



Fresh crêpes

Sweet

- The Classic (Lemon & Sugar) (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

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, Sourdough)

Veggie – £10 (V)

(2 poached eggs, Avocado, Ajvar, Houmous, Wilted Spinach & Cherry Tomatoes, Sourdough)

Nibbles

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

Add-ons: Sourdough – £2/Extra butter – £1/ Crackers or Breadsticks – £1.5

- 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 – £8
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 – £9
Cornichons & Sourdough
- Chicken Liver Pâté with Mushrooms – £9
Cornichons & Sourdough

Brunch

Served till 4:30 pm

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

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 Chutney
- Charcuterie Board – £18
Served with Sourdough, Salted Butter & Cornichons
- Cheese Board (V) – £18
Served with Crackers, Breadsticks & Fig Chutney
- 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 – £19
- Dozen of Burgundy Escargots (Snails) with Sourdough – £19

Salads

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

Mains

- Mushroom Risotto (Vegan, V) – £14
- Baked Garlic Prawns – £16
Sourdough Croutons & Cherry Tomatoes
- Moules Marinière – £17
White-wine mussels with garlic & herbs, Sourdough
- Baked Salmon – £17
Herb Couscous & Harissa Yoghurt Sauce
- Beef Bourguignon – £18
Buttery Mash
- Confit Duck Leg – £19
Dijon Mustard Sauce & Buttery Mash

Desserts

- Vanilla Ice Cream (V) – £3
- Crème Brûlée – £7
- New York style Vanilla Cheesecake with Raspberry Coulis – £8
- Belgian Chocolate & Caramel Pyramid – £8
- Apple Crumble Tart (Vegan, V) – £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:

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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

Bellini

Bloody Mary

Cosmopolitan

Espresso Martini

Gin Tonic

Hugo Spritz

Negroni

Pimm's

Old Fashioned

Vodka Mule

Mocktails £8

Citrus & Tonic

Ginger Lime Fizz

Cucumber Soda

Apple Spritz

Virgin Mary

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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