OASIS
RESTAURANTE

Luz de día y noche que se abrazan sin permiso, bajo un cielo antiguo, gélido, indiferente. Y así salió de noche a sembrar estrellas en las grietas de su propia piel, el creador y su creación dueño de un secreto mineral y de lágrimas que solo aveces saludan a la luna.
A. Abians.

Para Compartir

To Share

AGUA DEL DESIERTO

Beef tenderloin and chicken pieces, mushrooms and Ecuadorian shrimp flambéed with cognac.

$ 26.900

ALAMBRE MEXICANO CON GUACAMOLE

Diced beef and chicken sautéed with onion and bell pepper, served over French fries and topped with melted cheese and guacamole.

$ 22.900

CAMARONES AL PIL PIL

Shrimp sautéed with merkén chili, garlic, white wine and butter, finished with cilantro.

$ 16.900

EMPANADITAS DE LA CASA

Six mini empanadas with shredded beef and spinach-and-cheese fillings,served with guacamole.

$ 16.900

EMPANADAS DE LOMO SALTADO

Six empanadas filled with classic Peruvian-style stir-fried beef flavors, mozzarella and Parmesan.

$ 16.900

PULPO ANTICUCHERO CON PAPAS A LA DIABLA

Octopus marinated in a blend of Andean spices and chili peppers, served with spicy potatoes.

$ 27.900

OSTIONES A LA PARMESANA

Scallops prepared according to a classic 19th-century Italian-Peruvian recipe.

$ 20.900

MUSCIAME DE SALMÓN CURADO CON CÍTRICOS Y ROMERO

A Callao-style specialty of thin slices of cured salmon with bell pepper chimichurri, avocado, tomato and extra-virgin olive oil.

$ 16.500

CONCHITAS A LA DIABLA AL PISCO ACHOLADO

Chef's take on scallops with yellow chili pepper, acholado pisco and Andean-style rocoto chili.

$ 16.900

LOS TIGRES Y SUS CAUSAS

Cilantro, rocoto and Botija olive versions of leche de tigre, paired with classic Peruvian potato causas filled with shrimp and crabmeat, topped with crispy fried fish.

$24.900

CEVICHE CON LA PESCA DEL DÍA Y PAPA RELLENA CON AJÍ DEL BARRUNTO

A Lima tavern classic celebrating neighborhood cooking, bold flavors and contrasting textures.

$ 26.900

Entradas

Starters

CEVICHE DE CHAMPIÑONES
A vegetarian ceviche featuring mushrooms and our distinctive Chilean-Peruvian touch.

$ 10.900

CEVICHE DE PESCADO ESTILO PERUANO
Fresh sashimi-cut fish dressed with Pica lime, rocoto chili and cilantro; served with glazed sweet potato, Peruvian corn kernels and toasted corn.

$ 19.900

CEVICHE MIXTO
Fresh seafood and sashimi-cut fish with leche de tigre, Pica lime and cilantro; served with Peruvian corn, toasted corn and glazed sweet potato.

$ 22.900

PULPO AL OLIVO
Tender octopus served with a rich olive sauce.

$ 16.500

CAUSA VEGANA
Peruvian layered potato causa with avocado, tomato and cognac-caramelized onion, accompanied by house-made mayonnaise.

$ 10.900

TIRADITO DE CAMARONES CON LECHE DE TIGRE DE MAÍZ MORADO
Thinly sliced shrimp with purple corn leche de tigre, avocado, pearl onions and baby radish.

$ 15.900

CAUSA CON PULPO ANTICUCHERO E HILOS DE CAMOTE
Smoky octopus paired with fresh ceviche-style seasoned potatoes and thin sweet potato strands.

$ 19.900

Sopas & Cremas

Soups & Cream Soups

PARIHUELA
A traditional Peruvian harbor-style soup packed with assorted seafood, famously hearty and restorative.

$ 15.900

VICHYSSOISE
Silky soup made with leeks, cauliflower and potatoes, topped with croutons and rocoto chili oil.

$ 8.900

CREMA DE ZAPALLO
Creamy, fresh and delicious pumpkin soup.

$ 8.900

CONSOMÉ DE AVE
A simple yet delicious classic chicken broth.

