

# O B I C A

## FOOD

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### APPETIZERS

|  |      |
|--|------|
| <b>EDAMAME</b>   | 5    |
| Your choice of salted or spicy coated edamame.   |      |
| <b>CAJUN &amp; SALTED FRIES</b>  | 4.5  |
| Your choice of spiced cajun or salted fries.   |      |
| <b>TRUFFLE FRIES</b>   | 6.5  |
| Mixed seasonal skin on fries and sweet potatoes, topped with parmesan cheese and truffle oil.  |      |
| <b>CALAMARI FRITTI</b>   | 8    |
| Crispy coated calamari, with ginger sriracha dip.  |      |
| <b>DYNAMITE SHRIMP</b>   | 8.5  |
| Breaded shrimp with spicy mayo and avocado salsa.  |      |
| <b>PRAWN TEMPURA</b>   | 7.5  |
| Crispy fried shrimp with homemade sweet chili sauce and soy sauce.                             |      |
| <b>CHICKEN KARAAGE</b>   | 7.5  |
| Crispy chicken with Japanese-style spiced coating.   |      |
| <b>CHICKEN TERIYAKI</b>  | 6.5  |
| Marinated grilled chicken skewers, with sweet teriyaki sauce.                                  |      |
| <b>CHICKEN GYOZA</b>   | 6.5  |
| Chicken dumplings, fried or steamed in a skillet, and served with soy vinaigrette.             |      |
| <b>GOCHU CHICKEN BAO</b>   | 7.5  |
| Crispy chicken glazed with korean BBQ sauce, served in homemade bao buns.                      |      |
| <b>WAGYU BEEF TACOS</b>  | 12.5 |
| Seasoned wagyu beef with spicy bulgogi sauce, caramelized shallots, and topped with jalapeños. |      |
| <b>BEEF CHEESY NACHOS</b>  | 8    |
| Crunchy nachos with seasoned minced beef, guacamole, cheese sauce and sour cream.              |      |
| <b>MINI CRUSTED BURGERS</b>  | 9.5  |
| Grilled angus beef with citrus mayo aioli, cheddar cheese, caramelized onions, and lettuce.    |      |
| <b>MIX CHEESE DELIGHT</b>  | 14   |
| A variety of mixed cheese with nuts, fruits, and crackers.                                     |      |

# O B I C A

## S A L A D S

### CHICKEN AVOCADO

Mixed greens salads, with Avocado, grilled chicken, and pomegranate sauce.

8

### CAESAR SALAD

Romaine lettuce, with caesar dressing, parmesan flakes, and grilled chicken.

7

### CRAB SALAD

Mixed greens salads, fried crab sticks, homemade sauce, tempura flakes, and tobiko.

7.5

## M A K I

### CLASSIC CALIFORNIA

Snow crab sticks, Japanese mayo, mango, avocado, cucumber, tobiko.

9

### PRAWN TEMPURA

Tempura prawn with ginger sriracha mayo, cucumber, tempura flakes, sesame seeds, and teriyaki sauce.

8

### DRAGON ROLL

Prawn Tempura, with spicy mayo, cucumber, topped with tobiko, sesame seeds, and Unagi sauce.

12.5

### THE DYNAMITE

Crab sticks tempura with spicy mayo, sliced jalapeños, avocado, and a special sauce.

11.5

# O B I C A

## MAIN COURSE

|  |      |
|--|------|
| <b>OVEN BAKED SALMON</b>   | 16   |
| Your choice of honey mustard flavor or creamy lemon garlic butter sauce.                               |      |
| <b>OVEN BAKED SEABASS</b>  | 14   |
| Oven-baked sea bass with mixed vegetables and olives combined with aromatic spices.                    |      |
| <b>WAGYU BEEF RIBEYE</b>   | 32.5 |
| Japanese wagyu beef with creamy mushroom sauce, butternut puree, carrots, and broccolini.              |      |
| <b>FILLET MIGNON</b>   | 25   |
| Beef tenderloin, with bacon bordelaise reduction, mashed potatoes, and vegetables.                     |      |
| <b>TIGER PRAWNS</b>  | 15   |
| Grilled tiger prawns, seasoned with cajun spice combined with lemon butter dressing.                   |      |
| <b>PARMESSAN CHICKEN</b>   | 9    |
| Breaded chicken breast with a creamy garlic parmesan sauce, roasted baby potatoes and cherry tomatoes. |      |

## DESSERTS

|  |     |
|--|-----|
| <b>MATILDA CAKE</b>  | 8.5 |
| Moist chocolate cake layered with Belgian chocolate ganache. |     |
| <b>SAN SEBASTIAN</b>   | 8.5 |
| Creamy cheesecake with cherry jam and strawberries.          |     |
| <b>TROPICAL FRUITS PLATTER</b>                               | 14  |