

## Main Attractions

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### CHICKEN

**\*Butter Chicken - (GFO) .....\$21.9**

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

**Murg Saag Waala - (GFO).....\$21.9**

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

**\*Chicken Tikka Masala - (GFO) .....\$21.9**

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

**Chicken Madras - (GFO/DFO) .....\$21.9**

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

### BEEF

**\*Beef Korma - (GFO/DFO).....\$22.9**

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

**\*Beef Vindaloo - (GFO/DFO).....\$22.9**

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

**Beef Jalfrezi - GFO/DFO).....\$22.9**

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

### LAMB

**\*Lamb Korma - (GFO) .....\$23.9**

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

**\*Lamb Rogan Josh - (GFO/DFO) .....\$23.9**

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

**Lamb Do Pyaza - (GFO/DFO) .....\$23.9**

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

**Lamb Vindaloo - (GFO/DFO).....\$23.9**

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

### SEAFOOD

**Goan Speciality - Fish/Prawn - (GFO/DFO)..\$24.9**

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

### VEGETARIAN

**\*Dal Makani - (GFO/DFO).....\$19.9**

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

**\*Paneer Makani - (GFO).....\$19.9**

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

**Palak Paneer - (GFO) .....\$20.9**

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

**\*Malai Kofta.....\$19.9**

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

**Cashew Corn Gobhi Masala .....\$20.9**

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

**Aloo Gobhi Bikaneri - (GFO/DFO) .....\$19.9**

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

**Punjabi Chole .....\$19.9**

Prepared in a richly flavoured gravy infused with a blend of homemade spices, boasting a medium level of spiciness. This renowned dish hails from northern regions of India.

**Mix Vegetables - (GFO/DFO).....\$19.9**

Assorted seasonal vegetables prepared with freshly ground spices.

## Oh Ya Biryani's

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**Vegetable Biryani - (GFO/DFO).....\$23.9**

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

**Chicken Biryani - (GFO/DFO).....\$24.9**

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

**Kashmiri Lamb Biryani - (GFO/DFO) .....\$25.9**

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

## Perfect Pairings

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**Plain Rice .....\$6**

Steamed basmati rice

**Saffron Rice .....\$7**

**\*Plain Naan.....\$5**

**\*Butter Naan.....\$5.5**

**\*Garlic Naan.....\$6**

**Cheese Naan.....\$6.9**

**Cheese & Garlic.....\$7.9**

**Kashmiri Naan.....\$7.9**

**Chicken tikka cheese Naan.....\$8.9**

## Perfect Pairings cont

<b>Raita</b> .....	\$4.9
Cool and refreshing dish made from yogurt, seasoned with homemade spices.	
<b>Mango Chutney</b> .....	\$4.9
Sweet and tangy condiment made from ripe mangoes, sugar, vinegar and a blend of spices.	
<b>Mint Chutney</b> .....	\$4.9
Zest and refreshing condiment crafted from fresh mint leaves, cilantro, green chillies.	
<b>Mixed Pickles</b> .....	\$4.9
<b>Pappadums</b> .....	\$5.9
<b>Onion Salad</b> .....	\$5.9
<b>Chips</b> .....	\$11.9
Hot fries served with ketchup.	

## Sweet Conclusions

<b>Gulab Jamun (3 Pieces)</b> .....	\$12.9
Gulab Jamun is a classic Indian dessert made from deep fried dough balls soaked in a fragrant sugar syrup flavored with cardamom and rose water.	
<b>Pistachio Kulfi</b> .....	\$10.9
Is a luxurious frozen dessert crafted from a rich blend of pure pistachio nuts, condensed milk and a pinch of saffron.	
<b>Mango Kulfi</b> .....	\$10.9
Is a creamy, dense and aromatic dessert made with a blend of rich condensed milk, pureed mangoes and a hint of cardamon.	

GFO – GLUTEN FRIENDLY OPTION DFO – DAIRY FRIENDLY OPTION

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

### Family Pack for 2

2 Pieces of Samosa  
1 Non Veg Curry  
1 Veg Curry  
1 Rice & 2 Naan Bread

**\$60**

### Family Pack for 4

4 Pieces of Samosa  
2 Non Veg Curry  
1 Veg Curry  
2 Rice & Naan Bread

**\$110**

\* Curries and Naan can only be selected from dishes on the menu with an asterisk\*



1C Jetty Road Rosebud Victoria 3939  
Phone  
(03) 7009 7400 - 0451 701 118  
Email  
sunny@ohya.com.au

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

## Beginnings

<b>Samosa</b> .....	\$11.9
A crispy, golden pastry filled with delectable blend of spiced potatoes and peas served with zesty tamarind chutney.	
<b>Samosa Chaat</b> .....	\$13.9
A famous street food made with scrambled samosa topped with chaat chutney.	
<b>Papri Chaat</b> .....	\$14.9
Popular Street food of India snack made with crispy fried dough wafers, served with potatoes, yogurt and various house made chutneys.	
<b>Paneer Tikka - (GFO)</b> .....	\$18.9
Succulent paneer cubes marinated in aromatic pesto and grilled to perfection.	
<b>Chilli Paneer - (GFO)</b> .....	\$18.9
Tender pieces of cottage cheese wok fried to perfection and tossed in a flourful blend of garlic, ginger and a fiery assortment of bell peppers.	
<b>Chicken Tikka - (GFO)</b> .....	\$18.9
Tender chicken pieces marinated in aromatic spices and yogurt.	
<b>Malai Tikka - (GFO)</b> .....	\$18.9
Succulent boneless chicken pieces marinated in luscious mixture of cream, yogurt and a delicate blend of spices.	
<b>Chicken 65 - (GFO)</b> .....	\$19.9
Crispy and spicy bite sized chicken chunks, seasoned with secret blend of spices.	
<b>Chilli Chicken - (GFO)</b> .....	\$19.9
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 - (GFO)</b> .....	\$21.9
Mouth watering fried fish prepared with hand pounded spices and is a popular street food of Amritsar.	
<b>Calamari &amp; Chips</b> .....	\$19.9
Golden fried rings of calamari, served alongside crispy salted potato chips.	