HERITAGE INDIAN RESTAURANT...

OSU,ACCRA,CALL: 0302785252,0243255705.

Bringing you authentic North Indian Cuisine .

We have kept most of our dishes mildly spiced but if you were to like more please request for it,

All prices exclude Vat, NHIL, GHANA TOURIST BOARD & Service Tax

NON- VEGETARIAN	GHC
FISH AMRITSARI	27.00
(Fish marinated and crisply batter fried)	
MUTTON SEEKH KEBAB ROLL	27.00
(Seekh kebab wrap)	
MEAT SAMOSA	20.50
(Minced lamb pastry)	
CHICKEN KATHI ROLL	20.50
(Chicken sautéed in a mild sauce and wrapped in a light bread)	
VEGETARIAN	
MIXED VEG PLATTER	22.00
(An assortment of vegetarian starters)	
CASHEWNUT CHAT	19.50
(whole cashwenut mix with chopped onion and tomato)	
PANEER AMRITSARI	17.00
(Cottage cheese marinated and batter fried)	
MIX VEG PAKODA	17.00
(Fresh vegetables marinated and battered fried	
VEGETABLE PUNJABI SAMOSA	14.50
(Pastry stuffed with vegetables)	
HARA BARA KEBAB	14.50
(Green Vegetables and potato pattice)	
PANEER KATHI ROLL	14.50
(Cottage cheese wrap)	



NOBLE HOUSE

OSU	EAST LEGON	KUMASI
0302785151	0302930010	0322035091

GRILLED STARTERS	GHC
PRAWN TIKKA	65.00
(Fresh prawns marinated in aromatic spices, cooked in a clay oven)	
GARLIC CHILLI PRAWN KEBAB	65.00
(Fresh Prawns marinated and cooked with garlic and green chilli)	
TANDOORI LOBSTER	56.00
(Fresh lobster marinated in aromatic spices, cooked in a clay oven)	
FISH TIKKA	26.50
(Boneless marinated fish cooked over charcoal)	
FISH PUDINA KEBAB	26.50
(Bonless Fish marinated with mint and cooked in clay oven)	
ТІКНІ МАСНІ КЕВАВ	26.50
(Boneless fish cooked in hot Indian spices in clay oven)	
FISH GARLIC KEBAB	26.50
(Boneless fish marinated with garlic paste and cooked in Tandoor)	
ADRAKI CHOPS	30.00
(Ginger flavored lamb ribs)	
MUTTON SEEKH KEBAB	28.00
(Juicy minced lamb kebab)	
BOTI KEBAB	26.50
(Prime cuts of lamb marinated in ground spices and char grilled)	

CHICKEN TIKKA	24.00
(Boneless tender chicken chunks marinated in special herbs & grilled)	
CHICKEN SEEKH KEBAB	24.00
(Chicken minced with spices and grilled)	
CHICKEN MALAI KEBAB	24.00
(Chicken cubes marinated in yogurt, ginger, garlic and mild spices)	
CHICKEN GARLIC KEBAB	24.00
(Bonless chicken marinate with garlic and cooked in tandoor)	
CHICKEN HARYALI KEBAB	24.00
(Bonless chicken marinated in mint paste and cooked in tandoor)	
CHICKEN KALIMIRCH KEBAB	24.00
(Bonless chicken marinated in black pepper and cooked in tandoor)	
TANDOORI WINGS	24.00
(Chicken wings marinated & cooked tandoori style)	
TANDOORI CHICKEN	20.50
(Spring chicken made tender in a marination of yogurt, lemon juice & fresh grounded spices)	
TANGRI KEBAB	20.50
(Juicy chicken drumsticks grilled to perfection)	
PANEER TIKKA	24.00
(Cubes of cottage cheese marinated in spices and grilled)	
MIRCHI PANNER TIKKA	24.00
(Cubes of cottage cheese marinated in hot spices and cooked in Tandoor)	
PANEER SASLIK	24.00
(Cubes of cottage cheese cooked with fresh tomato, onion, and capsicum in Tandoor)	
TANDOORI GOBI (On Availability)	20.50
(cauliflower cooked with spices in tandoor)	
TANDOORI CHAAT	20.50
(Seasonal vegetables and fresh fruits marinated and char grilled)	
VEGETABLE SEEKH KEBAB	18.00
(Minced vegetables blended with authentic spices and grilled)	
STUFFED TANDOORI ALOO	18.00
(Potatoes scooped and filled with cheese, mashed potatoes, dry fruits & cooked in a tandoor)	
ALOO MAKHAI SHEEKH	18.00
(Mashed Potato mixed with corn blended with authentic spices and grilled)	

