

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

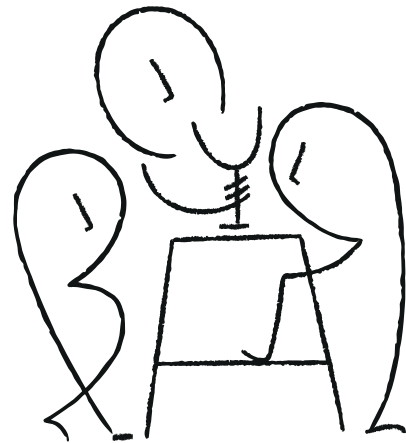
- Ham & Cheese – £8
- Smoked Salmon with Lemon & Dill Yoghurt – £9
- Veggie (Cheese, Tomatoes, Rocket & Ajvar) – £8

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!

Wine list

Y – Available by the glass

Casual sipper £29

175 ml – £9
Wine Flight – 3 wines 75ml each for £12

SPARKLING WINES

- Y Le Dolci Colline Prosecco Spumante Brut, Prosecco DOC, Italy (crisp & refreshing bubbly)
- Le Dolci Colline Prosecco Rosé, Prosecco DOC, Italy (strawberry & raspberry refreshing bubbly)

WHITE WINES

- Y Tenuta Il Cascinone Camillona Sauvignon Blanc, Piemonte DOC, Italy (citrus, gooseberry, floral)
- Y Domaine de la Combe Muscadet Tradition Sur Lie, AOP Muscadet Sèvre & Maine, France (mineral with ripe pear)
- Y Galeam Dry Muscat, DO Alicante, Spain (grapey, lychee, passion fruit)

ORANGE WINE

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

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)
- Y Caparrone, Montepulciano d'Abruzzo DOC, Italy (fresh, blackcurrant, white pepper)

Sweet & fortified wines £7

75 ml

Krohn Tawny Port, DOC Porto, Portugal

Krohn Lágrima White, DOC Porto, Portugal

Kardos Tokaji Aszú 5 Tokaj, Hungary

Maison Ginestet Classique, AOP Sauternes, France

Water

Filtered still water – complimentary

Filtered sparkling water – £2 (refillable)

Mineral still water Kingsdown (750 ml) – £4.5

Mineral sparkling water Kingsdown (750 ml) – £4.5

Softs

Folkingtons Ginger Beer – £4

Folkingtons Sparkling (Elderflower or Lemon&Mint) – £4

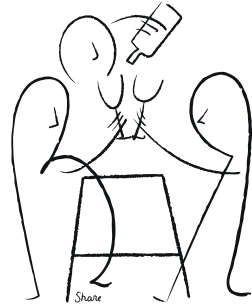
Folkingtons Juice (Cloudy Apple or Orange) – £4

Coca-Cola – £3.5

Coca-Cola Diet – £3.5

Schweppes Lemonade – £3.5

Double Dutch Tonic – £2



Enthusiast £35

Sparkling 125 ml, still 175 ml – £11
Wine Flight – 3 wines 75ml each for £15

SPARKLING WINES

- Amaluna Organic Sparkling, DO Valle Casablanca, Chile (fresh with apricot & biscuit)
- Y Domaine J.Laurens Les Graimenous, AOP Crémant de Limoux, France (ripe yellow apple & baking spices) G

WHITE WINES

- 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)

RED WINES

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

Oy bar

Drinks menu

Oy shot £10

Our signature cocktail features a freshly shucked oyster served in a glass — and the choice is yours on how to enjoy it. Select from a shot of premium vodka, premium tequila, or a classic Bloody Mary to go with the oyster.

Cocktails £10

Aperol Spritz

Bellini

Bloody Mary

Cosmopolitan

Elderflower Spritz

Espresso Martini

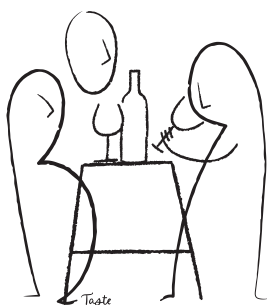
Gin Tonic

Hugo Spritz

Negroni

Old Fashioned

Vodka Mule



Connoisseur £50

Sparkling 125 ml, still 175 ml – £15
Wine Flight – 3 wines 75ml each for £20

SPARKLING WINES

- Champagne CH de L'Auche Brut Sélection, France (creamy with hazelnut and fresh bread)
- Y Champagne Gremillet Brut Ambassadeur, France (crisp citrus, brioche, peach) G

WHITE WINES

- Y Domaine du Pré Semelé Sancerre, Mainbré, AOP Sancerre, France (crisp, grapefruit & lime, herbaceous)
- Y Domaine de la Motte Vieilles Vignes, AOP Chablis, France (lightly oaked, complex, deep & round)
- Y Granbazan Albarino, Rias Baixas, Spain (floral, crisp, peach & tropical fruits)

RED WINES

- Y Queirón Mi Lugar Vino de Quel, DOCa Rioja, Spain (bramble, plum, oak)
- Y Pierre Bourée Fils Bourgogne Pinot Noir, AOP Bourgogne, France (gentle & elegant with savoury red fruit)
- Domaines Bouyer Clos de la Cure, AOP Saint-Émilion Grand Cru, France (blackcurrants, dark cherry, aged leather)

Private reserve £99

- Champagne Pol Roger Brut Réserve NV, France (elegant, creamy mousse, citrus zest, brioche, orchard fruit)
- Domaine Berthelemot Puligny-Montrachet, AOP Puligny-Montrachet, France (refined, ripe stone fruit, hazelnut, balanced, lingering minerality).
- Domaine de Monteillet Fortis, AOP Côte Rôtie, France (dark berries, violet, peppery spice, smoky oak, elegant, long finish).

Have your special bottle with you?

Pay a £25 corkage fee and enjoy it with us!

Spirits £8

50 ml

Green Room Gin (local distiller in Wandsworth)

Espolon Tequila, 100% Agava

Green Room Vodka (local distiller in Wandsworth)

Glenmorangie The Original 10 Whiskey

Tap beer

500 ml – £6

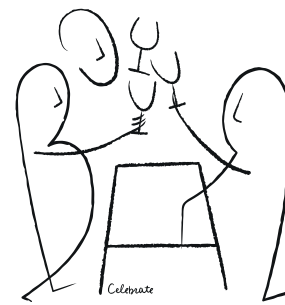
330 ml – £4

Wimbledon Brewery Gold Lager 4.8%

Wimbledon Brewery Pale Ale 4.2%

Bottled beer

Peroni 0% (330 ml) – £5



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