

HERITAGE

RESTAURANT & BAR



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To our cherished guests,

We would like to take this opportunity to thank you for dining with us at Heritage. We assure you that our team will do all we can to make sure you have an enjoyable experience.

Please feel free to ask for recommendations, and try out our newly introduced cocktails, mocktails, and energy boosters.

In the food menu, you have the option of North Indian, South Indian and also the option to experience some of India's most famous street foods, and desserts.

Finally, we truly appreciate feedback from our guests to help us further enhance the overall guest experience.

Thank you once again, and have a great meal. Below is my personal phone number in case you would like to get in touch directly.

*Sincerely,
Abhishek
(0540357326)
Restaurant Manager*



Paneer Kathi Roll



Chicken Tikka



Chana Batura Tacos



Bhadi Tadka



Assorted Breads



Fish Tikka



Bhalla Paapdi Chaat



Mutton Roast Chops

VEG STARTERS

Veg Platter | 65

An assortment of your favourite veg starters on one plate. **Aloo Corn, Dahi Kebab, Paneer Shashlik, Khumb Kali Mirch, Veg Seekh, and Potlis.**

Hindustani Spring Roll | 35

An Indian-style prepared spring roll (veg, chicken, or lamb)

Hara Bhara Kebab | 35

Fried patties made with spinach and potatoes.

Aloo Corn Tikki | 40

A potato corn fried patty, prepared with chopped chilli.

Tandoori Aloo | 45

Charcoal grilled potato, with cottage cheese and cashew nuts.

Veg Seekh Kebab | 40

Charcoal grilled seasonal vegetables and spices.

Stuffed Cheese Tikka | 40

Fried patties prepared with melted mozzarella cheese.

Stuffed Veg Seekh Kebab | 45

A stuffed kebab, with cheese and chilli.

Dahi ke Kebab | 50

Yogurt kebab with chickpea flour and bread crumbs.

Samosa | 35

Deep fried pastry stuffed with your choice of filling (veg, non-veg or cheese). A very famous household snack.

Potlis | 40

Deep fried miniature pastries stuffed with your choice of filling (veg or non-veg).

Mixed Vegetable Pakora | 45

Flavourful, crispy-fried seasonal vegetables.

Khumb Kali Mirch | 65

Grilled mushroom stuffed with black pepper and cottage cheese.

Paneer Tikka | 65

Grilled cottage cheese, marinated in yoghurt and spices.

Paneer Amritsari | 65

Fried cottage cheese, prepared with chickpea flour and spices.

Mirchi Paneer Tikka | 65

Classic paneer tikka with a green chilli twist for spicy lovers.

Pudina Kaju Kebab | 65

A traditional kebab made from cottage cheese, potato, and mint.

Paneer Shashlik | 70

Classic paneer tikka marinated in green pepper and tomato.

NON-VEG STARTERS

Non-Veg Platter | 100

An assortment of your favourite non-veg starters on one platter. **Sharabi Jingha, Tandoori Wings, Chicken Malai, Mutton Raost Chop, Fish Amritsari.**

Chicken Tikka | 60

Marinated with a choice of: Classic, Garlic, Methi or Malai.

Chicken Seekh Kebab | 60

Tandoor grilled chicken, marinated with a blend of spices.

Tandoori Chicken | 60

Tandoor roasted chicken with bone, marinated in spices.

Murgh Ka Sula | 60

Spicy grilled chicken marinated with brown onion and chilli paste.

Sarson Ka Tikka | 60

Marinated chicken with mustard and green chillies.

Hindustani Chicken Wings | 60

Marinated with yogurt, spices and a signature paste.

Mutton Seekh Kebab | 70

Charcoal grilled minced mutton, onion and a blend of spices.

Bhadi Tadka | 70

Tandoor grilled boneless lamb in a dry brown sauce.

Boti Kebab | 70

Cubed mutton marinated with papaya paste and spices.

Mutton Roast Chop | 80

Shallow-fry mutton ribs marinated in a red sauce.

Adraki Chops | 80

Tandoor roasted lamb chops infused with cashew nuts and ginger.

Masala Chops | 80

Tandoor roasted lamb chops, in a brown onion sauce and spices.

Galouti Kebab | 80

Extremely soft lamb patties made of minced meat and green papaya.

Squid Masala Fry | 80

Classic preparation of squid with red chillies

Seasonal Fish | 100

Charcoal-grilled seasonal whole fish made with a signature sauce.

Fish Tikka | 70

Charcoal-grilled fish with your choice of flavour: Garlic, Mint, or Chilli).

Fish Amritsari | 70

A special North-Indian fried fish with an assortment of spices.

Tandoori Raan (pre-order) | 270

A very special preparation of a lamb leg with traditional spices. Order a day in advance.

Prawn Tikka | 155

Charcoal grilled prawns marinated with yoghurt and spices.

Garlic Prawn Tikka | 160

Classic prawn tikka marinated with burnt garlic and blend sauce.

Flaming Prawn Tikka | 165

Tandoor grilled fire prawn with spices and some special effects.

Sharabi Jhinga | 165

Classic prawn tikka, marinated with signature house spirits.

Tandoori Lobster | 165

Tandoor-grilled tender lobster, marinated with a blend of flavours.

STREET FOOD

Kathi Roll

Egg coated chapati, rolled with a delicious tikka.

Paneer | 65

Chicken | 65

Mutton | 70

Seekh Kebab Roll

Tandoor roasted protein, rolled in romali roti.

Paneer | 65

Chicken | 65

Mutton | 70

Bhalla Paapdi Chaat | 40

Yogurt-based chaat with lentils and a blend of chutney's.

