

Winter 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

WOOD-FIRED FLATBREAD TRIO (V) N\$65

Garlic & herb, roasted tomato, olive oil & rosemary, served warm

TWISTED PIZZA STICKS (V) N\$55

Pizza sauce, fresh garlic, mozzarella cheese, and fresh parsley

SPICED LAMB MEATBALLS N\$155

Lamb meatballs in rich tomato sauce, feta crumble, warm pita

CHICKEN & LEMON SOUP N\$70

Shredded chicken, vegetables, herbs

CRISPY CALAMARI N\$125

Flash fried, served with garlic aioli & lemon, and rustic fries

LAMB OR CHICKEN SERVED IN WARM PITA BREAD \$135

Spiced meat, pickled vegetables, garlic sauce, stuffed in a pita bread

GRILLED CHICKEN SOUVLAKI WINGS N\$135

Char-grilled chicken, lemon, oregano, served with tzatziki and rustic fries

Salads

ROASTED VEGETABLE & HALLOUMI SALAD (V) N\$155

Butternut, peppers, zucchini, grilled halloumi, lentils, herb dressing

WARM LENTIL & CHICKPEA BOWL (VG) N\$105

Spiced lentils, roasted vegetables, tahini dressing

TUSCAN CHICKEN SALAD N\$125

Grilled chicken, roasted red pepper, rocket, fresh basil, sundried tomato, lettuce, balsamic glaze



Burgers

OASIS BURGER N\$285

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

CASABLANCA BURGER N\$170

Moroccan spiced beef patty on a toasted sesame bun, mixed charred peppers, mozzarella cheese, grilled zucchini slices, rocket, red onion relish, served with rustic fries

DESERT GOLD BURGER N\$180

Lamb patty spiced with Kefta spice mix, brioche bun, sliced dill cucumber, garlic Harissa mayonnaise, balsamic grilled red onions, white gouda sliced cheese, and lettuce, served with rustic fries

SUN-CRISP CHICKEN BURGER N\$135

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



Sandwiches

Choice of bread: White/brown/whole wheat/
sourdough/rye/gluten free

STEAK & CARAMELISED ONION N\$165

Wood-fired steak slices, mustard butter,
onions, toasted sourdough

SLOW-COOKED PORK RIB N\$115

Pulled rib meat, BBQ glaze, pickled onion

CHICKEN & ROASTED PEPPER MELT N\$140

Grilled chicken, melted cheese,
roasted peppers, herb mayo

SMOKED EMBER CHICKEN N\$135

Chicken breast marinated with rosemary
yoghurt and garlic, roasted red pepper,
and rocket

Main Dishes

WOOD-FIRED STEAKS

Beef fillet 250g	N\$390
Beef fillet 350g	N\$475
Beef rump 200g	N\$285
Beef rump 400g	N\$415

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

Side Dish Selection

Rustic cut fries	N\$25
Charred seasonal vegetables	N\$55
Creamy butternut purée	N\$30
Oven-baked garlic & parsley mashed potatoes	N\$30
Fragrant parsley butter	
basmati rice	N\$40
Beer-battered onion rings	N\$30
Marrow bone	N\$35



Sauce Selection

Pepper sauce	N\$30
Mushroom sauce	N\$40
Harissa chilli butter	N\$20
Smoked paprika, garlic and honey sauce	N\$22
Garlic sauce	N\$30

BRAISED BEEF SHORT RIB N\$270

Red wine, tomato, herbs, served
with creamy polenta and green beans

GRILLED LEMON HERB CHICKEN N\$170

Served with roasted vegetables
and warm couscous

CRISPY PORK BELLY N\$245

Apple slaw, jus, and potato purée

Wood-fired Pizzas

Available in medium or large

LAMB, HARISSA & YOGHURT PIZZA N\$170 (M) | (L) N\$220

Slow-roasted spiced lamb, harissa base, red onion, mozzarella, finished with garlic yoghurt & fresh herbs

CREAMY CHICKEN, MUSHROOM & THYME N\$185 (M) | (L) N\$250

Roasted creamy chicken, tomato base, mushrooms, parmesan, fresh thyme

MEDITERRANEAN MEAT FEAST N\$260 (M) | (L) N\$335

Beef strips, lamb, chorizo, caramelised onions, mozzarella, smoked paprika oil

ROASTED BUTTERNUT, FETA & SAGE (V) N\$135 (M) | (L) N\$165

Sweet roasted butternut, feta, caramelised onions, crispy sage, balsamic glaze

SEAFOOD & CHILLI TOMATO PIZZA N\$325 (M) | (L) N\$440

Prawns, calamari, garlic, parsley, chilli, rich tomato base

NAMIB GARDEN (V) N\$135 (M) | (L) N\$185

Feta cheese, mixed grilled peppers, caramelised onions, balsamic glaze, mozzarella cheese, fresh rocket

