Brunch

Served till 4:30 pm

Fresh crêpes

Sweet

- The Classic (Lemon & Sugar) (V) – £5
- Sweet Drizzle (Maple Syrup or Honey) (V) – £5
- Nutella (V) – £7
- Nutella & Banana (V) – £8
- Nutella & Strawberry (V) – £9
- Nutella, Banana & Strawberries (V) – £10
- Chocolate (white or dark), Strawberries & Marshmallows (V) – £10

Savoury

- Cheese (V) – £6
- Ham & Cheese – £8
- Tuna melt – £8
- Veggie (Cheese, Tomatoes, Rocket & Ajvar) (V) – £8
- Smoked Salmon with Lemon & Dill Yoghurt – £10

Toasts & brioches

- Toast with Jam/Marmalade & Butter (V) – £3
- Tuna melt – £8
- Prawn Roll – £8
  Green Onions, Chives & Old Bay Seasoning
- Smoked Salmon Roll – £10
  Capers & Honey Mustard Dressing
- Two Poached Eggs on Sourdough (V) – £8
- Smashed Avocado with Chilli Flakes on Sourdough (V) – £8
- Grilled Streaky Bacon on Sourdough – £8

Add-ons:
Bacon – £3 / Two Poached Eggs – £3 / Smashed Avocado – £3 / Smoked Salmon – £4 / Pork sausages – £4

Coffee

- Americano – £3
- Cappuccino – £3.5
- Flat White – £3.5
- Latte – £3.5
- Cortado – £3.5
- Macchiato – £3.5
- Espresso (Double) – £2.75
- Espresso (Single) – £2.25
- Mocha – £4
- Babyccino – £0.5
- Iced black – £3
- Iced latte – £3.5

Alternative milk – £0.5
Syrup – £0.25

Oy Breakfast

Full – £12
(2 Poached Eggs, Streaky Bacon, Pork Sausage, Avocado, Ajvar, Wilted Spinach & Cherry Tomatoes, Sourdough)

Seafood – £13
(2 Poached Eggs, 2 slices of Smoked Salmon, Avocado, 2 Peeled Prawns, Wilted Spinach & Cherry Tomatoes, Sourdough)

Veggie – £10 (V)
(2 Poached Eggs, Avocado, Ajvar, Houmous, Wilted Spinach & Cherry Tomatoes, Sourdough)

Vegan – £10 **(Vegan, V)**
(Avocado, Ajvar, Houmous, Artichokes, Wilted Spinach & Cherry Tomatoes, Sourdough)

Oy bar

Food menu

Lunch & Dinner

Served from 11:30 am

Other hot drinks

- Hot Chocolate – £4
  Add marshmallows – £0.5
- Affogato – £5
- Loose Leaf Teas – £3
  (English breakfast, Earl grey, Green tea, Lemon & Ginger, Chamomile, Rooibos)
- Fresh Mint tea – £3
- Chai Latte – £3

Cookies

- Chocolate Cookie (V) – £2.75
- Oat Cookie (Vegan, V) – £2.75

Nibbles

- Manzanilla Olives (Vegan, V) – £4
- Smoked Almonds (Vegan, V) – £4
- Salted Cashews (Vegan, V) – £4
- Sourdough Bread with Two Butters (V)
  (choose from Truffle, Lemon & Tarragon, Garlic & Parsley, Chilli or Salted) – £5

Add-ons:
Sourdough – £2 / Extra butter – £1 / Crackers or Breadsticks – £1

- Wine snack set – £10
  Olives, Almonds, Cashews, Breadsticks & Crackers (Vegan, V)

Add-ons:
Houmous – £1, Ajvar – £1

Small plates

- Bruschetta (Vegan, V) – £8
  Cherry Tomatoes, Basil & Garlic in Balsamic Vinaigrette on Sourdough
- Prawn Roll – £9
  Brioche bun, Green Onions, Chives & Old Bay Seasoning
- Six French-Style Crevettes – £11
  Lemon & Chives Mayo
- Six Burgundy Escargots (Snails) in shells – £12
  Sourdough
- Beef Carpaccio – £15
  Truffle Champagne Vinaigrette
- Smoked Salmon Plate – £11
  Capers, Honey Mustard Dressing & Sourdough
- Smoked Salmon Roll – £10
  Brioche bun, Capers & Honey Mustard Dressing
- French Country Terrine – £10
  Cornichons & Sourdough
- Chicken Liver Pâté with Mushrooms – £10
  Cornichons & Sourdough

Oysters

Ask our team for today's selection

- Individual Oyster – £3.50
  (Minimum order – 3 oysters)
- Oysters by the Dozen – £40
- Oysters Rockefeller (3) – £15
  Baked in Rich Butter Sauce with Spinach, Parmesan & Breadcrumbs

