

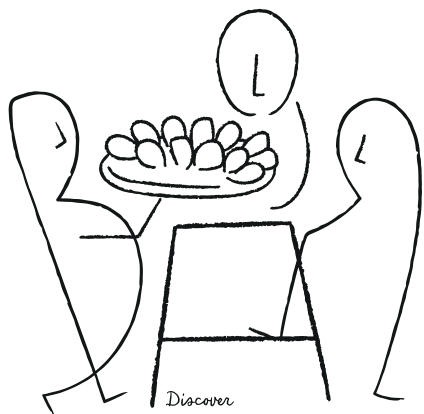
Fresh crêpes

Sweet

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

Savoury

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



Nibbles

- Manzanilla Olives (Vegan, V) – £4
- Smoked Almonds (Vegan, V) – £4
- Salted Cashews (Vegan, V) – £3
- Local Sourdough Bread with Two Butters (choose from Truffle, Crab or Salted) – £5

Add: Sourdough – £2 / Truffle / Crab Butter – £1 / Salted Butter – £0.5 / Crackers – £1.5

- Wine snack set (olives, almonds, cashews, breadsticks and crackers) (Vegan, V) – £10

Add: Houmous – £1, Ajvar – £1

Small plates

- Bruschetta (Vegan, V) – £8
- Cherry Tomatoes, Basil & Garlic in Balsamic Vinaigrette
- Slice of Ham Hock & Pea Terrine with Cornichons & Sourdough – £8
- Prawn Roll with Green Onions, Chives & Old Bay Seasoning – £8
- Six French-Style Crevettes with Lemon & Chives Mayo – £11
- Canned Sardines in Olive Oil with Sourdough & Cornichons & Red Peppers – £14
- Six Escargots (Snails) in shells with Garlic & Parsley Butter and Sourdough – £16
- Beef Carpaccio with Truffle Champagne Vinaigrette – £15
- Smoked Salmon served with Capers, Honey Mustard Dressing & Sourdough – £11
- Smoked Salmon Roll with Capers & Honey Mustard Dressing – £10
- Venison & Beef Shin Terrine, Cornichons and Sourdough – £12

Brunch

Served till 4:30 pm

Toasts & brioches

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

Add-ons:

Bacon – £3 / Two Poached Eggs – £3 / Smashed

Avocado – £3 / Smoked Salmon – £5 / Sausages – £4

Oy bar

Food menu

Lunch & Dinner

Served from 11:30 am

Oysters

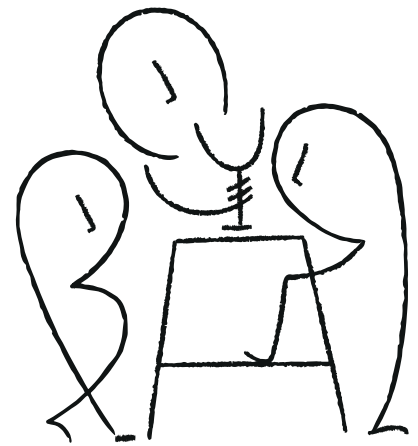
Ask our team for today's selection

- 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 Relish
- Charcuterie Board – £18
- Served with Sourdough, Salted Butter & Cornichons
- Cheese Board (V) – £18
- Served with Crackers, Breadsticks & Fig Relish
- Mixed Charcuterie and Cheese Board – £18
- Antipasti Board (Vegan, V) – £17
- Roasted Red Peppers, Sun-dried Tomatoes, Artichokes, Houmous, Ajvar, Olives, Rocket, Stuffed Vine Leaves and Sourdough
- Burrata & Prosciutto Platter – £18



Coffee

- Americano – £3
- Cappuccino – £3.5
- Flat White – £3.5
- Latte – £3.5
- Cortado – £2.5
- Espresso (Double) – £2.5
- Espresso (Single) – £2
- Mocha – £4
- Babyccino – £0.5
- Iced black – £3
- Iced latte – £3.5

Alternative milk – £0.5

Other hot drinks

- Hot Chocolate (Milk or White) – £4
- Add marshmallows – £0.5
- Loose Leaf Teas – £3
- (English breakfast, earl grey, green tea, lemon & ginger, chamomile)
- Fresh mint tea – £3
- Chai Latte – £3

Salads

- Mixed Salad (Vegan, V) – £8
- Burrata with Cherry Tomatoes in Balsamic Vinaigrette (V) – £13
- Caesar Salad with Crispy Bacon bites, Egg, Croutons, Anchovies & Parmesan – £14
- Caesar Salad with Crevettes, Egg, Croutons, Anchovies & Parmesan – £15

Mains

- Vegetable Tagine with Herb Couscous – £15
- Baked Garlic Prawns with Sourdough Croutons and Cherry Tomatoes – £16
- Mussels served with Sourdough – £17
- Baked Salmon with Herb Couscous & Harissa-Yoghurt Sauce – £17
- Beef Bourguignon with Buttery Mash – £18
- Confit Duck Leg with Dijon Mustard Sauce & Buttery Mash – £19

Desserts

- Vanilla Ice Cream – £3
- Crème Brûlée – £7
- New York style Vanilla Cheesecake with Raspberry Coulis – £8
- Tiramisu – £8

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

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WEB: oybar.co.uk • INSTAGRAM: [oybar.uk](https://www.instagram.com/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