HARISSA CHICKEN N\$150 (M) | (L) N\$210

Grilled chicken breast, harissa base, mushrooms, parmesan, garlic, truffle oil, rocket, mozzarella cheese

MARGHERITA N\$100 (M) | (L) N\$120

Rich tomato, mozzarella, fresh basil, olive oil





Desserts

ORANGE AND CARDAMOM MALVA PUDDING

N\$100

Warm, citrusy, served with honey custard

DARK CHOCOLATE TART

N\$105

Rich, with olive oil & sea salt

RICOTTA & LEMON CHEESECAKE

N\$120

Served with honey and citrus syrup

SPICED APPLE & FIG CRUMBLE

N\$100

Warm poached figs and apples, thick yoghurt, nuts

AFFOGATO

N\$110

Espresso over vanilla gelato

Little Wanderers' Menu

CHICKEN NUGGETS WITH POTATO SMILEYS

N\$125

Crispy chicken nuggets served with potato hash browns and a small side salad

CLASSIC KIDDIES CHEESE BURGER WITH FRIES

N\$95

Classic beef or chicken burger served with rustic cut fries

KIDDIES PIZZA

N\$70

Small pizza base, pizza sauce, and mozzarella cheese

Kiddies Extras:

- Beef mince
- Mushrooms
- Ham
- Chicken
- Pineapple

N\$25

N\$36

N\$25

N\$20

N\$20

GOLDEN MAC & CHEESE BAKE

N\$85

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





Dinner Menu



Starters

WOOD-FIRED CAMEMBERT **N\$125**

Baked camembert with rosemary, garlic, olive oil, served with warm flatbread

OCTOPUS & CHORIZO CASSOULET **N\$165**

Slow-cooked octopus, chorizo, white beans, tomato, smoked paprika

SPICED BUTTERNUT & FETA BAKE (V) **N\$75**

Roasted butternut, creamy whipped feta, honey, toasted pumpkin seeds

GRILLED CHICKEN SOUVLAKI WINGS **N\$145**

Char-grilled chicken, lemon, oregano, served with tzatziki and rustic fries

HARISSA EMBER PRAWN SKEWERS **N\$195**

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

Vegetarian & Vegan Starters

OASIS MEZZE SPREAD (VG) **N\$120**

Hummus, baba ghanoush, olive tapenade, mixed marinated olives, and crudités

MEDITERRANEAN LENTIL DIP TRIO (VG) **N\$105**

Red lentil hummus, white bean purée, roasted pepper dip, flatbread



Wood-fired Steaks

Beef fillet 250g **N\$390**

Beef fillet 350g **N\$475**

Beef rump 200g **N\$285**

Beef rump 400g **N\$415**

Sirloin 250g **N\$325**

Sirloin 350g **N\$405**

Ribeye 250g **N\$315**

Ribeye 400g **N\$430**

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

SIDE DISHES

Rustic cut fries **N\$25**

Charred seasonal vegetables **N\$55**

Creamy butternut purée **N\$30**

Oven-baked garlic & parsley mashed potatoes **N\$30**

Fragrant parsley butter

basmati rice **N\$40**

Beer-battered onion rings **N\$30**

Marrow bone **N\$35**

SAUCE SELECTION

Pepper sauce **N\$30**

Mushroom sauce **N\$40**

Harissa chilli butter **N\$20**

Smoked paprika, garlic and honey sauce **N\$22**

Garlic sauce **N\$30**



Main Course

BRAISED BEEF SHORT RIB N\$270
Red wine, tomato, herbs, served with creamy polenta and green beans

LAMB SHOULDER TAGINE N\$275
Slow-cooked lamb, apricots, almonds, cinnamon, served with couscous

ORYX STEAK N\$485
Succulent and tender oryx loin grilled and accompanied with creamy garlic potato bake, sweet carrots, herb oil, and jus

CHICKEN MARBELLA N\$135
Roasted chicken breast with olives, capers, garlic, white wine, sweet potato, and herbs

Seafood

SEAFARER'S SALMON N\$405
Served with lemon oil, roasted potatoes, garden greens

GARLIC & CHILLI CALAMARI N\$145
Pan-seared, olive oil, parsley, lemon, and rustic fries

QUEEN PRAWNS N\$375
8 prawns grilled in garlic butter, saffron and turmeric basmati rice, and lemon vinaigrette