$ 8.900

CONSOMÉ DE VACUNO
A much-loved classic beef broth.

$ 8.900

Ensaladas
Salads

CÉSAR CAMARÓN
Mixed greens, shrimp, croutons, Parmesan and Caesar dressing.

$ 15.900

CÉSAR POLLO
Mixed greens, chicken pieces, croutons, Parmesan and Caesar dressing.

$ 14.900

LASANA
Mixed lettuce, quinoa, cherry tomatoes,avocado, red onion and olives with lemon vinaigrette.

$ 13.900

OASIS
Grilled chicken breast over mixed lettuce with peach, hearts of palm, avocado and honey-mustard dressing.

$ 15.500

SANTA FE
Mixed lettuce, salmon seared in mixed sesame seeds, dried apple, orange segments, blueberries and pistachios with tropical soy dressing.

$ 17.500

ENSALADA DE LA HATUN MAMA
Hydroponic lettuce, chicken thigh marinated in rotisserie-style chicken sauce, green apple, avocado, hearts of palm and bacon, with a light coconut-curry vinaigrette.

$ 15.900

Pastas
Pasta

CANELONES DE SALMÓN A LA VASCA
Catalan-style cannelloni filled with Basque-style salmon inspired by southern Chile.

$ 22.900

LASAÑA REINA
Lasagna filled with assorted cheeses, artichokes, ham and chicken breast.

$ 17.900

RAVIOLES MARYLAND
Ravioli in a mushroom and shiitake sauce flambéed with acholado pisco.

$ 17.900

GNOCCHI AI QUATTRO FORMAGGI
Gnocchi with burrata, Parmesan, mozzarella and Roquefort in béchamel sauce, with sun-dried tomatoes and croutons.

$ 17.900

CANELONES DE RICOTTA
A classic Italian specialty.

$ 19.900

PAPARDELLES RAGÚ
Pappardelle with beef tenderloin, shiitake mushrooms, demi-glace and tomato sauce.

$ 18.900

A La Grilla / Plancha

From the Grill / Griddle

MEATS

AMERICAN ANGUS SKIRT STEAK 400 G	$ 41.900
AMERICAN ANGUS SKIRT STEAK 250 G	$ 31.900
IMPORTED YOUNG BEEF TENDERLOIN	$ 25.900
ANGUS STRIPLOIN 400 G	$ 39.900
ANGUS RIBEYE 400 G	$ 44.900
ARGENTINE BIFE DE CHORIZO	$ 29.900
ARGENTINE RIBEYE 450 G	$ 36.900
ARGENTINE STRIP STEAK 300 G	$ 34.900
ARGENTINE RIBEYE 300 G	$ 29.900
PORK RIBS 375 G	$ 18.900
GRILLED CHICKEN BREAST	$ 12.900

FISH

GRILLED EASTER ISLAND TUNA	$ 19.900
REINETA (PACIFIC POMFRET)	$ 18.900
GRILLED SALMON	$ 17.900
TROUT	$ 18.900
SWORDFISH	$ 18.900
SOUTHERN HAKE 300 G	$ 14.900
CONGER FISH 300 G	$ 18.900

STEAK DONENESS GUIDE

BLUE	MEDIUM	MEDIUM WELL	WELL DONE
Temperatura interna: 48 – 50 °C	*Temperatura interna: 54 – 57 °C*	*Temperatura interna: 60 – 65 °C*	*Temperatura interna: 70 – 75 °C*
Zona de cocción: 25 %	*Zona de cocción: 50 %*	*Zona de cocción: 35 %*	*Zona de cocción: 100 %*
8 min	*15 min*	*17 min*	*24 min*

Acompañamientos

Side Dishes

WHITE RICE	$ 3.900
HOUSE RICE	$ 5.900
SAUTÉED MUSHROOMS	$ 5.900
MIXED SALAD	$ 5.900
GNOCCHI IN BLUE CHEESE SAUCE	$ 6.900
AVOCADO, TOMATO AND HEARTS OF PALM	$ 6.900
FRENCH FRIES	$ 3.900
SPICY FRENCH FRIES	$ 5.900
MILANESE RISOTTO	$ 6.900
GRILLED VEGETABLES	$ 5.900
WOK-SAUTÉED VEGETABLES	$ 5.900
NEAPOLITAN RISOTTO	$ 6.900

Nuestras Especialidades

Our Specialties

CHANCHO CON TAMARINDO Y ARROZ CHAUFA A LA RIENDA

Sweet-and-sour pork ribs in tamarind sauce, served with wok-fried rice and Chinese noodles.

