

DEAR GUEST

If you are one of our inclusive or all inclusive guests we are happy to serve you a three course dinner. All dishes are displayed on O.B.C. Menu for all our guests.

Please enjoy.

01.



EXPLORE O.B.C. MEZE KITCHEN

Our selection of meze varies from day to day. Small tasteful dishes inspired from the kitchens in the mediterranean and Middle East. These are served for the table to share among friends.

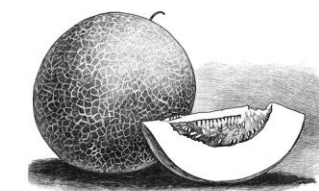
02.



WINE

At O.B.C. we love local choices but most of all we love the mediterranean area. Ask your waiter for the drink menu.

04.



DESSERTS

Welcome to the kitchen where we display the desserts. Fresh or sweet. Old favourites and new experiences.



APERITIF

KIDS COCKTAILS

Lollo • €4,60
Coconut milk, pineapple juice

Bernie • €4,60
Fresh strawberry, banana, berries

O.B.C COCKTAILS

Passion Margarita • €8.00
Tequila, Passoa Passiön, Lime Juice & Cranberry

Mojito €8.00
Rum, Mint leaves, Lime, Sugar & Soda

Beach Club • €7.90
Rum, Triple Sec, Passoa, Cranberry Juice & Ginger Ale

Margarita • €8.00
Triple Sec, Tequila & Lime Juice

Daiquiri • €8.00
Rum, Triple Sec & Lime Juice

Lynchburg Lemonade €8.00
Jack Daniel's, Triple Sec, Sour Mix & Sprite

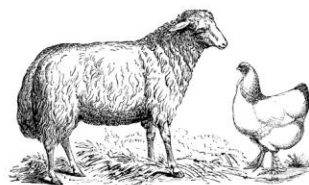
Cosmopolitan • €7.90
Vodka, Cranberry, Triple Sec, Lime

03.

PICK YOUR MEAL

ALL INCLUSIVE DINNER
Price: 31.50€ incl. Beverage

Price: 20.50€



LOCAL FOOD

Monday: Lamb Kleftico, Oven cooked in red wine.

Tuesday: Traditional Moussaka with Tzatziki

Wednesday: Gyros plate w pitta bread And salad

Thursday: Beef Stifado, Casserole with onion, cinnamon.

Friday: Oven roast Pork with celery puree

Saturday: Kebab with Pita bread & classic sauces

Sunday: Pasta W traditional beef stew in tomato sauce and cheese.

Price: 17.50€



VEGETARIAN

Monday: Kimchi fried kamut bowl with fried egg & pickles

Tuesday: Deep fried Pakora taco with Sriracha mayo, pickled red cabbage & green salsa

Wednesday: Chevre filled Arrancini with creamy carrot puree & charred broccoli

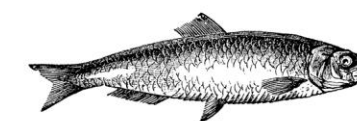
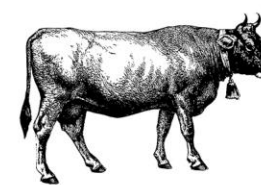
Thursday: Feta cheese Piccata with tomato & sage sauce

Friday: Coconut crepe filled with bean sprouts, spring onion & herbs served with peanut & hoisin dip

Saturday: Cellery steak minute with bearnaise sauce, tomato salad & French fries

Sunday: Haloumi Burger with cheddar cheese & sweet potato fries

Price: 20.50€



CLASSIC MEAT & FISH

Monday: Souvlaki with tzatziki & pita bread
Or Poached Sole with shrimps, vegetables & herbs

Tuesday: Grilled Lamb chops
Or Grilled Sea-bass with parsley pesto

Wednesday: Grilled Entrecote
Or Grilled tuna with red wine sauce

Thursday: Grilled Pork Fillet w blue cheese Sause
Or Mixed grill seafood (salmon/prawns/cod) with lemon & mustard sauce.

Friday: Grilled Chicken fillet with mojo sauce.
Or Grilled Swordfish

Saturday: Grilled Rib-eye beef steak
Or Grilled Salmon with vegetables

Sunday: Grilled pork chop with thyme sauce
Or Grilled Dorado with lemon sauce

SIDE ORDERS

- Potato Wedges
- Baked Potato
- French Fries
- Potato Gratin
- Boiled Potato
- Rice
- Tomato Salad
- Grilled Asparagus with Parmesan

SAUCES & BUTTERS

- Pepper Sause
- Béarnaise Sause
- Red Wine Sause
- BBQ Sause
- Aioli
- Garlic Butter