

Brunch

Served until 4 pm

Fresh crêpes

Sweet

- The Classic (Lemon & Sugar) – £6
- Banana & Nutella – £7
- White Chocolate, Strawberries & Marshmallows – £8
- Biscoff Spread, Crumb & Chocolate Sauce – £8

Savoury

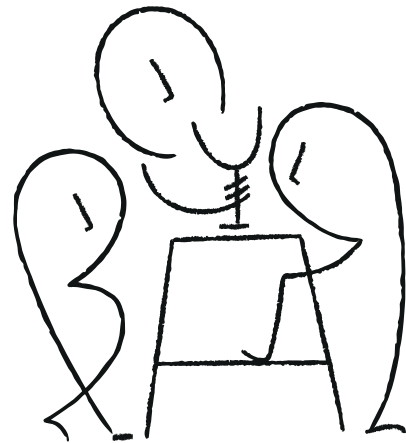
- Ham & Cheese – £8
- Smoked Salmon with Lemon & Dill Yoghurt – £9
- Veggie (Cheese, Tomatoes, Rocket & Ajvar) – £8

Toasts & brioches

- Two Classic Shrimp Rolls with Green Onions, Chives & Old Bay Seasoning – £12
 - Two Poached Eggs on Sourdough – £8
 - Smashed Avocado with Chili Flakes on Sourdough – £8
 - Grilled Bacon on Sourdough – £9
- (Served with Rubies in the rubble ketchup)
- Toast with Jam & Butter – £5

Add-ons:

Bacon – £3.5 / Two Poached Eggs – £3 / Smashed Avocado – £3/ Smoked Salmon – £4.5 / Sausages – £4



Sweet treats

- Banana Bread – £3
- Chocolate Brownie – £3

Allpress barista coffee

- Americano – £3
- Cappuccino – £3.75
- Flat White – £3.75
- Latte – £3.5
- Cortado – £2.5
- Espresso (Double) – £2.5
- Espresso (Single) – £2
- Mocha – £4.25
- Babyccino – £1.5
- Iced black – £3
- Iced latte – £3.5

Alternative milk – £0.5

Other hot drinks

- Hot Chocolate (Milk or White) – £3.95
- Add marshmallows – £0.5
- Tea – £2.75
- (English breakfast, earl grey, mint, green tea, lemon & ginger, chamomile)

Oy bar

Food menu

Lunch & Dinner

Served from 11:30 am

Nibbles

- Italian Mixed Olives (Vegan, V) – £4
 - Cambrook Smoked Almonds (Vegan, V) – £4
 - Cambrook Mixed Nuts (Vegan, V) – £4
 - Local Sourdough Bread with Two Butters (choose from Truffle, Crab or Salted) – £5
- Add: Extra Sourdough – £2, extra Truffle/Crab Butter – £1, extra Salted Butter – £0.5

Small plates

- Bruschetta (Vegan, V) – £7
- Cherry Tomatoes, Basil & Garlic in Balsamic Vinaigrette
- Six French-Style Crevettes with Lemon & Chives Mayo – £10
- Six Escargots (Snails) in shells with Garlic & Parsley Butter – £10
- Smoked Salmon from “Smoke & Cured” with Capers & Honey Mustard Dressing and Sourdough – £10
- Canned Sardines in Olive Oil with Sourdough & Cornichons – £10
- Smoked Mackerel Pâté with Sourdough – £10
- Two Classic Shrimp Rolls with Green Onions, Chives & Old Bay Seasoning – £12
- Lemon Mayo Crab Salad with Sourdough – £8
- Ham Hock Terrine with Cornichons & Sourdough – £10
- Beef Carpaccio with Truffle Champagne Vinaigrette – Starter £12 / Main or Sharing £18
- Cured Venison with Red Wine Reduction Sauce – £10

Oysters

Please ask our team for today’s selection

- Individual Oyster – £3.5
- (Minimum order – 3 oysters)
- 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 Crab Salad
- Seafood Platter #2 – £50
- 12 Oysters, 12 Crevettes with Lemon & Chives Mayo
- Seafood Platter #3 – £30
- 6 Oysters, 6 Crevettes with Lemon & Chives Mayo
- Charcuterie Board – £17
- Served with Sourdough, Salted Butter & Cornichons
- Cheese Board (V) – £17
- Served with Crackers, Grissini & Fig Chutney
- Mixed Board - £17
- Cheese and Charcuterie mix with Sourdough, Fig chutney & Salted Butter
- Antipasti Board (Vegan, V) – £17
- Red Peppers, Sundried Tomatoes, Artichokes, Hummus, Ajvar, Olives, Rocket, Stuffed Vine Leaves and Sourdough
- Baked Camembert (V) – £15
- Served with Sourdough & Fig Chutney

Salads

- Caesar Salad with Smoked Salmon, Peeled Prawns, Croutons & Anchovies – £15
- Burrata with Cherry Tomatoes in Balsamic Vinaigrette (V) – £12
- Smoked Salmon Salad – £15
- (Baby Gem, Cucumber, Tomatoes, Cream Cheese, Egg & Honey-Mustard Dressing)
- Mixed Salad (Vegan, V) – £7

Mains

- Baked Salmon with Herb Couscous & Harissa-Yoghurt Sauce – £16
- Confit Duck Leg with Dijon Mustard Sauce & Buttery Mash – £17
- Mussels Marinière with Sourdough (White Wine, Shallots, Garlic, Butter, Parsley & Cream) – £15
- Beef Bourguignon with Buttery Mash – Single £15/ Sharer £22
- Baked Garlic Prawns with Sourdough Croutons – £17
- Vegetable Tagine with Herb Couscous (Vegan, V) – £14

Desserts

- Crème Brûlée – £6
- Chocolate Tart with Vanilla Ice Cream – £7
- Lemon Tart with Crème Fraîche – £7
- Vanilla Cheesecake with Raspberry Coulis – £7
- Vanilla Ice Cream – £5

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

OUR LOCATIONS:

Oy bar Balham
9 Chestnut Grove.
London, SW12 8JA

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

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

PLEASE FEEL FREE TO USE OUR WIFI:

Wifi at Wimbledon – BT-Guest – No Password
Wifi at Balham – Oy Bar Guest – WelcomeOy!

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

PLEASE NOTE: WE DO NOT AUTOMATICALLY ADD A SERVICE CHARGE TO YOUR BILL.

Please add your personal tip that will go directly to our staff when you pay. Hope you enjoy our service!