



Menu



L'OASIS
RESTAURANT • PIZZERIA

www.oasis-ghisonaccia.com

TO SHARE

Corsican charcuterie board and its cheese.....24,00€

Corsican ham, coppa, lonzu, cured sausage, fig jam

Breaded calamari on a bed of rocket.....16,00€

Garlic and fine herb mayonnaise

Focaccia.....9,00€

Salt, olive oil, oregano

OUR SALADS

Caesar Salad.....18,00€

Salad, tomatoes, cornflake-crusted chicken, herb croutons, hard-boiled egg, Caesar dressing, parmesan

Goat Cheese Salad.....20,00€

Salad, tomatoes, goat cheese toasts, walnuts, panzetta, honey vinaigrette

Freshness Salad.....22,00€

Salad, tomatoes, melon, avocado, mozzarella pearls, smoked salmon

Salmon & Avocado Tartare, salad.....23,00€

Greek yogurt, lemon

Hand-cut Beef Tartare, fries, salad.....25,00€

Capers, Worcestershire sauce, red onion, parsley, ketchup, mustard, Tabasco

OUR PASTA

Spaghetti with king prawns.....26,00€

Crustacean bisque, parsley

Rigatoni with truffle and parmesan.....23,00€

Italian-style Spaghetti Carbonara.....18,00€

Guanciale, egg, parmesan

Calamarata with calamari.....25,00€

Tomato sauce, crustacean bisque, parsley

Gnocchi with gorgonzola.....17,00€

Gnocchi with tomato sauce.....14,00€

Burrata supplement.....5,00€

OUR PIZZAS

Margherita	10,00€
Tomato sauce, mozzarella	
Reine	12,00€
Tomato sauce, mozzarella, ham, mushrooms	
White Reine	12,00€
Crème fraîche, mozzarella, ham, mushrooms	
Vegetarian	14,00€
Tomato sauce, mozzarella, mushrooms, grilled vegetables	
Goat Cheese & Honey	13,00€
Crème fraîche, mozzarella, goat cheese, honey	
4 Cheeses	14,00€
Crème fraîche, mozzarella, goat cheese, gorgonzola, emmental	
Chorizo	13,00€
Tomato sauce, mozzarella, chorizo	
La Rustica	16,00€
Tomato sauce, mozzarella, mushrooms, lonzu, egg, caramelized onions	
Quattro Stagioni	14,00€
Tomato sauce, mozzarella, black olives, artichokes, white ham, mushrooms	
Corsican	14,00€
Tomato sauce, mozzarella, figatellu, Corsican tomme cheese, candied tomatoes	
Bufalina	16,00€
Mozzarella base, cherry tomatoes, Corsican ham, bufala, fresh basil	
Extra topping	2,00€

KIDS' MENU

12,00€

A syrup of your choice : Grenadine, strawberry, lemon, peach, mint, orgeat or aniseed

Main course of choice

Mini burger (beef patty, cheddar) and fries

or Cornflake-crusted chicken, served with fries or pasta

One scoop of ice cream of your choice

UP TO 12 YEARS OLD

CORSICAN MENU

25,00€

1/4 pitcher of Casanova wine
red, rosé or white

Charcuterie platter

Main course of choice

Veal sauté with olives, calamarata

or Wild boar stew, rigatoni
or Cannelloni with brocciu and spinach

Dessert of choice

Fiadone

or Corsican cheese platter, fig jam

OUR MEATS

Simmental ribeye steak (approx. 300g), fries.....26,00€

Beef tagliata, baby potatoes.....25,00€

Rocket, parmesan, parsley and garlic dressing

**Whole duck breast, baby potatoes,
honey saucel.....26,00€**

Beef fillet, homemade mashed potatoes & pepper sauce.....28,00€

Classic burger, fries.....18,00€

Beef patty, cheddar, salad, tomato, cocktail sauce

Italian burger, fries.....21,00€

Beef patty, rocket, mozzarella, confit tomatoes, basil oil, panzetta

Choice of sauce.....3,00€

Gorgonzola, forestière (mushroom), pepper, honey, dill

Extra sides.....5,00€

Fries, pasta, salad, vegetables, sweet potato puree, risotto, baby potatoes,
homemade mashed potatoes

