

## Perfect Pairings

<b>Plain Rice</b> .....	\$6
Steamed basmati rice	
<b>Saffron Rice</b> .....	\$7
<b>Plain Naan</b> .....	\$5
<b>Butter Naan</b> .....	\$5.5
<b>Garlic Naan</b> .....	\$6
<b>Cheese Naan</b> .....	\$6.9
<b>Cheese &amp; Garlic</b> .....	\$6.9
<b>Kashmiri Naan</b> .....	\$7.9
<b>Chicken tikka cheese Naan</b> .....	\$8.9
<b>Raita</b> .....	\$4.9
Cool and refreshing dish made from yogurt, seasoned with homemade spices.	
<b>Mango Chutney</b> .....	\$3.9
Sweet and tangy condiment made from ripe mangoes, sugar, vinegar and a blend of spices.	
<b>Mint Chutney</b> .....	\$3.9
Zest and refreshing condiment crafted from fresh mint leaves, cilantro, green chillies.	
<b>Pappadums</b> .....	\$4.9
<b>Onion Salad</b> .....	\$4.9
<b>Chips</b> .....	\$11.9
Hot fries served with mayo & ketchup.	

## Sweet Conclusions

<b>Gulab Jamun with a twist</b> .....	\$12.9
Gulab Jamun paired with gelato that combines the elements of fire and ice.	
<b>Mango Kulfi</b> .....	\$9.9
Is a creamy, dense and aromatic dessert made with a blend of rich condensed milk, pureed mangoes and a hint of cardamon.	
<b>Pistachio Kulfi</b> .....	\$9.9
Is a luxurious frozen dessert crafted from a rich blend of pure pistachio nuts, condensed milk and a pinch of saffron.	

GFP – GLUTEN FREE POSSIBLE    DFP – DAIRY FREE POSSIBLE

**PLEASE FEEL FREE TO SPEAK TO OUR FRIENDLY STAFF ABOUT YOUR SPECIFIC DIETARY NEEDS AND ALLERGEN SPECIFICATIONS.**



1C Jetty Road Rosebud Victoria 3939

Phone

(03) 7009 7400 - 0451 701 118

Email

[sunny@ohya.com.au](mailto:sunny@ohya.com.au)

[www.ohya.com.au](http://www.ohya.com.au)

## Beginnings

<b>Samosa</b> .....	\$10.9
A crispy, golden pastry filled with delectable blend of spiced potatoes and peas served with zesty tamarind chutney.	
<b>Samosa Chaat</b> .....	\$12.9
A famous street food made with scrambled samosa topped with chaat chutney.	
<b>Papri Chaat</b> .....	\$13.9
Popular Street food of India snack made with crispy fried dough wafers, served with potatoes, yogurt and various house made chutneys.	
<b>Paneer Tikka - (GFP)</b> .....	\$15.9
Succulent paneer cubes marinated in aromatic pesto and grilled to perfection.	
<b>Chicken Tikka - (GFP)</b> .....	\$16.9
Tender chicken pieces marinated in aromatic spices and yogurt.	
<b>Malai Tikka - (GFP)</b> .....	\$16.9
Succulent boneless chicken pieces marinated in luscious mixture of cream, yogurt and a delicate blend of spices.	
<b>Chicken 65 - (GFP)</b> .....	\$17.9
Crispy and spicy bite sized chicken chunks, seasoned with secret blend of spices.	
<b>Chilli Chicken - (GFP)</b> .....	\$17.9
Tender pieces of chicken wok fried to perfection and tossed in a flavourful blend of garlic, ginger and a fiery assortment of bell peppers.	
<b>Amritsari Fish - (GFP)</b> .....	\$17.9
Mouth watering fried fish prepared with hand pounded spices and is a popular street food of Amritsar.	
<b>Calamari &amp; Chips</b> .....	\$16.9
Golden fried rings of calamari, served alongside crispy salted potato chips.	

