## 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<br>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<br>(chicken sauted with hot Indian spices)   | 30.50<br>GHC                                     |
| SUKHA CHICKEN<br>(chicken sauted with hot Indian spices)<br>VEGETARIAN   | GHC  |
| SUKHA CHICKEN<br>(chicken sauted with hot Indian spices)<br>VEGETARIAN<br>MATAR PANEER   |  |
| SUKHA CHICKEN<br>(chicken sauted with hot Indian spices)<br>VEGETARIAN<br>MATAR PANEER<br>(Cottage cheese cooked with green peas)  | GHC<br>24.00                                     |
| SUKHA CHICKEN<br>(chicken sauted with hot Indian spices)<br>VEGETARIAN<br>MATAR PANEER<br>(Cottage cheese cooked with green peas)<br>KADAI PANEER  | GHC  |
| SUKHA CHICKEN<br>(chicken sauted with hot Indian spices)<br>VEGETARIAN<br>MATAR PANEER<br>(Cottage cheese cooked with green peas)<br>KADAI PANEER<br>(Cottage cheese tossed in a gravy of capsicum, tomato & green chilies)  | GHC<br>24.00<br>24.00                            |
| SUKHA CHICKEN<br>(chicken sauted with hot Indian spices)<br>VEGETARIAN<br>MATAR PANEER<br>(Cottage cheese cooked with green peas)<br>KADAI PANEER  | GHC<br>24.00                                     |
| SUKHA CHICKEN<br>(chicken sauted with hot Indian spices)<br>VEGETARIAN<br>MATAR PANEER<br>(Cottage cheese cooked with green peas)<br>KADAI PANEER<br>(Cottage cheese tossed in a gravy of capsicum, tomato & green chilies)  | GHC<br>24.00<br>24.00                            |
| SUKHA CHICKEN<br>(chicken sauted with hot Indian spices)<br>VEGETARIAN<br>MATAR PANEER<br>(Cottage cheese cooked with green peas)<br>KADAI PANEER<br>(Cottage cheese tossed in a gravy of capsicum, tomato & green chilies)<br>PALAK PANEER  | GHC<br>24.00<br>24.00                            |
| SUKHA CHICKEN<br>(chicken sauted with hot Indian spices)<br>VEGETARIAN<br>MATAR PANEER<br>(Cottage cheese cooked with green peas)<br>KADAI PANEER<br>(Cottage cheese tossed in a gravy of capsicum, tomato & green chilies)<br>PALAK PANEER<br>(Cottage cheese cooked with spinach leaves)   | GHC<br>24.00<br>24.00<br>24.00                   |
| SUKHA CHICKEN<br>(chicken sauted with hot Indian spices)<br><b>VEGETARIAN</b><br>MATAR PANEER<br>(Cottage cheese cooked with green peas)<br>KADAI PANEER<br>(Cottage cheese tossed in a gravy of capsicum, tomato & green chilies)<br>PALAK PANEER<br>(Cottage cheese cooked with spinach leaves)<br>PANEER MAKHANI  | GHC<br>24.00<br>24.00<br>24.00                   |
| SUKHA CHICKEN<br>(chicken sauted with hot Indian spices)<br>VEGETARIAN<br>MATAR PANEER<br>(Cottage cheese cooked with green peas)<br>KADAI PANEER<br>(Cottage cheese tossed in a gravy of capsicum, tomato & green chilies)<br>PALAK PANEER<br>(Cottage cheese cooked with spinach leaves)<br>PANEER MAKHANI<br>(Cottage cheese cubes simmered in tomato gravy)  | GHC<br>24.00<br>24.00<br>24.00<br>24.00          |
| SUKHA CHICKEN<br>(chicken sauted with hot Indian spices)<br>VEGETARIAN<br>MATAR PANEER<br>(Cottage cheese cooked with green peas)<br>KADAI PANEER<br>(Cottage cheese tossed in a gravy of capsicum, tomato & green chilies)<br>PALAK PANEER<br>(Cottage cheese cooked with spinach leaves)<br>PANEER MAKHANI<br>(Cottage cheese cubes simmered in tomato gravy)<br>PANNER PASINDA  | GHC<br>24.00<br>24.00<br>24.00<br>24.00          |
| SUKHA CHICKEN<br>(chicken sauted with hot Indian spices)<br>VEGETARIAN<br>MATAR PANEER<br>(Cottage cheese cooked with green peas)<br>KADAI PANEER<br>(Cottage cheese tossed in a gravy of capsicum, tomato & green chilies)<br>PALAK PANEER<br>(Cottage cheese cooked with spinach leaves)<br>PANEER MAKHANI<br>(Cottage cheese cubes simmered in tomato gravy)<br>PANNER PASINDA<br>( Cottage cheese cubes cooked with mild spices)   | GHC<br>24.00<br>24.00<br>24.00<br>24.00<br>24.00 |
| SUKHA CHICKEN<br>(chicken sauted with hot Indian spices)<br>VEGETARIAN<br>MATAR PANEER<br>(Cottage cheese cooked with green peas)<br>KADAI PANEER<br>(Cottage cheese tossed in a gravy of capsicum, tomato & green chilies)<br>PALAK PANEER<br>(Cottage cheese cooked with spinach leaves)<br>PANEER MAKHANI<br>(Cottage cheese cubes simmered in tomato gravy)<br>PANNER PASINDA<br>( Cottage cheese cubes cooked with mild spices)<br>PANNER KALIMIRCH   | GHC<br>24.00<br>24.00<br>24.00<br>24.00<br>24.00 |
| SUKHA CHICKEN<br>(chicken sauted with hot Indian spices)<br><b>VECETARIAN</b><br>MATAR PANEER<br>(Cottage cheese cooked with green peas)<br>KADAI PANEER<br>(Cottage cheese tossed in a gravy of capsicum, tomato & green chilies)<br>PALAK PANEER<br>(Cottage cheese cooked with spinach leaves)<br>PANEER MAKHANI<br>(Cottage cheese cubes simmered in tomato gravy)<br>PANNER PASINDA<br>( Cottage cheese cubes socked with mild spices)<br>PANNER KALIMIRCH<br>( Cottage cheese cubes cooked with black pepper and spices) | GHC<br>24.00<br>24.00<br>24.00<br>24.00<br>24.00 |

|   | 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  |