

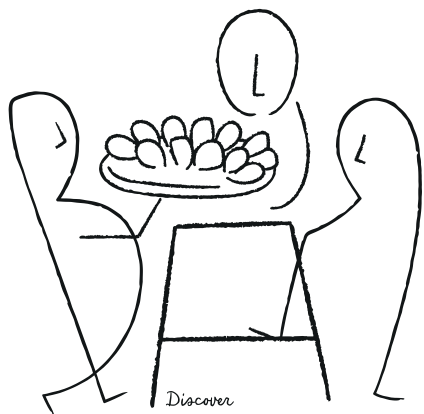
Fresh crêpes

Sweet

- The Classic (Lemon & Sugar) – £5
- Nutella – £7
- Nutella & Banana – £8
- Nutella & Strawberry – £9
- Nutella, Banana & Strawberries – £10
- Chocolate (white or milk), 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
- Mixed Nuts (Vegan, V) – £3
- 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

- Wine snack set (olives, almonds, mixed nuts, grissini and crackers) (Vegan, V) – £9

Small plates

- Bruschetta (Vegan, V) – £7
Cherry Tomatoes, Basil & Garlic in Balsamic Vinaigrette
- Slice of Ham Hock Terrine, Cornichons & Sourdough – £8
- Prawn Roll with Green Onions, Chives & Old Bay Seasoning – £8
- Six French-Style Crevettes with Lemon & Chives Mayo – £10
- Canned Sardines in Olive Oil with Sourdough & Cornichons & Red Peppers – £13
- Six Escargots (Snails) in shells with Garlic & Parsley Butter – £14
- Beef Carpaccio with Truffle Champagne Vinaigrette – £14
- Sashimi-Grade Smoked Salmon served with Capers, Honey Mustard Dressing & Sourdough – £14

Brunch

Served till 2:30 pm

Toasts & brioches

- Toast with Jam & Butter – £3
- Tuna melt – £8
- Prawn Roll with Green Onions, Chives & Old Bay Seasoning – £8
- Two Poached Eggs on Sourdough – £8
- Smashed Avocado with Chili Flakes on Sourdough – £8
- Grilled Bacon on Sourdough – £9

Add-ons:

Bacon – £3.5 / Two Poached Eggs – £3 / Smashed Avocado – £3 / One piece of Sashimi-Grade Smoked Salmon – £3.5 / Sausages – £4

Oy bar

Food menu

Lunch & Dinner

Served from 11:30 am

Oysters

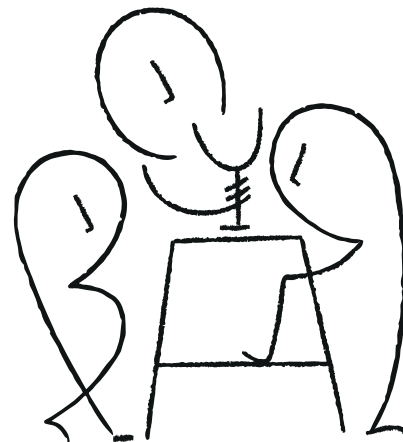
Ask our team for today's selection

- 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 – £50
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 – £17
Served with Sourdough, Salted Butter & Cornichons
- Cheese Board (V) – £17
Served with Crackers, Grissini & Fig Chutney
- Mixed Charcuterie and Cheese Board – £17
- Antipasti Board (Vegan, V) – £17
Red Peppers, Sundried Tomatoes, Artichokes, Hummus, Ajvar, Olives, Rocket, Stuffed Vine Leaves and Sourdough



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
- Babyccino – £1.5
- Iced black – £3
- Iced latte – £3.5

Alternative milk – £0.5

Other hot drinks

- Hot Chocolate (Milk or White) – £4
Add marshmallows – £0.5
- Tea – £2.75
(English breakfast, earl grey, green tea, lemon & ginger, chamomile)
- Fresh mint tea – £2.75