KINGKLIP N\$470
Grilled kingklip, lemon and dill butter, charred baby tomatoes, grilled lemon, rocket and parmesan salad, and mint couscous with toasted almond flakes



Pasta

SEAFOOD LINGUINI (TOMATO & CHILLI) N\$220
Light but warming, rich tomato base

MUSHROOM RISOTTO (V) N\$190
Creamy arborio rice, parmesan, truffle oil

LAMB ORZO N\$185
Pulled slow-roasted lamb, tomato, herbs, feta cheese, peas, and white wine

*Burgers***OASIS BURGER** **N\$280**

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

CASABLANCA BURGER **N\$170**

Moroccan spiced beef patty on a toasted sesame bun, mixed charred peppers, mozzarella cheese, grilled zucchini slices, rocket, red onion relish, served with rustic fries

DESERT GOLD BURGER **N\$180**

Lamb patty spiced with Kefta spice mix, brioche bun, sliced dill cucumber, garlic Harissa mayonnaise, balsamic grilled red onions, white gouda sliced cheese, and lettuce, served with rustic fries

SUN-CRISP CHICKEN BURGER **N\$135**

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

*Vegetarian & Vegan Main Course***MOROCCAN CHICKPEA & BUTTERNUT TAGINE (VG)** **N\$120**

Slow-cooked chickpeas, roasted butternut, tomatoes, cinnamon, cumin, served with couscous

CREAMY GARLIC & HERB POLENTA WITH MUSHROOMS (V) **N\$185**

Soft polenta, wild mushrooms, parmesan, thyme, olive oil

MEDITERRANEAN LENTIL & VEGETABLE STEW (VG) **N\$115**

Pink lentils, root vegetables, tomato, garlic, herbs, served with crusty bread

Wood-fired Pizzas

Available in Medium or large

**LAMB, HARISSA
& YOGHURT PIZZA** N\$170 (M) | (L) N\$220
Slow-roasted spiced lamb,
harissa base, red onion, mozzarella,
finished with garlic yoghurt & fresh herbs

**CREAMY CHICKEN,
MUSHROOM & THYME** N\$185 (M) | (L) N\$250
Roasted creamy chicken,
tomato base, mushrooms,
parmesan, fresh thyme

**MEDITERRANEAN
MEAT FEAST** N\$260 (M) | (L) N\$335
Beef strips, lamb, chorizo, caramelised
onions, mozzarella, smoked paprika oil

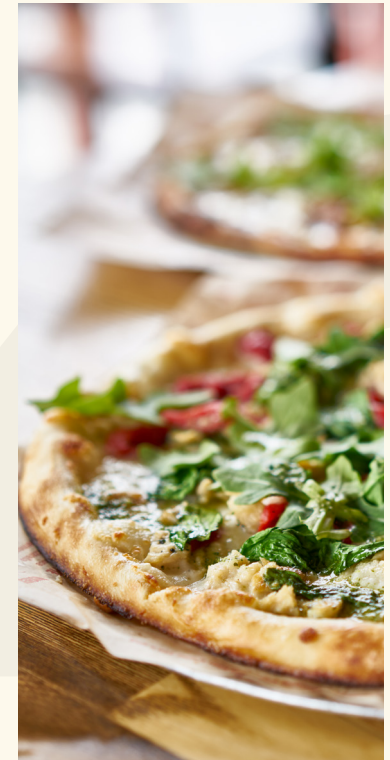
**ROASTED BUTTERNUT,
FETA & SAGE (V)** N\$135 (M) | (L) N\$165
Sweet roasted butternut, feta, caramelised
onions, crispy sage, balsamic glaze

**SEAFOOD & CHILLI
TOMATO PIZZA** N\$325 (M) | (L) N\$440
Prawns, calamari, garlic,
parsley, chilli, rich tomato base

NAMIB GARDEN (V) N\$135 (M) | (L) N\$185
Feta cheese, mixed grilled peppers,
caramelised onions, balsamic glaze,
mozzarella cheese, fresh rocket

HARISSA CHICKEN N\$150 (M) | (L) N\$210
Grilled chicken breast,
harissa base, mushrooms, parmesan, garlic,
truffle oil, rocket, mozzarella cheese

MARGHERITA N\$100 (M) | (L) N\$120
Rich tomato, mozzarella,
fresh basil, olive oil



Desserts

**ORANGE AND CARDAMOM MALVA
PUDDING** N\$100
Warm, citrusy, served with honey custard

DARK CHOCOLATE TART N\$105
Rich, with olive oil & sea salt

RICOTTA & LEMON CHEESECAKE N\$120
Served with honey and citrus syrup

SPICED APPLE & FIG CRUMBLE N\$100
Warm poached figs and apples,
thick yoghurt, nuts