## Main Attractions

---

### CHICKEN

#### **Butter Chicken - (GFP).....\$19.9**

Chicken cooked in a creamy tomato based gravy, which is enriched with butter, cream and a blend of aromatic spices.

#### **Murg Saag Waala - (GFP).....\$19.9**

Light, fragrant chicken simmered in a flavourful sauce with mustard leaves & spinach.

#### **Chicken Tikka Masala - (GFP) .....\$19.9**

Marinated chicken pieces cooked in a creamy and aromatic tomato based sauce, complimented by the delightful crunch of onions and bell peppers.

#### **Chicken Madras - (GFP/DFP).....\$19.9**

Delectable curry enriched with house blend spices and a hint of coconut cream, making it a must try dish.

### LAMB

#### **Lamb Rogan Josh - (GFP/DFP) .....\$20.9**

Tender lamb slow cooked in a flavourful, aromatic tomato and spice infused sauce.

#### **Lamb Korma - (GFP).....\$20.9**

Tender lamb simmered in a lavish creamy sauce infused with fragrant spices and finely ground nuts.

#### **Lamb Do Pyaza - (GFP/DFP).....\$20.9**

Classic Indian curry dish featuring tender pieces of cooked lamb in rich and flavourful spices.

#### **Lamb Vindaloo - (GFP/DFP) .....\$20.9**

Spicy marinated lamb cooked with vinegar, fresh ginger & spices.

### BEEF

#### **Beef Korma - (GFP/DFP).....\$21.9**

Tender beef simmered in a lavish creamy sauce infused with fragrant spices and finely ground nuts.

#### **Beef Vindaloo - (GFP/DFP).....\$21.9**

Robust zesty gravy with succulent beef simmered in vinegar and fragrant spices.

#### **Beef Jalfrezi - GFP/DFP).....\$21.9**

Succulent pieces of beef wok-fried with a medley of colourful bell peppers, onions and an array of aromatic spices.

### SEAFOOD

#### **Goan Speciality - Fish/Prawn - (GFPDFP)..... \$23.9**

Delicious tangy staple from Goa, cooked with coconut, tamarind and chilies.

### VEGETARIAN

#### **Dal Makani - (GFP/DFP).....\$18.9**

Slow cooked black lentils and kidney beans in a mixture of butter, cream and medley of fragrant spices.

#### **Paneer Makani - (GFP).....\$18.9**

Paneer cubes simmered in a luscious and creamy tomato sauce, enhanced with butter, cream and array of scented spices.

#### **Palak Paneer - (GFP).....\$18.9**

Cubes of paneer with a creamy, vibrant spinach gravy enriched with aromatic spices.

#### **Malai Kofta.....\$18.9**

Delectable deep fried cottage cheese and potato balls served in a mildly spice creamy tomato based gravy.

#### **Cashew Corn Gobhi Masala .....\$18.9**

- (GFP/DFP) A chef's speciality dish showcasing cauliflower cooked with a blend of cashews, corn kernels and an assortment of fragrant spices.

#### **Aloo Gobhi Bikaneri - (GFP/DFP).....\$18.9**

A mild spicy stir fried dish with cauliflower and potatoes deliciously blended with masalas.

#### **Mix Vegetables - (GFP/DFP).....\$18.9**

Assorted seasonal vegetables prepared with freshly ground spices.

## Oh Ya Biryani's

---

#### **Chicken Biryani - (GFP/DFP)..... \$22.9**

Sweet scented basmati rice cooked with marinated chicken and zestful combination of spices in a one pot dish.

#### **Kashmiri Lamb Biryan - (GFP/DFP)..... \$23.9**

Sweet scented basmati rice cooked with marinated lamb and zestful combination of spices in a one pot dish served with some biryani chutney.

#### **Vegetable Biryani - (GFP/DFP).....\$21.9**

Sweet scented basmati rice in an assortment of fresh vegetables infused with fragrant herbs and spices in a flavourful one pot meal.