beef or chicken burger served with rustic cut fries

KIDDIES GOLDEN MAC & CHEESE BAKE 80

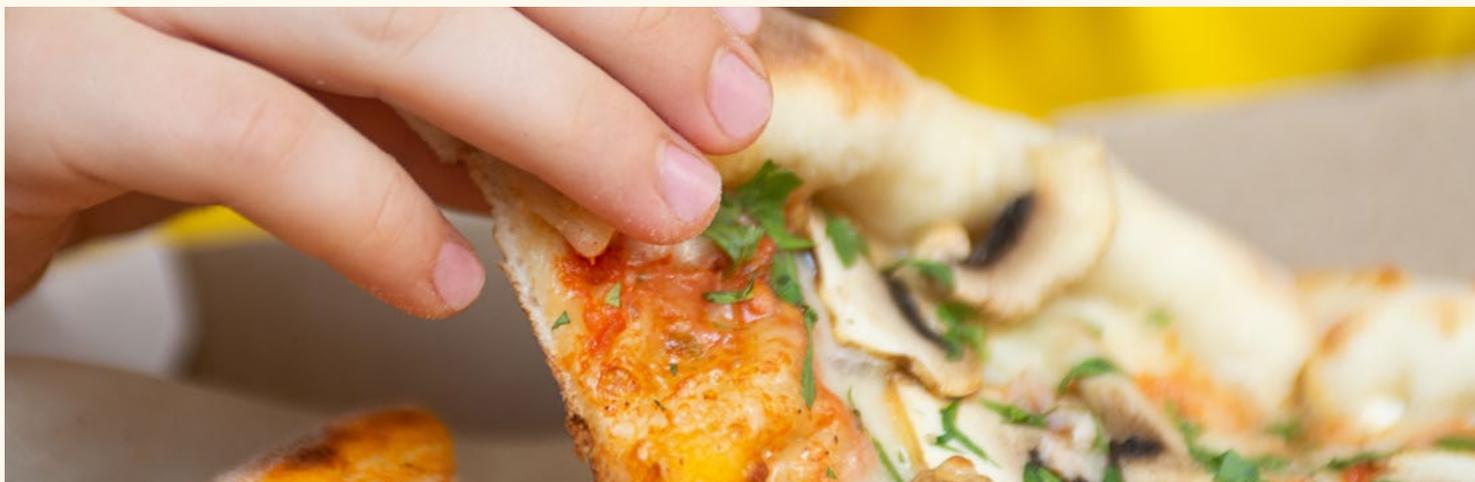
Creamy baked macaroni layered with rich cheddar & mozzarella cheeses, topped with a golden buttery breadcrumb crust

KIDDIES PIZZA 70

Medium pizza base, pizza sauce & mozzarella cheese

Extras:

- Beef mince 25
- Mushrooms 36
- Ham 25
- Chicken 20





Dinner Menu



Starters

HARISSA EMBER PRAWN SKEWERS 165

Grilled prawns marinated in a spicy harissa-garlic rub, served with a cooling raita dip

NOMAD'S LAMB KOFTAS 110

Spiced lamb skewers with coriander, cumin, and cinnamon served with creamy tahini and lemon wedges

MOROCCAN SHORBA SOUP WITH LAMB 95

Fresh, aromatic tomato-based soup with tender lamb, lentils, chickpeas & fragrant spices served with traditional Khobz Moroccan bread

CHICKEN SALAD 85

Grilled free range chicken breast, marinated in yogurt, mint, and paprika, with sundried tomatoes, green beans, and sliced peppadew accompanied by a pepper-honey dressing

Vegetarian & Vegan Starters

DESERT BLOOM SHORBA (VG, GLUTEN FREE) 75

Aromatic tomato-based soup lentils, chickpeas & fragrant spices served with gluten free – vegan bread

OASIS MEZZE SPREAD (VG) 120

Hummus, baba ghanoush, olive tapenade, mixed marinated olives & crudites



Main Course

WOOD-FIRED STEAKS

Beef fillet 250g	390	Beef fillet 350g	490
Beef rump 200g	270	Beef rump 400g	415
Sirloin 250g	330	Sirloin 350g	415
Ribeye 250g	315	Ribeye 400g	435

Served with a side salad, half portion onion rings, garlic, and fresh chili

SIDE DISHES

Rustic cut fries	25
Charred seasonal vegetables	55

Creamy butternut purée	30
Oven-baked garlic & parsley mash potatoes	30
Fragrant parsley and butter basmati rice	40
Beer battered onion rings	30
Marrow bone	30