$22.900

SALMÓN EN COSTRA DE AJONJOLÍ MIXTO SOBRE TIMBAL DE CAMARÓN

Citrus notes over salmon crusted with toasted sesame seeds and finished with a touch of huacatay herb.

$ 22.900

FILET MIGNON CON FETUCCINIS AL PESTO GENOVÉS

Tender beef fillet served with fettuccine in fresh Genoese-style pesto.

$ 26.900

FILETE A LAS 5 PIMIENTAS CON RISSOTO MILANESE

Beef tenderloin with five peppers and a Cabernet wine reduction, served with Milanese risotto.

$ 25.900

LOMO SALTADO

Wok-stir-fried beef tenderloin with Asian-style sauces, crisp onion, fresh tomato, cilantro and yellow chili, served with rice and French fries.

$ 20.900

LOMO VETADO XL

Grilled ribeye with mixed mushroom sauce, served with creamy gnocchi in blue cheese sauce.

$26.900

SALMÓN EN SALSA DE OCOPA

Grilled salmon on a traditional huacatay sauce, served with Peruvian corn and rustic potatoes flambéed with acholado pisco.

$ 21.900

SALTADO MAR Y TIERRA SOBRE FETUCINNIS A LA HUANCAÍNA

Shrimp, beef tenderloin and mushrooms wok-fried with soy, oyster sauce, red onion and tomato, served over fettuccine in creamy huancaína sauce.

$ 22.900

RISOTTO AL FUNGHI VEGANO, TOFU Y VARIEDAD DE SETAS.

Vegan risotto with tofu and assorted mushrooms, tomato sauce and white wine.

$ 17.900

FILETE EN COSTRA DE MOSTAZA ANTIGUA

Beef tenderloin in a wholegrain mustard crust, with huancaína sauce and red-wine risotto.

$ 26.900

Nuestras Especialidades

Our Specialties

CORDON BLEU CON ARROZ A LA CHICLAYANA

A European culinary classic with a fusion of signature flavors from northern Peru.

$ 18.900

FILETE LIBANES CON TACU TACU DE HABAS

Beef tenderloin medallions with a hint of habanero chili, served with broad bean tacu tacu.

$ 23.900

ENTRAÑA ANTICUCHERA CON MELOSO NORTEÑO

Skirt steak marinated in anticucho sauce, served over creamy northern Peruvian-style rice.

$ 28.900

MARISCOS A LO MACHITO PONCE CON ESPESADO DE CHOCLO

Seafood in a boldly flavored spicy sauce, topped with Ayacucho-style qapchi.

$ 19.900

SALMÓN AL CURRY

Salmon topped with mango chutney, served with basmati rice, chives and flaxseeds.

$ 19.900

MELOSO DE MARISCOS CORONADO CON ATÚN PASCUENSE

Creamy seafood rice with anticucho-style sauce, chimichurri and Parmesan, topped with Rapa Nui tuna.

$ 22.900

CHAUFA WHA TONG

Chaufa rice with Chinese-style roasted pork, boneless chicken thigh, shrimp omelet, pachikay chili and teriyaki.

$ 20.000

SALMÓN A LA TOSCANA

Salmon with gnocchi in mushroom sauce flambéed with Quebranta pisco.

$ 20.900

Sabores del Desierto

Flavors of the Desert

MI NORTE GRANDE

Leafy greens, radishes, local cheese in a crispy crust, white corn, Azapa olives, avocado, cherry tomatoes and quinoa with rica-rica herb and wild honey vinaigrette.

$ 15.900

MIX GRILL ALTO LOA

Grilled beef and chicken with a sauce made from native Alto Loa chañar fruit, served with maple-flavored quinoa.

