

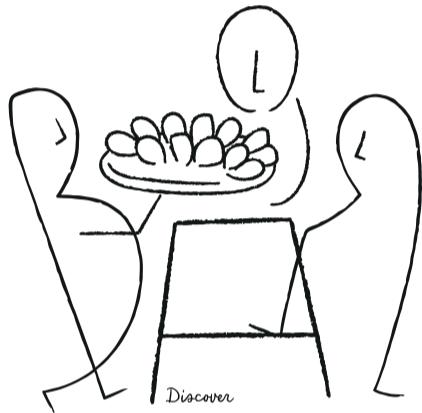
Fresh crêpes

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



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

Oybar

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

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:

Oybar 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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A DISCRETIONARY SERVICE CHARGE OF 10%
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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 Cascalino 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

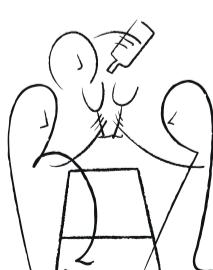
UNLIMITED FILTERED STILL & SPARKLING WATER REFILLS FOR £1 PER TABLE

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 perfumed & well balanced)
- Tenuta Il Cascalino Crocera, Barbera d'Asti Superiore DOCG (ripe black cherry, damson and toasty spice)

Oybar

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 Renardiére, 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

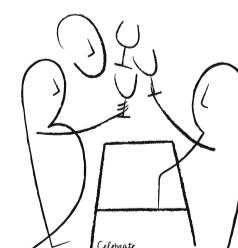
- Tanqueray London Dry Gin
- Absolut Premium Vodka
- Espolon Blanco Premium Tequila
- Glenmorangie 10 The Original Whisky

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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