Salads

- Mixed Salad (Vegan, V) – £7
- Burrata with Cherry Tomatoes in Balsamic Vinaigrette (V) – £12
- Caesar Salad with Crispy Bacon bites, Egg, Croutons, Anchovies & Parmesan – £13
- Caesar Salad with Crevettes, Egg, Croutons, Anchovies & Parmesan – £14

Mains

- Vegetable Tagine with Herb Couscous – £14
- Baked Garlic Prawns with Sourdough Croutons and Cherry Tomatoes – £15
- Mussels served with Sourdough – £16
- Baked Salmon with Herb Couscous & Harissa-Yoghurt Sauce – £16
- Beef Bourguignon with Buttery Mash – £17
- Confit Duck Leg with Dijon Mustard Sauce & Buttery Mash – £19

Desserts

- Vanilla Ice Cream – £3
- Crème Brûlée – £7
- Vanilla Cheesecake with Raspberry Coulis – £8

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

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

Wine list

Y – Available by the glass

Casual sipper £29

175 ml – £10

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

Enthusiast £35

175 ml – £12

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

Connoisseur £50

175 ml – £16

Wine Flight – 3 wines with “glass” sign, 75ml each for £22

WHITE WINES

- Y Tenuta Il Cascinone Camillona Sauvignon Blanc, Piemonte DOC, Italy (citrus, gooseberry, floral)
- Y Domaine Boutinot ‘La Fleur Solitaire’ Blanc, AOP Côtes du Rhône (fresh, medium-bodied, vinous)
- Y Galeam Dry Muscat, DO Alicante, Spain (grapey, lychee, passion fruit)

ROSE WINE

- Y La Collection Rosé by Maison Boutinot, IGP Côtes de Thau, France (red currant & raspberry)

RED WINES

- Y Domaine Boutinot Les Coteaux, AOP Côtes du Rhône Villages, France (bramble fruit, oak, spice)
- Caparrone, Montepulciano d’Abruzzo DOC, Italy (fresh, blackcurrant, white pepper)

Sweet & fortified wines

- 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

WHITE WINES

- Y Heaphy Pinot Gris, Nelson, New Zealand (sweet pear, apricot & peach)
- Y Ontañón Contrebia Tempranillo Blanco, DOCa Rioja, Spain (ripe stone fruits, oak, soft & round)
- Y Alasia Gavi del Comune di Gavi, Gavi DOCG, Italy (mineral, ripe stone fruit & citrus)

ROSE WINE

- Y Château Gairoird Rosé, AOP Côtes de Provence, France (red berry and white peach)

ORANGE WINE

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

RED WINES

- Y Coterie by Wildeberg Cabernet Franc Malbec, WO Coastal Region, South Africa (damson fruit & gentle spicy oak)
- Tenuta Serranova Susumaniello, Salento IGP, Italy (wild herbs, spicy dark fruits)

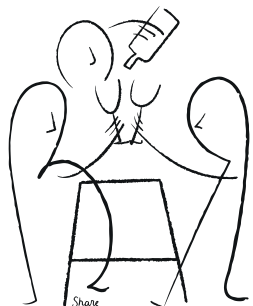
Water

Sustainable & Refreshing:
Unlimited Filtered Still & Sparkling Water Refills for £1 per Table

- Mineral still Kingsdown (750 ml) – £4.5
- Mineral sparkling Kingsdown (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
- Folkingtons Sparkling Elderflower (250 ml) – £4
- Folkingtons Lemon and Mint (250 ml) – £4
- Folkingtons Juice Cloudy Apple (250 ml) – £4.5
- Folkingtons Orange Juice (250 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

Cocktails £11

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



Spirits £8

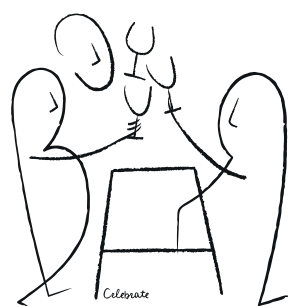
- Tanqueray London Dry Gin
- Finlandia Premium Vodka
- Espolon Blanco Premium Tequila
- Glenmorangie Original Whisky

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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