

OBICÀ

Mozzarella Bar, Pizza e Cucina



Private Events

Obicà Poland Street



OBICÀ

Mozzarella Bar, Pizza e Cucina



About Obicà

Obicà Mozzarella Bar is a casual and contemporary Italian restaurant. With its friendly welcoming atmosphere, its warm and bright design, Obicà offers a genuine Italian dining experience centred on the freshest Mozzarella di Bufala Campana DOP paired with other authentic products from Italy's rich regional heritage.

The philosophy of Obicà is summed up in the concept of **Food to Share**, the pleasure of sharing good food with family and friends: a food concept created with Chef Alessandro Borghese, Obicà Creative Chef.

Started in Italy in 2004, today Obicà has 24 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.

OBICA CUISINE: FRESHNESS, SIMPLICITY, AUTHENTICITY

At **Obicà** the focus is on fresh and high-quality ingredients, that you can discover and taste in pasta dishes and pizza, salads, panini and desserts.

All ingredients come from carefully selected suppliers, to offer you the best of Italian food culture: 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 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.

OBICA 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.

OBICÀ

Mozzarella Bar, Pizza e Cucina



Obicà Poland Street

OBICA MOZZARELLA BAR

19-20, Poland Street
W1F 8QF London

Located in the heart of Soho, one block from Oxford St shops and at a walking distance from London Palladium and Leicester Square theatres, Obicà Poland Street features two doors with a large private dining room, one basement and a large bar area.

Along the bar, diners can enjoy the full menu as well as small bites, cocktails and an extensive selection of 29 different Italian wines from all Italian regions.

FACILITIES

 2 Floor Venue

 Area in 110 m²

 Seated: 90

 Standing: 120

 Wi-Fi

 Disabled Access

 Terrace

 Projector

OBICÀ

Mozzarella Bar, Pizza e Cucina

The Rooms



The Bar

Accommodates up to:

 Seated: 45

 Standing: 86

 40 m²



Private Room

Accommodates up to:

 Seated: 55

 Standing: 75

 50 m²



Dining Room

Accommodates up to:

 Seated: 35

 Standing: 50

 20 m²

OBICÀ

Mozzarella Bar, Pizza e Cucina



APERITIVO EXPERIENCE - £20 pp

Served at the table from 3pm until 8pm

MOZZARELLA

Bocconcini di Bufala Classica – Small Mozzarella di Bufala Bites

SMALL PLATES

Prosciutto Crudo di Parma DOP – Air-Cured Aged Pork Leg

Bruschette – Choose Two – Casatica di Bufala and Roasted Artichokes in Olive Oil; Stracciatella, Turnip Greens and Anchovy Fillets; Datterini Tomatoes and Fresh Basil

Verdure Grigliate – Selection of Grilled and Baked Vegetables

Focaccina – Oregano and Sea Salt Focaccina

PIZZA

Bufala Dop e Pomodoro – Tomato, Mozzarella di Bufala, Basil Pizza

DRINKS

N°1 Cocktail/Glass of Wine/ Beer per person

OBICÀ

Mozzarella Bar, Pizza e Cucina



THE ITALIAN – £22 pp

ANTIPASTO TO SHARE

Ricottina di Bufala – Creamy and Slightly Sweet

Salame di Cinghiale – Cured Wild Boar Salami

Petto di Tacchino al Forno – Baked Turkey Breast

Verdure Grigliate – Selection of Grilled and Baked Vegetables

Focaccina – Oregano and Sea Salt Focaccina

MAIN COURSE

Tonno Sott'Olio Salad – Olive Oil Tuna Fillets, Lamb's Lettuce, Rocket, Olives, Sun-Dried Tomatoes, Crostini, Capers

Lasagna – Homemade Beef Ragù, Mozzarella di Bufala, White Sauce, Parmigiano Reggiano

Gnocchi con Burrata e Verdure – Gnocchi di Patate with Smoked Burrata, Bell Peppers, Snow Peas, Red Beans, Cauliflower, Broccoli and Datterini Tomatoes

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

Pizza Verdure Grigliate – Grilled and Baked Vegetables, Smoked Mozzarella di Bufala

Parmigiana – Grilled Aubergine, Mozzarella di Bufala, Tomato Sauce, Fresh Basil

DESSERTS (+£5)

Torta di Ricotta, Cioccolato e Pere – Ricotta di Bufala, Dark Chocolate and Pear Cake

Torta di Capri – Flourless Chocolate and Almond Cake, Ice Cream

Tiramisù – Our Tiramisù Traditional Recipe

OBICÀ

Mozzarella Bar, Pizza e Cucina



THE ICONIC – £38 pp

With a Complimentary Glass of Prosecco

ANTIPASTO TO SHARE

Bufala Classica – Delicate

Arancine Obicà – Breadcrumbs, Rice, Mozzarella di Bufala, Black Angus Ragù and Saffron Croquettes

Prosciutto Crudo di Parma DOP – Air-Cured 20-Month Aged Pork Leg

Verdure Grigliate – Selection of Grilled and Baked Vegetables

Focaccina – Oregano and Sea Salt Focaccina

MAIN COURSE

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

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

Ravioli Freschi – Ravioli with Ricotta and Black Kale, served with Stracciatella di Burrata and Datterini Tomatoes Confit

Pappardelle con Ragù – Fresh Thick Pasta Ribbons with Sausage Ragù

Branzino – Sea Bass with Sauteed Vegetables and Orange

Petto di Pollo Ruspante – Free-Range Chicken Breast Fillet, Turnip Greens, Grilled and Baked Vegetables, Green Sauce

DESSERT

Tiramisù – Our Tiramisù Traditional Recipe

Torta di Ricotta, Cioccolato e Pere – Ricotta di Bufala, Dark Chocolate and Pear Cake

Crema con Pistacchi Siciliani – Cream with Sicilian Pistachios

OBICÀ

Mozzarella Bar, Pizza e Cucina

Services



LIVE MUSIC

The musical touch to make unique the atmosphere of your event



DJ SET

A contemporary sound for a great party



TASTING EXPERIENCES

The best suppliers to discover the Italian gastronomic and enologic culture



PHOTOGRAPHER

A professional that captures every unforgettable moment



FLOWER DESIGN

Original and exclusive floral arrangements to enchant the space



MIXOLOGIST

Stories and tips about the most famous cocktails and spirits

OBICÀ

Mozzarella Bar, Pizza e Cucina



Additional Information



AUDIO VISUAL ARRANGEMENTS:

Piped in music from our house sound system (buy-out only): Complimentary
Screen and Projector (upon request): £100

If you require any additional audio visual requirements, please inquire about availability and pricing.



ACCESSIBILITY:

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



PAYMENTS AND GRATUITES:

A discretionary service charge of 12.5% will be added to the bill. All gratuities will be distributed in full to the service staff.
We will need to confirm your reservation, with the deposit being £10 per person, with your credit or debit card on the day you make your booking by visiting the restaurant or via bank transfer.



PRE-ORDERS:

Food and Beverage pre-orders must be submitted no later than 7 days before the event.

OBICÀ

Mozzarella Bar, Pizza e Cucina

CLARA ROSSI

SALES & EVENT MANAGER UK

events.london@obica.com

+44 (0) 7824 316914

obica.com