All Prices are Vat, Nhil, Tbl, Service charge exclusive

MAIN DISH NON VEGETARIAN	G
PRAWN KADAI	65
(Fresh prawns in a blend of aromatic spices)	
LOBSTER MASALA	50
(Fresh lobster in a blend of aromatic spices)	
FISH CURRY	20
(Cubes of fish in curry)	
FISH MASALA	20
(Boneless fish with Indian spices)	
SHRIMP CURRY	30
(Shrimps cooked in a mildly spicy curry)	
SHRIMP KADAI	30
(Shrimps tossed in a thick gravy)	
BALTI MUTTON (Yakhani)	34
(Lamb prepared in yogurt and mild spices)	
KHEEMA MATAR	34
(Minced meat cooked with Grean Peas)	
MUTTON MAKHANI	34
(Marinated mutton in gravy of tomatoes, laced with cream)	
ALOO GOSHT	34
(Marinated mutton with bone cooked with cubes of potatoes in hot spices)	
MUTTON RARA MASALA	30
(Bonless mutton traditionally prepared with minced mutton)	
MUTTON ROGAN JOSH	30
(Tender lamb chunks cooked in flavored stock)	
BHUNA GOSHT	30
(Bone less lamb cooked in thick onion tomato gravy)	
SAAG MEAT	30
(Lamb tossed with spinach)	
MUTTON CHARMINAR	30
(Mutton cooked in Hydrabadi spices)	
METHI MAACH	30
(Delectable combination of fish and fenugreek leaves)	
BRAIN MASALA	30
(Lamb brain tossed in condiments)	
CHICKEN MAKHANWALLA (Butter Chicken)	30
(Marinated chicken in gravy of tomatoes, laced with cream)	