Y – Available by the glass

Casual sipper £35

175 ml – £12
Wine Flight – 3 wines with “glass” sign,
75ml each for £15

WHITES

- Y Vila Nova Vinho Verde, DOC Vinho Verde, Portugal (floral, citrus and gentle tropical fruits)
- Y Tenuta Il Cascinone Fontanino Riesling, Monferrato DOC, Italy (green apple, lime and lemongrass)
- Y Domaine de Vedilhan Serica Viognier, IGP Pays d’Oc, France (orange peel and rich stonefruits)

ROSE

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

ORANGE

- Y Kakhuri No.8, Kakheti, Georgia (dried fruits & nutty flavours)

REDS

- Y Novas Gran Reserva Carménère, DO Valle de Colchagua, Chile (black cherry, tobacco, black pepper)
- Les Volets Pinot Noir, IGP Haute Vallée de l’Aude, France (light red with juice acidity)

House wines £30

- 175 ml – £10
Wine Flight – 3 wines with “glass” sign,
75ml each for £14
- Y Wild House Chenin Blanc, WO Western Cape, South Africa (crispy with tropical fruits)
 - Y Wild House Rosé, WO Western Cape, South Africa (fresh with cranberry and red cherry)
 - Y Wild House Shiraz, WO Western Cape, South Africa (black fruits, smoky notes with dark chocolate)

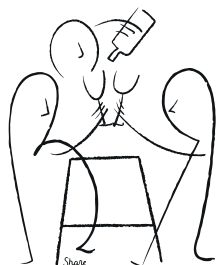
Water

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

Strathmore Still Spring (750 ml) – £4.5
Strathmore Sparkling Spring (750 ml) – £4.5

Softs

Schweppes Indian Tonic Water (200 ml) – £3
Schweppes Lemonade (200 ml) – £3
Schweppes Ginger Beer (200 ml) – £3
Coca-Cola (330 ml) – £4
Coca-Cola Diet (330 ml) – £4
Folkington’s Sparkling Elderflower (250 ml) – £4
Folkington’s Lemon and Mint (250 ml) – £4
Folkington’s Juice Cloudy Apple (250 ml) – £4.5
Folkington’s Orange Juice (250 ml) – £4.5
Folkington’s Tomato Juice (250 ml) – £4.5



Enthusiast £40

175 ml – £13
Wine Flight – 3 wines with “glass” sign,
75ml each for £17

WHITES

- Y Shucker’s Shack Sauvignon Blanc, Marlborough, New Zealand (tropical fruits, citrus and stonefruits)
- Y Valle Vento Gavi del Comune di Tassarolo, Gavi DOCG, Italy (lemon, honeysuckle and mineral notes)
- Y Genetie ‘Illuminé’ Chardonnay, AOP Bourgogne, France (creamy, hints of oak & citrus zest)

ROSE

- Y Maison Boutinot Cuvée Edalise Rosé, AOP Côtes de Provence, France (peaches, redcurrants and mandarin)

ORANGE

- Y Emiliana Animalia, DO Valle Casablanca, Chile (ripe stone fruits, figs and dried apricot)

REDS

- Y Heaphy Pinot Noir, Nelson, New Zealand (red fruits, gently perfumes & well balanced)
- Tenuta Il Cascinone Crocera, Barbera d’Asti Superiore DOCG (ripe black cherry, damson and toasty spice)

Oy bar

Drinks menu

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

Oy shot £10

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

Cocktails £12

| | |
|------------------|---------------|
| Aperol Spritz | Hugo Spritz |
| Bellini | Negroni |
| Bloody Mary | Pimm’s |
| Cosmopolitan | Old Fashioned |
| Espresso Martini | Vodka Mule |
| Gin Tonic | |

Mocktails £8

| | |
|------------------|--------------------|
| Citrus & Tonic | Apple Spritz |
| Ginger Lime Fizz | Virgin Mary |
| Cucumber Soda | Mint & Lime Cooler |

Connoisseur £50

175 ml – £15
Wine Flight – 3 wines with “glass” sign,
75ml each for £20

WHITES

- Y Domaine de la Motte Vieilles Vignes, AOP Chablis, France (lightly oaked, complex, deep & round)
- Y Domaine Bouchié-Chatellier Pouilly-Fumé La Renardière, AOP Pouilly-Fumé (herbaceous, white peach, white pepper)
- Y Granbazan Albarino, Rias Baixas, Spain (floral, crisp, peach & tropical fruits)

REDS

- Marchesi di Grésy Rosso, Monferrato DOC, Italy (dark plum, sour cherry, spice)
- Y Araldica Flori, Barolo DOCG, Italy (bitter cherry and plum fruit with structured tannins)
- Pierre Bourée Fils Bourgogne Pinot Noir, AOP Bourgogne, France (gentle & elegant with savoury red fruit)

Sparkling wines

- Y 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
- Y Champagne Gremillet Brut Ambassadeur, France (crisp citrus, brioche, peach) – £65 or £12 for a glass of 125 ml

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

Spirits £9

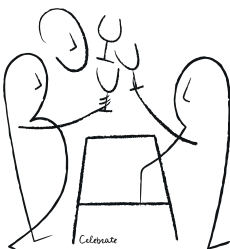
50 ml
Tanqueray London Dry Gin
Absolut Premium Vodka
Espolon Blanco Premium Tequila
Glenmorangie 10 The Original Whisky

Tap beer

Wimbledon Brewery Gold Lager 4.8% (500 ml) – £7
Wimbledon Brewery Gold Lager 4.8% (330 ml) – £5

Bottled beer

Peroni 0% (330 ml) – £5



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