Add more:
Oysters Rockefeller for £4 each

Boards & Platters

- Seafood Platter #1 – £35
  6 Oysters, 4 Crevettes with Lemon & Chives Mayo, Smoked Salmon & Lemon
- Seafood Platter #2 – £55
  12 Oysters, 12 Crevettes with Lemon & Chives Mayo
- Seafood Platter #3 – £30
  6 Oysters, 6 Crevettes with Lemon & Chives Mayo
- Baked Camembert with Agave nectar (V) – £16
  Served with Sourdough & Fig Chutney
- Charcuterie Board – £19
  Served with Sourdough, Salted Butter & Cornichons
- Cheese Board (V) – £19
  Served with Crackers, Breadsticks & Fig Chutney
- Mixed Charcuterie and Cheese Board – £19
- Antipasti Board (Vegan, V) – £17
  Roasted Red Peppers, Sun-dried Tomatoes, Artichokes, Houmous, Ajvar, Olives, Rocket, Stuffed Vine Leaves and Sourdough
- Burrata & Prosciutto Platter – £19
- Dozen of Burgundy Escargots (Snails) with Sourdough – £19

Salads

- Mixed Salad (Vegan, V) – £8
- Caesar Salad with Crispy Bacon bites, Egg, Croutons, Anchovies & Parmesan – £14
- Caesar Salad with Peeled Prawns, Egg, Croutons, Anchovies & Parmesan – £15
- Provençal Goat's Cheese & Tomato Salad – £15
- Burrata with Cherry Tomatoes in Balsamic Vinaigrette (V) – £16

Mains

- Root Vegetable & Kale Stew (Vegan, V) – £15
- Baked Garlic Prawns – £16
  Sourdough Croutons & Cherry Tomatoes
- Moules Marinière – £18
  White-wine mussels with garlic & herbs, Sourdough
- Baked Salmon – £18
  Herb Couscous & Harissa Yoghurt Sauce
- Beef Bourguignon – £19
  Buttery Mash
- Confit Duck Leg – £19
  Dijon Mustard Sauce & Buttery Mash

Desserts

- Vanilla Ice Cream (V) – £3
- Crème Brûlée – £7
- Affogato – £5
- Chocolate Truffle Brownie Torte (Vegan, V, GF) – £8
- All Butter Lemon Tart – £8
- Italian Chocolate Fondant with a scoop of vanilla ice cream – £10

Have your special cake with you?
Pay a £3 per person cakeage fee and enjoy it with us!

OUR LOCATION:

Oy bar Wimbledon
66 The Broadway. London, SW19 1RQ

PLEASE FEEL FREE TO USE OUR WIFI:

Wifi at Wimbledon – BT-Guest – No Password

Contact us for private hire or else: info@oybar.co.uk

WEB: oybar.co.uk • INSTAGRAM: oybar.uk

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE AUTOMATICALLY ADDED TO YOUR BILL.

ALLERGENS Please ask our team about allergens each time you order as recipe and ingredients may change. (v) Vegetarian (vegan) Vegan

Key: (O) – Organic | (Ve) – Vegan

🍷 – Available by the glass

Connoisseur Hour · Mon–Fri until 6pm
Our finest wines by the glass: £10

Casual sipper £35

175 ml – £12

Wine Flight – 3 wines with "glass" sign, 75ml each for £15

WHITES

- 🍷 MOKO Sauvignon Blanc, Marlborough, New Zealand (Ve) (Zesty, tropical, aromatic)
- 🍷 Cave de l'Ormarine Carte Noire, AOP Picpoul de Pinet, France (Crisp, citrusy, mineral)
- 🍷 Zagare Vermentino, Terre Siciliane IGT, Italy (Ve) (Floral, citrusy, refreshing)

ROSE

- 🍷 La Ruchette Dorée Rosé, AOP Côtes du Rhône, France (redcurrant, wildflower and strawberry)

ORANGE

- 🍷 Teliani Valley Winery 97 Kakhuri No8, Georgia (Ve) (Apricot, herbal, textured)

REDS

- 🍷 Vallone Versante Primitivo, Salento IGP, Italy (Rich, jammy, smooth)
- Uva Non Grata Gamay, Vin de France, France (Juicy, vibrant, light)

Enthusiast £40

175 ml – £13

Wine Flight – 3 wines with "glass" sign, 75ml each for £17

WHITES

- 🍷 Genetie Les Piliers, AOP Mâcon-Charnay-lès-Mâcon, France (Ve) (Creamy, citrusy, elegant)
- 🍷 Torroxal Albariño, DO Rias Baixas 2025 (Aromatic, peachy, saline)
- 🍷 Domaine Ménard-Gaborit Pour l'Histoire, AOP Muscadet Sèvre et Maine, France (O, Ve) (Mineral, saline, refreshing)

ROSE

- 🍷 Maison Boutinot Cuvée Edalise Rosé, AOP Côtes de Provence, France (Ve) (Elegant, delicate, Provençal)

ORANGE

- 🍷 Dye Bleeding Skin Contact Grenache Gris, WO Paarl, South Africa (Ve) (Fruity, savoury, textured)