CHICKEN TIKKA MASALA	30.50 20 50
	30.50
Boneless chicken in an almond gravy flavored with black pepper)	00 50
	30.50
(A home style preparation of chicken)	00 50
	30.50
(Prime cuts of chicken cooked with pickled spices)	
CHICKEN CHARMINAR	30.50
(Chicken cooked in Hydrabadi spices)	
	30.50
(Chicken cooked in a very mild sauce of cashewnut and cream)	
KADAI CHICKEN	30.50
(Chicken prepared with authentic north indian spices in a kadai)	
DUM KA MURG	30.50
(Chicken with bone cooked with mild spices)	
PALAK CHICKEN	30.50
(chicken tossed with spinach)	
MURGH KALIMIRCH	30.50
(chicken cooked with black pepper and hot spices)	
SUKHA CHICKEN	30.50
	30.50
SUKHA CHICKEN (chicken sauted with hot Indian spices)	30.50 GHC
SUKHA CHICKEN (chicken sauted with hot Indian spices) VEGETARIAN	GHC
SUKHA CHICKEN (chicken sauted with hot Indian spices) VEGETARIAN MATAR PANEER	
SUKHA CHICKEN (chicken sauted with hot Indian spices) VEGETARIAN MATAR PANEER (Cottage cheese cooked with green peas)	GHC 24.00
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SUKHA CHICKEN (chicken sauted with hot Indian spices) VEGETARIAN MATAR PANEER (Cottage cheese cooked with green peas) KADAI PANEER (Cottage cheese tossed in a gravy of capsicum, tomato & green chilies)	GHC 24.00 24.00
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	24.00
(Vegetables dumplings cooked in a creamy sauce)	
KAJU CURRY	24.00
(Whole Cashew cooked with mild spices)	
VEG KOFTA CURRY	24.00
(Vegetables dumplings cooked in a hot curry sauce)	
PUDHINA GOBI	24.00
(Fresh florets of cauliflower mildly spiced and flavored with fresh mint)	
NAVRATAN KORMA	24.00
(Garden fresh vegetables cooked in a surprising range of spices)	
MUSHROOM MAKAI MUTTER	24.00
(Mushrooms and green peas tossed with corn in a mildly spiced gravy)	
MUSHROOM DO PAYAZA	24.00
(Mushroom and onion tossed together)	
KALI MA DI DAL(Dal Makhani)	22.00
(The ever popular dal made with an emulsion of lentils)	
DAL FRY (TADKA DAL)	22.00
(Yellow lentils cooked together with a special tempering)	
CHANNA PINDI	22.00
(A Punjab speciality made with chick peas)	
MASALA BHINDI	20.50
(Lady fingers cooked with condiments)(On availability)	
KHATTEY MITHEY BAINGAN	20.50
(Egg plant cooked in a sweet & sour sauce)	
JEERA ALOO	20.50
(Dry potatoes cooked till they are crisp)	
KADAI VEGETABLES	20.50
(Mixed vegetables cooked in a kadai)	
SAAG/ GOBI /MATAR ALOO	20.50
(potatoes prepared with spinach/cauliflower/Green peas)	
DUM ALOO KASHMIRI	20.50
(Stuffed potatoes flavored to perfection and cooked in gravy)	
METHI MALAI MUTTER	20.50
(Fresh fenugreek and green peas cooked in cream sauce)	
DUM ALOO PUNJABI	20.50
(Stuffed potatoes flavored to perfection and cooked in hot curry sauce)	
ACHRI ALOO	20.50
(Cubes of potatoes cooked with pickled spices)	

BREADS	GHC
KHEEMA NAAN	11.50
PESAWARI NAAN	10.50
ASSORTED BABY BREAD	9.00
BUTTER / CHEESE / GARLIC NAAN	8.00
PUDHINA PARATHA	8.00
LACHA PARATHA	8.00
ALOO / ONION / PANEER KULCHA	8.00
NAAN	6.00
TANDOORI ROTI	6.00
ROMALI ROTI	6.00
RICE	
SHRIMPS BIRIYANI	34.50
(Rice and shrimps cooked traditionally)	
MUTTON BIRIYANI	32.00
(Tradition Hyderabadi biryani made with Lamb & basmati rice)	
CHICKEN BIRYANI	32.00
(A subtle blend of chicken and basmati rice)	
CHELO KEBAB	32.00
(Basmati rice cooked together with chicken malai tikka & served on a sizzler)	
VEG PULAO	17.00
(Fresh vegetables cooked with basmati rice)	
BASMATI EGG RICE	17.00
(Egg tossed with basmati rice)	
PLAIN BASMATI RICE	11.00
(Steamed rice)	
ACCOMPANIMENTS	
SALAD	12.50
ALOO RAITA	10.00
KACHUMBER RAITA	10.00
PLAIN YOGHURT	8.50
MASALA PAPAD	3.50
PAPAD	2.50

DESSERTS

KULFI FALOODA	17.00
(Blend of kulfi with vermicelli with an aromatic essence)	
KULFI	13.50
(A home made ice cream)	
GULAB JAMUN	13.50
(Milk dumplings in a sweet syrup)	
GAJJAR KA HALWA	13.50
(Grated carrots cooked with milk and nuts)	
FRESH FRUIT	13.50
ICE CREAM	8.50