

INFLIGHT FINE DINING

OASIS
MENU

FROM GREECE TO THE WORLD



LUNCH & DINNER MENU

DIPS

“Tzatziki”, yogurt, garlic, dill, citrus, olive oil, black garlic pearls

“Tirokafteri”, spiced smoked feta and manouri cheese cream

‘Taramasalata”, shad roe, caviar, cauliflower, crab, olive oil, lemon

“Smoked eggplant” cream, vinegar, roast onion, sesame, tahini

“Pikilia”, all dips and pita bread

+ Served with house made, fresh baked pita bread

RAW AND MARINATED

Tuna, roast olives and grapes, eel fat, fresh herbs

Sea bream, citrus, caviar, chicken crispy skin

Sea bass, sesame aioli, roast tomato, asparagus, olives, citrus, mint

Tuna rolled over fresh creamed anthotyro cheese, sea beans, caviar, lemon,
olive oil

Marinated salmon, caviar, egg, salmon eggs, lobster, shrimp and Katiki soft
cheese with lemon and pepper

Steak tartare, Black Angus beef fillet, smoked eggplant, pickled mustard
seeds, burned shallot, olive oil,

truffle cream, hazelnut butter bread



MEZE

Sea urchin cream, sea urchin, butter, honeycomb, miso, lemon

Botargo, hazelnuts, roast wild greens, artichoke, smoked pork

“Saganaki”, crispy, almond coated, manouri cheese, spiced honey, thyme, fig, roast almond

Sauteed mussels and Mykonian sausage, fennel fonds, tomato, thyme, chili pepper

Sauteed Veal sweetbreads with peas and egg lemon sauce

Grilled sardines stuffed with olives and walnut wrapped in vine leaves

WOOD FIRED

Fresh scallops, olive oil, lemon, sage

Fresh octopus, Mykonian sausage dressing

Shrimp, harissa, lemon, butter, olive oil

Grilled fresh shellfish

Local fresh sausage, onion, tomato, peach, parsley

Kebab, spiced beef and mutton, pine nuts, eggplant



SALADS

Sea beans, cucumber, olive oil, lemon, chili pepper and spearmint served on goat's yogurt

"Kalesma", cherry tomatoes, avocado, blueberries, figs, onion, feta cheese, baby spinach, lemon and poppy seed dressing

Heirloom tomato salad, dill, lime, red onion, Mykonian fresh cheese

"Mostra", traditional Mykonian salad with sharp local sheep's milk cheese, artichokes, tomato, sundried tomato, rusk, zucchini, olive oil, basil and mintsk, zucchini, olive oil, basil and mint

Ember roasted beets, plums, goat's cheese, walnuts, orange, yogurt and spinach

Green leaf salad with roast chicken breast, cranberries, snap peas, avocado and cherry tomatoes, Greek mountain tea dressing

Wild greens boil with lemon and olive oil

UNDER THE EMBERS

Radishes with anchovies and goat's butter

Celery root baked in salt crust, summer truffle

Carrots baked with Mykonian smoked pork "Louza" and honey

Artichokes served with house cured anchovies, olive oil and lemon



MAINS STONE OVEN / IN CLAY POTS

Fava beans, peas and artichokes slow cooked with olive oil and lemon

Baked lamb, lamb jus risotto, goat's butter

Slow baked rabbit, with local pasta, leeks, fennel and chickpeas

WOOD FIRED

Meat Lamb rib chops, peas, fava, artichokes

Strip loin Steak, Black Angus, potatoes, roast shallot, asparagus

Prime rib steak (1000+), Black Angus, marrow bone, beef jus, fried sweet potatoes

Whole boneless baby chicken, lemon potatoes

SEAFOOD

Fresh whole lobster, manouri cheese and garlic butter

Market fish fillet with seasonal veggies and egg-lemon sauce

Fresh whole, line caught, fish



OASIS

Fresh local pasta with seafood and red mullet fillet and lobster with tomato and saffron broth

Baked Sea bass fillet wrapped in fig leaves, lemon, olive oil, fennel fonds and lemon, with wild greens, zucchini and potatoes

Black Angus Burger, roast tomato aioli, spiced quince, roast onion, goat cheese, pickled cucumber

TERMS AND CONDITIONS

Catering Orders: By placing an order, you agree to these terms and conditions. Orders are only confirmed upon written acknowledgment from Oasis.

Pricing: All prices are exclusive of VAT and may be subject to additional charges for last-minute changes or waiting time.

Delivery Charges: Delivery fees vary depending on the airport, delivery time, and day (including Sundays and holidays). Orders placed less than 9 hours before the requested delivery time will incur a 50% surcharge. Waiting time may be billed separately.

Courier Charges: Special requests may require an express courier service, charged at €89–€169 per hour depending on the day, with a minimum of one hour. Any additional time is billed in full-hour increments.

Order Modifications: Any changes must be communicated at least 24 hours prior to delivery. Late reductions will be billed in full.



Cancellation Policy: Cancellations for any reason – including flight delays or cancellations due to weather or refueling – are subject to the following fees:

Less than 24 hours before delivery: 100% of the order amount will be charged.

Between 24 and 48 hours before delivery: 50% of the order amount will be charged

Cancellations: All cancellations must be submitted in writing via email. Cancellations made by phone will not be accepted.*

Payment Terms: Payment is required upon delivery unless alternative arrangements have been agreed upon in advance.

Accepted Payment Methods: We accept payments through local FBOs, credit cards (VISA/MasterCard, subject to a 3% processing fee), or bank transfer.

Late Payments: Payments not made on time will incur a penalty of 50% above the standard interest rate set by the local bank. Pending orders may be placed on hold until payment is received.

Delivery Delays & Claims: Oasis is not responsible for delivery delays caused by circumstances beyond our control, including but not limited to traffic restrictions, flight delays or cancellations, vehicle breakdowns, accidents, adverse weather conditions, labor strikes, or acts of war.

OASIS REDEFINES INFLIGHT FINE DINING FROM GREECE,
DELIVERING GOURMET EXPERIENCES AT 40,000 FEET WITH THE
ELEGANCE AND FLAVOR OF MEDITERRANEAN CUISINE.