



# OH YUMM! BISTRO & CATERING

5615 N. Illinois St.  
Indianapolis, IN 46208  
317-251-5656  
www.ohyummbistro.com



### HOURS

Fall/Winter:

M: Closed.; T-Th: 11:30 a.m.-9 p.m.

F: 11:30 a.m.-9:30 p.m.

Sa: 11:30 a.m.-3:00p.m.

Closed 3:00 p.m.- 5p.m., 5 p.m.- 9:30 p.m.

Su: Open for brunch, 10 a.m.-2:30 p.m.

### HOUSE SPECIALTIES

Seasonal menu, Tapas,  
Basa Almondine,  
Kobe Burger, Steaks, &  
House Made Desserts

### DRESS

Casual

### COST \$\$

ENTERTAINMENT (Y)\*

CREDIT CARD ACCEPTED (Y)

BANQUET FACILITIES (N)

CHILDREN WELCOME (Y)

CHILDREN'S MENU (Y)

CARRYOUT AVAILABLE (Y)

RESERVATIONS ACCEPTED (Y)

WHEELCHAIR ACCESS (Y)

BAR SERVICE (Y)\*\*

\* Sometimes

\*\* Beer and Wine only

## Oh Yumm! TAPAS

"SMALL BITES WITH BIG FLAVORS"

### BAKED GOAT CHEESE

Hot creamy goat cheese served in a pool of spicy marinara sauce with crostini 8.50

### CALAMARES FRITOS

Crispy calamari sprinkled with Parmesan cheese, served with house made tequila lime cocktail sauce 7.99

### CRAB CAKES

Petite crab cakes with remoulade sauce paired with celery root & pear slaw 8.25

### PEPPER ENCRUSTED AHI

Seared Ahi served over crispy wontons with miso dressed Asian slaw & a dab of wasabi mayo 8.25

### SPRING ROLLS

Loaded with Asian veggies served with peanut sauce & soy ginger sauce 7.25

### EMPANADAS

Little pies filled with chorizo, potato, onion, & Queso Fresco cheese 7.75

### ANTIPASTO

Prosciutto, pears, Chef's choice of cheese, marinated vegetables, olives, & flat bread 9.25

### SPICY SHRIMP CREOLE

Served with crostini 8.25

### FLAT BREAD PIZZA

Pesto layered with mushrooms, caramelized onions, & baby spinach crowned with mozzarella, feta & Pecorino Romano 8.25

### PIQUILLO RELLENOS

Mild Spanish peppers filled with chicken, chipotle goat cheese, & basil served on greens drizzled with aged balsamic vinegar & olive oil 7.99

### BBQ SHRIMP 'N' GRITS

3 large bacon wrapped shrimp served over cheesy grits 8.50

### WAGYU (KOBÉ) SLIDER

Juicy burger with choice of pepper jack, smoked gouda, mozzarella, or cheddar served with Maker's Mark caramelized onions, sautéed mushrooms & bistro mustard 6.50  
Add gorgonzola or goat cheese .50

### HOT CRAB RANGOON DIP

Cream cheese, lump crabmeat, Worcestershire, lemon juice, soy sauce & chives served with wonton chips 8.25

## SOUPS & SALADS

### OUR SOUPS & DRESSINGS ARE CREATED DAILY

SOUPS: ROASTED CAULIFLOWER, BROCCOLI, MUSTARD SOUP & SOUP du JOUR  
Cup 4.50; Bowl 5.50

### BISTRO SALAD

Mixed greens, shaved Pecorino Romano, toasted almonds, crispy prosciutto, dried cranberries, & pretzel croutons dressed with citrus vinaigrette 6.50

### SPINACH SALAD

Fresh baby spinach combined with pear batons, crispy chèvre, candied pecans, & roasted yellow beets dressed with champagne-honey vinaigrette 6.75

### THE WEDGE

Crispy wedge of iceberg crowned with creamy gorgonzola dressing, sweet grape tomatoes, crispy bacon crumbles, & red onion slivers 6.75

## STEAK & POTATO SALAD

Entrée size

Romaine hearts crowned with marinated & grilled strips of flank steak, grilled asparagus, gorgonzola cheese crumbles, rosemary roasted potatoes, & sweet grape tomatoes dressed with balsamic vinaigrette 13.75

### BEVERAGES

Still or sparkling water 3  
Freshly brewed iced tea, lemonade or soft drinks 2.25  
Hubbard & Craven's coffee 2.65  
Cappuccino or espresso 3.25  
Double cappuccino/espresso 4.50  
Hot herbal tea 3

## ENTREES

### CHICKEN INVOLTINI

Breast of chicken stuffed with Prosciutto, Pecorino Romano, & fennel served atop marinara dressed angel hair with grilled asparagus 21

### BRAISED CHICKEN WITH MUSHROOMS & MARSALA

1/2 chicken, porcini, shitake, & cremini served atop chef's potatoes 20

### BASA ALMONDINE

Southeast Asian mild white fish filet coated with bread crumbs, lemon zest, & toasted almonds, accompanied by Chinese black rice with shallots, cranberries & toasted pepitas served with seasonal vegetables 23

### BBQ SHRIMP 'N' GRITS

6 Bacon wrapped shrimp served atop creamy cheesy grits garnished with sliced green onions accompanied by the bistro salad 19

### PAPPARDELLE WITH STEWED RABBIT

Ribbon pasta tossed with rabbit ragu, Pecorino Romano 25

### INDIANA BUFFALOALOAF

Mixed with spices & mire poix topped with smoky chipotle bbq sauce, onion ring garnish, served with chef's potatoes, & daily veggies 19

\*20% gratuity & one check for parties of 6 or more\*  
\*BYO dessert fee per person 2.50\*

### STEAK DU JOUR

Please ask your server for details of tonight's steak & accompaniments Mkt. price

### BISTRO WAGYU (KOBÉ) BURGER

An 8oz. juicy burger crowned with sautéed mushrooms & onions in Maker's Mark, bistro's sweet-spicy mustard, with choice of Cheddar, mozzarella, smoked gouda, gorgonzola or goat cheese, served with choice of sweet potato fries or pommes frites drizzled with truffle oil & Pecorino Romano 18

### PORK TENDERLOIN

Brined to impart extra flavor, sauced with orange chipotle hollandaise served with sweet potato polenta & daily vegetables 24

### DUCK BREAST

Maple Leaf Farm's duck breast pan seared, paired with lingonberry port sauce accompanied by sweet potato polenta & daily vegetables 25

### TURKEY POT PIE

Hidden under golden puff pastry is loads of turkey, mushrooms, potatoes, carrots, leeks, celery & peas all in a velvety white sauce; served with the bistro salad 18

