

OBICÀ

Mozzarella Bar, Pizza e Cucina



CANARY WHARF

PRIVATE EVENTS

About Obicà

Obicà Mozzarella Bar is a casual and contemporary Italian restaurant. With its friendly welcoming atmosphere, its warm and bright design, Obicà proposes a genuine Italian dining experience centred on the freshest Mozzarella di Bufala Campana DOP from Italy, fresh pasta and other authentic products from Italy's rich regional heritage. Started in Italy in 2004, today Obicà has restaurants in international gateway cities such as Rome, Milan, Florence, London, New York, Tokyo and Los Angeles, where it continues to delight fans of fine Italian food wherever it opens.



Obicà cuisine: freshness, simplicity, authenticity

Obicà brings classic and regional Italian cuisine to the new levels of taste of contemporary gourmets. The focus is on the ingredients: fresh, organic local produce paired with a curated selection of imported Italian artisanal specialties. Our light cooking methods respect the quality of these ingredients, combining them in dishes which are authentic and packed with flavor.

Obicà offers a sommelier-curated selection of more than 100 wine labels from the most interesting Italian producers; at the bar our cocktail program reflects the same values as our kitchen: the quality of ingredients first and foremost. The best spirits are mixed with fresh herbs, fruit and vegetables; syrups, infusions and juices are homemade daily.

Obicà hospitality: welcoming atmosphere, competent service

We strive to make our restaurant a place where people feel welcomed, comfortable and enjoy their stay. The private dining rooms are warm, inviting and can easily accommodate the seating necessity. The highly trained staff loves to share their passion about the food they serve, and their goal is to make every lunch or dinner an unforgettable experience, be it one guest sitting at the Mozzarella Bar or a private party.

Our Location

Located in the heart of London's business and financial district, one minute's walk away from Canary Wharf Jubilee Line and Heron Quays DLR Station, Obicà's warm, bright and contemporary design, set in a stunning glass atrium with a water side outdoor terrace, provides an ideal and flexible setting for private events at the bar, lounge, semi-private dining room, or the entire restaurant.



The restaurant features a large dining room area and a bar area serving our house made infused spirits

At the bar, diners can enjoy the full menu as well as small bites, cocktails and an extensive selection of 48 different Italian wines from all Italian regions



Events-within-the-event are available such as wine appreciation and tastings, cocktail creation demonstrations, etc.

The Rooms

Dining Room

Accommodates up to:
40 seated
86 standing reception



Semi-Private Area

Accommodates up to:
50 seated
30 standing reception



Outdoor Terrace

Accommodates up to:
40 seated
60 standing reception

Only during summer season and weather
permitting



Buy-Out
90 seated
116 standing reception



THE AUTHENTIC

21 PP

Available All Week – Lunch and Dinner

OBICA WELCOME ANTIPASTO

Bocconicini di Bufala
Salame Felino IGP
Prosciutto Crudo di Parma DOP
Verdure Grigliate
Caponata alla Siciliana
Focaccina



MAIN COURSE

Schiaffoni di Gragnano

'Pasta Gentile' with Organic Tomato Sauce 'La Motticella', Mozzarella di Bufala,
Basil Leaf and Parmigiano Reggiano

Lasagna

Homemade Beef Ragu, Mozzarella di Bufala, White Sauce, Parmigiano Reggiano

Cacio e Pepe

Spaghettoni di Gragnano 'Pasta Gentile', Pecorino Romano, Black Pepper

Pizza Bufala DOP e Pomodoro

Organic Tomato, Mozzarella di Bufala,
and Basil
(up to 15ppl)

Verdure Grigliate Salad

Grilled and Baked Vegetables, Baby Spinach, Olives, Datterini Tomatoes, Croutons



DESSERT (+ £4 PP)