$ 25.900

AJIACO ANDINO

Traditional Andean soup with potatoes, chuño (freeze-dried potatoes), meat and vegetables, evoking the ancestral cuisine of Alto Loa.

$ 8.900

TRUCHA DEL OASIS

Crispy-skin fried trout over traditional Ayquina patasca, served with fresh herbs.

$ 25.900

CACHARPAYA DE CERDO

A blend of flavors inspired by Andean carnivals: crispy pork ribs, native potatoes confited with rica-rica, Chiu Chiu carrots and algarrobo.

$ 25.900

Sándwiches

CHURRASCO ITALIANO
Thinly sliced beef, avocado, tomato and mayonnaise on a house-made burger bun.
$ 12.900

CLUB SANDWICH
Layers of toasted bread with chicken, ham, cheese, egg, lettuce, tomato and mayonnaise, served with French fries.
$ 14.900

CHACARERO
A classic Chilean sandwich on house-made ciabatta bread.
$ 12.900

ROYAL BURGER
House-made beef burger with cheese, egg, shoestring potatoes, lettuce and tomato on a house-made burger bun.
$ 14.900

VEGETARIANO
Leafy greens, fresh cheese, avocado, tomato and mushrooms on whole-wheat bread.
$ 12.000

EL TOCOPILLANO
Crispy fried fish, tartar sauce, olive sauce, salsa criolla and lettuce on house-made ciabatta bread.
$ 14.900

Nuestro dulce final

A Sweet Finish

COPA DE HELADOS ARTESANALES
Three scoops of artisan ice cream with a crispy tuile. Ask about available flavors.
$ 7.900

OASIS DEL DESIERTO
Artisan rica-rica ice cream, quinoa nougat and chañar syrup mousse.
$ 8.900

FLAN CARAMEL 4 LECHES
Creamy four-milk flan served over house-made caramel with dulce de leche.
$ 6.900

CREME BRULEE
Classic baked vanilla custard topped with a thin layer of freshly caramelized sugar.
$ 6.900

CACAO DEL DESIERTO
Moist chocolate sponge cake with Jack Daniel's syrup, passion fruit toffee, chocolate sauce and chocolate crunch.
$ 8.900

COCO & MANGO
Coconut panna cotta on crunchy chocolate crumble with mango coulis.
$ 7.500

COPÓN DE TIRAMISÚ
House-made ladyfingers, espresso, mascarpone cream, dark cocoa and chocolate shavings.
$ 9.900

TRES LECHES
Moist sponge cake soaked in three milks, with vanilla and light meringue.
$ 7.900

FRUTAS DE LA ESTACIÓN
A selection of fresh seasonal fruit from our region.
$ 5.900

Menú para Niños

Kids' Menu

CRISPY CHICKEN

Crispy chicken strips with French fries or rice and a mayonnaise-ketchup dipping sauce.

$ 10.900

EL NIDO BOLOÑESA

A fun nest of spaghetti with smooth, premium Bolognese sauce, without large chunks.

$ 12.900

MILA PIZZA

Tender beef baked with mild tomato sauce and plenty of melted mozzarella. Choose rice, French fries or mashed potatoes.

$ 12.900

PASTA ALFREDO

Long pasta with a mild, creamy white sauce, caramelized ham and Parmesan cheese.

$ 12.900

SUPER BURGER AL PLATO

Juicy house-made burger patty served without bread, with lettuce, tomato and crispy French fries.

$ 12.900

SALMÓN POPS

Grilled salmon cubes on sticks, with glaze served separately. Choose rice, French fries or mashed potatoes.

$ 14.900

El rincón dulce

Kids' Sweet Corner

BARCO DE BANANA SPLIT

A banana boat with three scoops of your favorite ice cream, whipped cream and warm chocolate drizzle.

$ 8.900

MINI CANDY ROLLS

Mini pancake rolls filled with dulce de leche, topped with colorful crunchy chocolate candies.

$ 8.900

COPA "CREA TU OBRA DE ARTE"

Two scoops of ice cream (vanilla and chocolate), served with a painter's palette of toppings: rainbow sprinkles, cookie crumbs and sweet sauces.

$ 8.900