AFFOGATO N\$110
Espresso over vanilla gelato

CHICKEN NUGGETS WITH POTATO SMILEYS

N\$125

Crispy chicken nuggets served with potato hash browns and a small side salad

CLASSIC KIDDIES CHEESE BURGER WITH FRIES

N\$95

Classic beef or chicken burger served with rustic cut fries

KIDDIES PIZZA

N\$70

Small pizza base, pizza sauce, and mozzarella cheese

Extras:

- Beef mince
- Mushrooms
- Ham
- Chicken
- Pineapple

N\$25

N\$36

N\$25

N\$20

N\$20

GOLDEN MAC & CHEESE BAKE

N\$85

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



Drinks List



Our winter warmer menu is designed to give you comfort in a glass, slow warmth for cold evenings and longer stories.



Winter Desert-Style Warmer Cocktails

Warm, dessert-inspired cocktails infused with rich flavours, delicate spice, and a smooth splash of spirit for the ultimate winter indulgence.

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|---|---------------|
| HOT TODDY ROOIBOS
Brandy, rooibos tea, lemon, honey, and cinnamon | N\$90 |
| SPIKED TOASTED MARSHMALLOW HOT CHOCOLATE
Chocolate steamed milk, Amarula, vanilla, toasted marshmallow, and cream | N\$115 |
| SAHARAN MULLED CIDER
Warm savannah dry cider with orange and winter spices | N\$78 |
| SMOKED TIRAMISU MARTINI
Vodka, coffee liqueur, espresso, and foamed milk | N\$85 |
| MINTY MIRAGE HOT SHAKE
A warm winter take on the Minty Mirage, with peppermint liqueur, hot chocolate, and cream | N\$110 |
| CAMPFIRE CAMEL CHOC
A warmer version of the Shaken Spiked Camel Choc — hot chocolate with Amarula and cinnamon foam | N\$80 |
| OASIS CHAI MOON
Spiced chai, dark rum, vanilla, and cream | N\$92 |
| IRISH COFFEE
Hot coffee, whiskey, simple syrup, and cream | N\$90 |
| HOMEMADE GERMAN FRUITY GLÜHWEIN
Traditional German mulled wine with spices and an abundance of fruit — a natural boost of Vitamin C | N\$105 |

Winter Warm-Tails

The Winter Warm-Tails collection — here's where you find your steaming favourite cold-weather treats: alcohol-free magic. It's basically a warm hug in a mug.

WINTER VANILLA ROOIBOS Hot rooibos milk with vanilla and honey	N\$70
SPICED APPLE CHAI Black tea, apple juice, cinnamon, and warming spice	N\$73
CINNAMON STEAMER Steamed milk with vanilla, cinnamon, and honey. Great for kids too!	N\$55
TURMERIC GOLDEN MILK Warm milk with turmeric, ginger, black pepper, and warm syrup	N\$62
TOASTED MARSHMALLOW HOT CHOCOLATE Hot chocolate, vanilla, and toasted marshmallow	N\$90



Oasis Cold Coffees - Now Served Steaming

Our signature Cold Coffee Collection has been artfully reimagined for the season, transforming your favourite chilled flavours into a steaming selection of winter warmers designed to melt away the frost, one cosy sip at a time.

Rich & Creamy Indulgences

MILKY WAY SPICED COCOA Warm milk and Milky Way syrup, topped with whipped cream, caramel drizzle and a light dusting of cocoa powder	N\$85
COOKIES & CREAM LATTE Freshly brewed espresso and frothed milk with Cookies and Cream syrup, topped with crushed chocolate cookies	N\$120
CLASSIC CHOC SHAKE STEAMER Thickened milk, Choc Shake syrup, and a touch of chocolate.	N\$100

Spicy & Bold Warmers

CHILLI CHOC "AZTEC" COCOA N\$95
Warm milk, dark cocoa, chilli choc syrup,
and a pinch of sea salt. Chilli flakes optional.

CINNAMON TART APPLE TODDY N\$75
Apple juice, Cinnamon Tart syrup,
a cinnamon stick, and an apple slice.

Floral & Elegant Sips

LONDON FOG WITH LAVENDER N\$70
Earl Grey tea infused with steamed milk,
lavender syrup and a pinch of cinnamon.

BLOODY ROSE & ELDERFLOWER SPRITZ N\$73
A refreshing blend of hibiscus rose
and elderflower syrup tea served with mixed berries

