

## 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.                                                          |        |
| <b>Chicken Nuggets with Chips</b> .....                                                 | \$18.9 |

## 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 flavoured 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 frozen dessert made with a blend of rich condensed milk, pureed mangoes and a hint of cardamom.                                |        |
| <b>Biscoff Kulfi</b> .....                                                                                                                                     | \$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

*Due to the nature of our kitchen, we cannot guarantee that our food is completely free from cross-contamination.*

*If you have any specific dietary requirements or food allergies, please speak to a member of our team before placing your order so we can assist you accordingly.*

### Family Pack for 2

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

**\$70**

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We're always listening.

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### Family Pack for 4

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

**\$120**

Our sister restaurant in Bali....



Shop 1, JWS 66, Jl. Arjuna, Seminyak, Kec. Kuta, Kabupaten Badung, Bali 80361, Indonesia

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



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## Beginnings

|                                                                                                                                                    |        |
|----------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>Samosa</b> .....                                                                                                                                | \$12.9 |
| A crispy, golden pastry filled with delectable blend of spiced potatoes and peas served with zesty tamarind chutney.                               |        |
| <b>Samosa Chaat</b> .....                                                                                                                          | \$14.9 |
| A famous street food made with scrambled samosa topped with chaat chutney.                                                                         |        |
| <b>Papri Chaat</b> .....                                                                                                                           | \$15.9 |
| 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> .....                                                                                                                  | \$19.9 |
| Succulent paneer cubes marinated in aromatic pesto and grilled to perfection.                                                                      |        |
| <b>Chilli Paneer - (GFO)</b> .....                                                                                                                 | \$19.9 |
| 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. |        |
| <b>Chicken Tikka - (GFO)</b> .....                                                                                                                 | \$19.9 |
| Tender chicken pieces marinated in aromatic spices and yogurt.                                                                                     |        |
| <b>Malai Tikka - (GFO)</b> .....                                                                                                                   | \$19.9 |
| Succulent boneless chicken pieces marinated in luscious mixture of cream, yogurt and a delicate blend of spices.                                   |        |
| <b>Chicken 65 - (GFO)</b> .....                                                                                                                    | \$20.9 |
| Crispy and spicy bite sized chicken chunks, seasoned with secret blend of spices.                                                                  |        |
| <b>Chilli Chicken - (GFO)</b> .....                                                                                                                | \$20.9 |
| 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> .....                                                                                                                | \$22.9 |
| Mouth watering fried fish prepared with hand pounded spices and is a popular street food of Amritsar.                                              |        |
| <b>Calamari &amp; Chips</b> .....                                                                                                                  | \$20.9 |
| Golden fried rings of calamari, served alongside crispy salted potato chips.                                                                       |        |
| <b>Oh Ya Non-Veg Platter for two (2)</b> .....                                                                                                     | \$32.9 |
| Two pieces of Chicken Tikka, two pieces of Malai Tikka, Chilli Chicken and two pieces of Fish Amritsari.                                           |        |

## Main Attractions

### CHICKEN

#### \*Butter Chicken - (GFO) ..... \$23.9

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

#### Murg Saag Waala - (GFO)..... \$22.9

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

#### \*Chicken Tikka Masala - (GFO) ..... \$22.9

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) ..... \$22.9

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

#### Kali Mirch Chicken - (GFO/DFO)..... \$23.9

Tender chicken simmered in a creamy yogurt gravy with a bold kick of cracked black pepper.

### BEEF

#### \*Beef Korma - (GFO/DFO)..... \$23.9

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

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

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

#### Beef Jalfrezi - GFO/DFO)..... \$24.9

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

### LAMB

#### \*Lamb Korma - (GFO) ..... \$26.9

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

#### \*Lamb Rogan Josh - (GFO/DFO) ..... \$26.9

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

#### Lamb Do Pyaza - (GFO/DFO) ..... \$25.9

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

#### Lamb Vindaloo - (GFO/DFO)..... \$25.9

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

### GOAT

#### Bihari Bakra - (GFO/DFO)..... \$27.9

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).. \$26.9

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

### VEGETARIAN

#### \*Dal Makani - (GFO/DFO) ..... \$21.9

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

#### \*Paneer Makani - (GFO)..... \$21.9

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

#### Palak Paneer - (GFO) ..... \$22.9

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

#### \*Malai Kofta..... \$21.9

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

#### Cashew Corn Gobhi Masala - (GFO/DFO).... \$22.9

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) ..... \$21.9

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

#### Dilli - Style Aloo Baingan - (GFO)..... \$21.9

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

#### Punjabi Chole ..... \$21.9

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)..... \$21.9

Assorted seasonal vegetables prepared with freshly ground spices.

## OH YA Biryani's

#### Vegetable Biryani - (GFO/DFO)..... \$25.9

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)..... \$26.9

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

#### Kashmiri Lamb Biryani - (GFO/DFO)..... \$27.9

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