SAUCE SELECTION

Pepper sauce	30
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Garlic sauce	30

**ORYX MEDALLION 440**

Succulent and tender oryx loin grilled and accompanied by butternut puree, garlic and herb mashed potatoes, toasted sesame carrots, jus & herb oil

DESERT FLAME LAMB RIBS 325

Sliced lamb ribs marinated in garlic, paprika, and olive oil, with flaked almonds, cherry tomato, chopped spinach, & a lemon vinaigrette

CRISPY FRIED PORK BELLY (A) 225

Beer-soaked pork belly and then marinated in ginger, garlic, paprika, and BBQ sauce, finished on the grill, served with citrus and herb coleslaw, oven-baked garlic & parsley mash potatoes, with a hot-honey drizzle

Fish and Seafoods

SEAFARER'S SALMON

Grilled salmon, lemon beurre blanc sauce, pea puree & roasted baby potatoes

465

QUEEN PRAWNS

8 prawns grilled in garlic butter, herbed cous cous, lemon vinaigrette, confit tomato, served with crispy sour dough bread

305

WOOD-FIRED ROASTED**MUSSELS AND CLAMS (A)**

165

Creamy white wine sauce with garlic, oregano and parsley, roasted peppers & crispy brioche

KINGKLIP

435

Grilled kingklip, lemon and dill butter, charred baby tomatoes, grilled lemon, rocket and parmesan salad & a mint couscous with toasted almond flakes



Pasta

SMOKEY CHICKEN LINGUINI 145

Fire-roasted chicken, creamy parmesan sauce & cracked black pepper

PEPPADEW, AND FETA FUSILLI PASTA**WITH A CREAMY HAM SAUCE 95**

Fusilli pasta with herb olive oil, garlic, sliced peppadew, feta cheese, with a creamy ham sauce, topped with lemon zest

MINCE, MUSHROOM & CAMEMBERT WOOD-FIRED BAKED LASAGNA 260

Earthy mushrooms, beef mince, melted camembert, fresh garlic, fresh basil, natural gouda cheese, mozzarella cheese, pesto bechamel & a rich marinara sauce

MUSHROOM AND TRUFFLE TAGLIATELLE (V)

145

Portobello mushrooms, white truffle oil & garlic-parsley cream sauce

*Burgers***OASIS BURGER 280**

Juicy double beef burger tower with a toasted sesame bun, rocket, sliced tomato, sliced gherkins, bacon, gouda cheese, mozzarella cheese, caramelized onions, honey infused BBQ sauce, skewered with onion rings & rustic fries on the side

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Coconut crusted chicken breast, sesame bun, sweet and spicy pineapple salsa, paprika mayonnaise, rocket & rustic fries

*Vegetarian & Vegan Main Course***STUFFED BELL PEPPERS WITH SPICED COUSCOUS (V) 125**

Bell peppers filled with couscous, raisins, chickpeas & flaked almonds, with tahini

WOVEN GARDEN BOWL (VG) 90

Roasted cumin spiced vegetables in a poppadom bowl with spinach, roasted peppers, charred onions, on a mint & coriander salad dressing

OF THE EARTH BURGER (VG) 120

Vegan burger patty, sesame bun, vegan mayonnaise, pickled red onion, roasted peppers, rocket & served with rustic fries

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Dessert

PANNA COTTA (VG) 75

Relaxing coconut-based panna cotta, hint of vanilla & mango puree

TRIO OF CHOCOLATE BROWNIE

TRUFFLES 115

Delightful trio of cranberry, mixed roasted nuts, and honey truffle, accompanied with vanilla gelato

TRIO OF HOME-MADE GELATO 105

Please inquire with your server about today's featured trio

CAKE OF THE DAY 85

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APPLE CRUMBLE 115

Fire-roasted apple crumble, flaked almonds, served with cinnamon gelato

IVORY AND OBSIDIAN MOUSSE 125

Adventurous duo of white chocolate and vanilla mousse, paired with a dark chocolate and espresso mousse, complimented with a berry compote, & chocolate soil

CHEESE & FRUIT PLATTER 275

A curated selection of artisanal cheeses, paired with honeyed figs, candied nuts, seasonal fresh fruits, crisp artisan crackers & a drizzle honey

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Classic beef or chicken burger served with rustic cut fries

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IDDIES PIZZA**70**

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