

Perfect Pairings cont

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

Sweet Conclusions

Gulab Jamun (3 Pieces)	\$12.9
Gulab Jamun is a classic Indian dessert made from deep fried dough balls soaked in a fragrant sugar syrup flavoured with cardamom and rose water.	
Pistachio Kulfi	\$10.9
Is a luxurious frozen dessert crafted from a rich blend of pure pistachio nuts, condensed milk and a pinch of saffron.	
Mango Kulfi	\$10.9
Is a creamy, dense and aromatic frozen dessert made with a blend of rich condensed milk, pureed mangoes and a hint of cardamom.	
Biscoff Kulfi	\$10.9
It's a fusion dessert that combines the traditional Indian Kulfi (dense, creamy frozen dessert) with the caramelized, spiced biscuit flavour of Lotus Biscoff.	

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

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We're always listening.

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* 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

ohya.com.au



Beginnings

Samosa	\$11.9
A crispy, golden pastry filled with delectable blend of spiced potatoes and peas served with zesty tamarind chutney.	
Samosa Chaat	\$13.9
A famous street food made with scrambled samosa topped with chaat chutney.	
Papri Chaat	\$14.9
Popular Street food of India snack made with crispy fried dough wafers, served with potatoes, yogurt and various house made chutneys.	
Paneer Tikka - (GFO)	\$18.9
Succulent paneer cubes marinated in aromatic pesto and grilled to perfection.	
Chilli Paneer - (GFO)	\$18.9
Tender pieces of cottage cheese wok fried to perfection and tossed in a flavourful blend of garlic, ginger and a fiery assortment of bell peppers.	
Chicken Tikka - (GFO)	\$18.9
Tender chicken pieces marinated in aromatic spices and yogurt.	
Malai Tikka - (GFO)	\$18.9
Succulent boneless chicken pieces marinated in luscious mixture of cream, yogurt and a delicate blend of spices.	
Chicken 65 - (GFO)	\$19.9
Crispy and spicy bite sized chicken chunks, seasoned with secret blend of spices.	
Chilli Chicken - (GFO)	\$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.	
Amritsari Fish - (GFO)	\$21.9
Mouth watering fried fish prepared with hand pounded spices and is a popular street food of Amritsar.	
Calamari & Chips	\$19.9
Golden fried rings of calamari, served alongside crispy salted potato chips.	
Oh Ya Non-Veg Platter for two (2)	\$30.9
Two pieces of Chicken Tikka, two pieces of Malai Tikka, Chilli Chicken and two pieces of Fish Amritsari.	

Main Attractions

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.

GOAT

Bihari Bakra - (GFO/DFO).....\$25.9

Bis slow cooked goat, marinated in a special spice blend, then seared or grilled to deepen the smoky aroma.

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 - (GFO/DFO)...\$20.9

A chef's specialty 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.

Dilli - Style Aloo Baingan - (GFO).....\$19.9

Tender potatoes and succulent eggplant simmered in a traditional onion-tomato masala, gently spiced with cumin, tumeric and garam masala.

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

Vegetable Biryani - (GFO/DFO).....\$24.9

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).....\$25.9

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

Kashmiri Lamb Biryani - (GFO/DFO).....\$26.9

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

Plain Rice\$6

Steamed basmati rice

Saffron Rice\$7

*Plain Naan.....\$5

*Butter Naan.....\$5.5

*Garlic Naan.....\$6

Kalonji Naan\$6

Cheese Naan.....\$7.9

Potato Kulcha.....\$8.9

Cheese & Garlic.....\$8.9

Kashmiri Naan.....\$8.9

Chicken Tikka Cheese Naan\$9.9