Extra cheddar fries.....6,00€

OUR FISH

Seared salmon fillet.....26,00€

Risotto, sweet potato puree, vegetables, dill sauce

Grilled octopus tentacles with parsley and garlic.....25,00€

Baby potatoes with baby vegetables and cherry tomatoes,
mild Espelette pepper

Sea bream fillet.....26,00€

Duo of purees : sweet potato and homemade mashed potatoes, vegetables, sauce vierge

Two-sesame tuna tataki.....26,00€

Thai-style vegetable wok with sweet and savory soy sauce, sweet potato puree

OUR CORSICAN SPECIALITIES

Veal sauté with olives, calamarata.....21,00€

Wild boar stew, rigatoni.....20,00€

Cannelloni with brocciu and spinach.....20,00€

OUR DESSERTS

Canistrelli Tiramisu	12,00€
Tiramisu au canistrelli	9,00€
Crème brûlée	8,00€
Coconut flan	10,00€
Fiadone	10,00€
Fruit skewer (chocolate sauce, whipped cream)	10,00€
Floating island with strawberries and pistachios	10,00€
Corsican cheese platter, fig jam	11,00€

OUR ICE CREAM SUNDAES

La bueno	13,00€
2 scoops of Nuciola praline, 1 scoop of vanilla, warm Nutella, Kinder Bueno, whipped cream	
Canistrelli surprise	13,00€
1 scoop of canistrelli, 1 scoop of Nuciola praline, 1 scoop of vanilla, warm Nutella, whipped cream, crushed canistrelli biscuits	
Pistache lover	13,00€
2 scoops of pistachio, 1 scoop of chocolate, hot chocolate, whipped cream, crushed pistachios	
Coco paradise	12,00€
1 scoop of coconut, 1 scoop of mango, 1 scoop of yogurt, whipped cream	
Smarties sunset	13,00€
1 scoop of strawberry, 1 scoop of Smarties, 1 scoop of vanilla, whipped cream, Smarties	
La dame blanche	10,00€
Vanilla ice cream, hot chocolate, whipped cream	
Colonel	9,00€
Lemon sorbet, vodka	

OUR ICE CREAM FLAVORS

Single scoop	3,00€
Extra whipped cream, hot chocolate, Nutella	1,50€

Ice creams

Vanilla, chocolate, Nuciola praline, coffee, canistrelli, rum raisin, coconut, pistachio, smarties, yogurt

Sorbets

Strawberry, raspberry, mango, lemon

MINERAL WATERS

St Georges	
33cl	2,60€
50cl	3,80€
1L	5,00€
Orezza	
33cl	3,40€
50cl	4,80€
1L	5,80€

HOT DRINKS

Espresso	1,70€
Decaf coffee	1,70€
Double espresso	3,40€
Macchiato	2,00€
Coffee with milk	2,20€
Hot chocolate	3,40€
Viennese coffee or hot chocolate (with whipped cream)	3,80€
Cappuccino	3,20€
Tea	3,00€

AFTER-DINNER

Eau de vie	4,00€
Myrte	4,00€
Limoncellu	4,00€
Cognac Hennessy	
Very Special	7,00€

BOTTLED BEERS

Heineken 25cl	4,50€
Desperados 33cl	5,50€
Pietra Amber 25cl	5,50€

DRAFT BEERS

Pietra Blonde 25cl	3,60€
Pietra Blonde 50cl	7,00€
Monaco 25cl	3,80€
Shandy	3,80€

CHAMPAGNES

Ruinart Blanc	175,00€
GH-MUMM	90,00€

SPARKLING MUSCAT

Nuit Bleue 75cl	35,00€
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SODAS & JUICES