REDS

- 🍷 Rippa Dorii Crianza, DO Ribera del Duero, Spain (Ve) (Dark-fruited, oaked, structured)
- Fleurie La Madone La Reine de l'Arenite, AOP Fleurie, France (Ve) (Floral, silky, elegant)

Connoisseur £50

175 ml – £15

Wine Flight – 3 wines with "glass" sign, 75ml each for £20

WHITES

- 🍷 Domaine de la Motte Vieilles Vignes, AOP Chablis, France (Mineral, citrusy, refined)
- 🍷 Cave de Turckheim Grand Cru Brand Riesling, AOP Alsace Grand Cru, France (Ve) (Aromatic, mineral, complex)
- 🍷 Domaine Bouchié-Chatellier Pouilly-Fumé La Renardière, AOP Pouilly-Fumé, France (Ve) (Smoky, mineral, elegant)

ORANGE

- 🍷 Azienda Agricola Scarbolo Pipinot, Friuli Grave DOC, Italy (Ve) (Floral, textured, complex)

REDS

- Domaine Les 4 Vents Crozes-Hermitage Les Pitchounettes, AOP Crozes-Hermitage, France (O, Ve) (Peppery, savoury, structured)
- Emiliana Coyam, Chile (O, Ve) (Powerful, spicy, complex)
- 🍷 Pierre Bourée Fils Bourgogne Pinot Noir, AOP Bourgogne, France (Ve) (Earthy, elegant, savoury)

House wines £30

175 ml – £10

Wine Flight – 3 wines with "glass" sign, 75ml each for £14

- 🍷 Wild House Sauvignon Blanc, WO Western Cape, South Africa (Ve) (Crisp, citrusy, refreshing)
- 🍷 Wild House Rosé, WO Western Cape, South Africa (Ve) (Fruity, dry, refreshing)
- 🍷 Wild House Cabernet Sauvignon, WO Western Cape, South Africa (Ve) (Juicy, fruity, smooth)

Oy bar
Drinks menu

Have your special bottle with you?
Pay a £25 corkage fee per 750 ml bottle and enjoy it with us!

Sparkling wines

- 🍷 Le Dolci Colline Prosecco Spumante Brut, Prosecco DOC, Italy (crisp & refreshing bubbly) – £30 or £9 for a glass of 125 ml
- Le Dolci Colline Prosecco Rosé, Prosecco DOC, Italy (strawberry & raspberry refreshing bubbly) – £30
- Pierre Chainier Cremant de Loire, France (baked peaches, clementine, peach yoghurt) – £40
- 🍷 Champagne Gremillet Brut Ambassadeur, France (crisp citrus, brioche, peach) – £65 or £12 for a glass of 125 ml

Water

UNLIMITED FILTERED STILL & SPARKLING WATER REFILLS FOR £1 PER TABLE

Strathmore Still Spring (750 ml) – £4.5

Strathmore Sparkling Spring (750 ml) – £4.5

Oy shot £10

We add Vodka (25 ml) or Tequila (25 ml) or Bloody Mary (50 ml) to a fresh shucked oyster

Sweet & fortified wines

75 ml

Krohn Tawny Port, DOC Porto, Portugal – £6

Krohn Lágrima White, DOC Porto, Portugal – £6

Maison Ginestet Classique, AOP Sauternes, France – £7

Kardos Tokaji Aszú 5 Tokaj, Hungary – £9

Carbonated softs

Schweppes Indian Tonic Water (200 ml) – £3
Coca-Cola (330 ml) – £4
Coca-Cola Diet (330 ml) – £4
Heartsease Farm Traditional Lemonade (330ml) – £4
Heartsease Farm Wild Elderflower (330ml) – £4
Heartsease Farm Raspberry Lemonade (330ml) – £4
Heartsease Farm Fiery Ginger Beer (330ml) – £4
Heartsease Farm Apple & Rhubarb (330ml) – £4
Heartsease Farm Apple & Pear (330ml) – £4

Cocktails £12

Aperol Spritz
Bellini
Bloody Mary
Cosmopolitan
Espresso Martini
Gin Tonic
Hugo Spritz
Negroni
Pimm's
Old Fashioned
Vodka Mule
Margarita

Spirits £9

50 ml

Tanqueray London Dry Gin
Nemiroff De Luxe Vodka
Olmeca Altos 100% Agave Tequila
Glenmorangie 12 The Original Whisky
Fernando de Castilla Solera Reserva Brandy

Tap beer

Wimbledon Brewery Gold Lager 4.8% (500 ml) – £7.5
Wimbledon Brewery Gold Lager 4.8% (330 ml) – £5.5

100% Pure Juices £3

250 ml

Cloudy Apple — pressed
Orange — squeezed
Tomato — rich and savoury

Mocktails £8

Ginger Lime Fizz
Cucumber Soda
Apple Spritz
Virgin Mary
Mint & Lime Cooler

Bottled beer

Peroni 0% (330 ml) – £5

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