Torta di Capri

Flourless Chocolate and Almond Cake, Ice Cream

Tiramisù Ricetta Tradizionale

Tiramisù Traditional Recipe

Torta di Ricotta di Bufala e Pere

Ricotta di Bufala and Pear Cake

THE ICONIC

36 PP

Available All Week – Lunch and Dinner

OBICA WELCOME ANTIPASTO

Bocconicini di Bufala
Salame Felino IGP
Prosciutto Crudo di Parma DOP
Verdure Grigliate
Caponata alla Siciliana
Pomodorini e Pesto
Focaccina



MAIN COURSE

Ravioli Freschi Fresh Ravioli with Ricotta and Spinach, Sage	Tagliolini Fresh Pasta with Tiger Prawns, Courgettes, Datterini Tomatoes, Fresh Thyme
Pappardelle con Ragù Fresh Thick Pasta Ribbons with Sausage Ragù	Spaghettoni al Tartufo Nero Fresh Pasta with Black Truffle

Pizza Bufala DOP e Pomodoro
Organic Tomato, Mozzarella di Bufala,
And Basil
(up to 15ppl)



DESSERT

Torta di Capri
Flourless Chocolate and Almond Cake, Ice Cream

Tiramisù Ricetta Tradizionale
Tiramisù Traditional Recipe

Torta di Ricotta di Bufala e Pere
Ricotta di Bufala and Pear Cake

MOZZARELLA AND PIZZA PARTY MENU

26 PP

Available All Week for Parties up to 24 people

OBICA WELCOME SHARING PLATE

MOZZARELLA
Mozzarella di Bufala Classica,
Mozzarella di Bufala
Affumicata, Burrata

SALUMI
Prosciutto Crudo di Parma
DOP, Prosciutto Cotto
Arrosto, Salame Felino IGP

VERDURE
Grilled Vegetables



PIZZA SHARING

Our Pizza is prepared with stone-ground 'Petra del Molino Quaglia' flour. The dough is left to rise slowly for at least 48 hours, which gives it a unique blend of lightness and taste. This requires patience, but we think the result is worth the wait.

Any of our Pizza is also available with 100% Whole Wheat Flour

Bufala DOP e Pomodoro
Organic Tomato, Mozzarella di Bufala, Basil

Salsiccia e Blu di Bufala
Sausage, Blu di Bufala, Organic Tomato, Potatoes

'Nduja e Burrata
Spicy Spreadable Sausage, Stracciatella di Burrata, Organic Tomato, Basil

Prosciutto Crudo
Prosciutto Crudo di Parma, Mozzarella di Bufala, Organic Tomato, Rocket

Verdure Grigliate
Verdure Grigliate - Smoked Mozzarella di Bufala, Grilled Courgettes, Baked Bell Peppers, Aubergines, Pumpkin, Datterini Tomatoes and Fresh Parsley



DESSERT

Torta di Capri
Flourless Chocolate and Almond Cake, Ice Cream

Tiramisù Ricetta Tradizionale
Tiramisù Traditional Recipe

Additional Information



GRATUITIES

A discretionary service charge of 12.5% will be added to the bill. All gratuities will be distributed in full to the service staff.

PAYMENTS

A deposit equal to 30% of the estimated total bill, based on your minimum contract guarantee, is required upon signing a booking form. The balance is to be payable upon conclusion of your function.

FLORAL ARRANGEMENTS

We will be happy to make arrangements for floral decorations on your behalf with our local vendor, at an additional charge.

AUDIOVISUAL ARRANGEMENTS

Our private dining rooms are equipped with the following state-of-the-art audiovisual capabilities:

- WIFI: Complimentary
- Piped in music from our house sound system (Buy-out only): Complimentary

If you require any additional audiovisual requirements please inquire about pricing.

ACCESSIBILITY

The restaurant offers both proper wheelchair access and accessible disabled facilities.

DELIVERIES

We can accept deliveries for your event up to 2 business days prior to your function. All deliveries must meet the following criteria:

- Each package must be numbered (1 of 2, 2 of 2, etc)
 - The date of function and company name must be clearly marked on the outside of each box
- All packages must be sent directly to:

Obicà Mozzarella Bar
Attention: Bernard Meylak
Unit 1 West Wintergarden, 35 Bank Street
E14 5NW – London