Coca 25cl	3,50€
Coca Zero 25cl	3,50€
Peach Ice Tea 33cl	3,50€
Liptonic 33cl	3,50€
Lemonade (glass) 25cl	3,50€
Oasis Tropical 33cl	3,50€
Schweppes Citrus 33cl	3,50€
Orangina 25cl	3,50€
Fruit juice 20cl	3,90€
Apple, pineapple, ACE, orange, tomato	
Syrup	1,50€
Grenadine, strawberry, lemon, peach, mint, orgeat (almond) or aniseed	

COCKTAILS

Spritz	9,50€
Aperol, prosecco, Orezza, orange slice	
White or Red Capo Spritz	9,50€
Cap Corse Mattei, muscat	
Limoncellu Spritz	9,50€
Limoncellu, muscat, Orezza, lemon slice	
Mojito	10,00€
Rum, lime, fresh mint, Orezza, cane sugar	
Strawberry Mojito	10,50€
Rum, lime, strawberry puree, fresh mint, Orezza, cane sugar	
Passion Fruit Mojito	10,50€
Rhum, citron vert, purée de passion, menthe fraîche, Orezza, sucre de canne	
Pina Colada	10,00€
Rum, pineapple juice, coconut cream	
Basil Smash	10,00€
Gin, lemon juice, basil, sugar syrup	

VIRGINS COCKTAILS

Virgin Mojito	7,50€
Lime, fresh mint, Orezza, cane sugar	
Strawberry Virgin Mojito	8,00€
Lime, strawberry puree, fresh mint, Orezza, cane sugar	
Passion Fruit Virgin Mojito	8,00€
Lime, passion fruit puree, fresh mint, Orezza, cane sugar	

WHISKY

Ballantine's	5,00€
Johnnie Walker Red Label	5,00€
Jack Daniel's	7,00€

RUM

Don Papa	7,50€
Diplomatico	7,50€
Havana Club Brun	5,00€

APERITIFS

Glass of wine	5,50€
Red, rosé, white	
Premium glass of wine	7,00€
Red, rosé, white	
Martini	5,00€
Red, rosé, white	
Pastis	2,50€
51, Casanis, Ricard	
Cap Corse	5,00€
White, red	
Glass of sparkling muscat	5,00€
Glass of Prosecco	5,00€
Kir	5,00€
Blackcurrant, peach	
Bailey's	4,00€
Suze	4,00€
Get 27	5,00€
Malibu	5,00€
Vodka	5,00€
Gin	5,00€

WHITE WINES

Domaine de Tanella «Alexandra» AOP Corse Figari 75cl.....	35,00€
Domaine Orenge de Gaffory AOP Patrimoine 75cl.....	34,00€
Domaine Pero Longo AOP Corse Sartène BIO 75cl.....	31,00€
50cl.....	19,00€
Clos Culombu AOP Corse Calvi 75cl.....	32,00€
San Ghjuvà Riserva AOP Vin de Corse 75cl.....	29,00€
Domaine Alta Bianca IGP Île-de-Beauté 75cl.....	25,00€

CASANOVA PITCHER

1/4 litre	4,00€
1/2 litre	8,00€
Red, rosé, white	

ROSÉ WINES

Domaine Fiumicicoli AOP Corse Sartène 75cl.....	34,00€
Domaine Castellu di Baricci AOP Corse Sartène 75cl.....	32,00€
Domaine Pero Longo AOP Corse Sartène BIO 50cl.....	19,00€
Domaine Maestracci «E PROVE» AOP Corse Calvi 75cl.....	30,00€
Clos Culombu AOP Corse Calvi 75cl.....	32,00€
Domaine Alta Bianca IGP Île-de-Beauté 75cl.....	25,00€

RED WINES

Domaine Fiumicicoli AOP Corse Sartène 75cl.....	34,00€
Domaine Pero Longo AOP Corse Sartène BIO 75cl.....	31,00€
50cl.....	19,00€
Clos Culombu AOP Corse Calvi 75cl.....	32,00€
Domaine de Tanella «Alexandra» AOP Corse Figari 75cl.....	35,00€
Domaine Orenge de Gaffory AOP Patrimoine 75cl.....	34,00€
San Ghjuvà Riserva AOP Vin de Corse 75cl.....	29,00€