Chicken Tikka Cigar | 50

Chicken tikka in a cigar form, with a side of butter chicken sauce.

Pani Puri | 25

6 hollow puris, filled with potato, chaat masala and flavoured water. Add 2 shots of Vodka for GHC25.

Chana Bhatara Tacos | 50

Chana masala in a taco served with red chutney and green chutney.

Muthuswamy Chips | 40

South-Indian style thick potato chips with a burst of spices.

Masala Bruschetta | 40

Toasted garlic bread, topped with onion, tomato and chilli.

Kasauli Bun Samosa | 40

Samosa in a bun with fried egg. A delight in India's mountain ranges.

Spinach Hariyali Dip | 60

Spinach dip served with pieces of toasted bread.

BREAD, RICE AND ACCOMPANIMENTS

Roti | 12

Choice of tandoori, missi, butter, or romali.

Paratha | 15

Choice of malabari, lacha or mint.

Kulcha | 20

Choice of paneer, aloo, onion, or mix.

Naan

Choose from the following:

Peshwari | 25

Kheema | 22

Cheese | 18

Garlic | 15

Green Chilli | 15

Butter | 15

Plain | 14

Plain Rice | 25

Get a taste of India's popular aromatic and non-sticky rice.

Jeera Rice | 28

A variation to plain rice, with a fluffy cummin taste.

Biryani

Aromatic fluffy rice cooked together with fragrant spices.

Veg | 50

Chicken | 75

Lamb | 85

Shrimp | 85

Prawn | 110

Accompaniments:

Salad | 30

Plain Raita | 15

Mixed Raita | 18

Plain Papad | 8

Masala Papad | 10

Prices are all-inclusive of vat / nhil / getfund / tbl. Surcharge for takeaway containers.



Masala Dosa



Brain Masala



Dal Makhani



Butter Chicken



Kaju Curry



Kheema Matar



Chicken Andhra 65



Chicken Biryani

VEG MAIN COURSE

Dal Makhani | 60

Whole black lentils cooked with cream for a unique flavour.

Yellow Dal (Tadka or Fry) | 50

Yellow lentils with traditional spices resulting in a delightful treat.

Chana Masala | 55

A regional favourite chickpeas preparation, with signature spices.

Jeera Aloo | 50

Dry potato tossed with cumin seed and cooked spices.

Dum Aloo (Kashmiri or Punjabi) | 50

Potato, with a choice of sweet red sauce, or spicy yellow sauce.

Aachari Aloo | 50

Soft potato, prepared with chopped spices and yogurt.

Saag Matar Aloo | 50

Spinach, green peas and potato with a mildly sweet flavour.

Masala Bhindi | 50

A medium-spicy dish made of okra and assorted spices.

Mixed vegetables | 50

Seasonal vegetables served dry, best had with Indian breads.

Pudhina Gobi | 50

Cauliflower-based, with refreshing mint and spices.

Veg Curry | 50

Combination of vegetables and spices, served with a yellow sauce.

Veg Jalfreazi | 50

Chopped vegetables mixed with a plum sauce.

Khatta Meetha Baingan | 50

A sweet and sour prepared eggplant with yogurt and spices.

Kaju Curry | 60

Cashew nut based, prepared with a creamy white sauce.

Navratan Korma | 65

Cottage cheese with vegetables, pineapple and cashew nuts.

Matar Mushroom Curry | 60

Green peas and mushrooms, cooked with a tomato sauce.

Methi Malai Matar | 60

Fenugreek with green peas, cooked with a signature paste.

Mushroom Makai Matar | 60

Green peas and mushroom, with chopped spices gravy.

Paneer Makhani | 70

A rich, creamy, and buttery tomato sauce. India's most popular.

Kadai Paneer | 70

Prepared with vegetables, tomato gravy and white sauce.

Paneer Tikka Masala | 70

Roasted-tikka cooked with mildly-spiced creamy red sauce.

Palak Paneer | 70

Creamy curry cooked with spinach and spices.

Paneer Butter Masala | 70

Buttery gravy mix with red sauce and white sauce.

Handi Paneer | 70

Spicy gravy mix with red sauce and white sauce.

Paneer Lababdar | 70

Cooked with cream, and presented as a light red sauce.

Paneer Pasanda | 70

Stuffed with minced cottage cheese and green peas.

Angoori Kofta Curry | 70

A traditional curry with cottage cheese, spinach, and potato.

Malai Kofta Curry | 70

Potato and paneer ball served with a creamy gravy.

Methi Paneer | 70

Cooked fenugreek with a signature paste and creamy sauce.

Matar Paneer | 70

Cottage cheese with green peas and served with a red sauce.

NON-VEG MAIN COURSE

Butter Chicken | 75

A rich, creamy, and buttery tomato sauce. India's most popular.

Chicken Musallam | 80

Served with gravy mix and a yellow sauce.

Aachari Chicken | 75

Prepared with signature spices, mustard and yogurt.

Brain Masala | 80

Tender lamb brain cooked with chopped spices - a delicacy.

Methi Fish | 80

A savoury fish prepared with flavourful fenugreek.

Rajasthani Laal Maas | 90

Spicy mutton meat bone curry with yoghurt and chillies.

Mutton Rogan Josh | 80

A popular lamb preparation, with spices, yogurt, and tomato sauce.

Bhuna Ghosht | 80

Tossed lamb in a creamy tomato sauce. Best had with Indian breads.

Mutton Rara | 80

Lamb pieces and minced lamb with spices and a red sauce.

Kheema Matar | 80

Spicy minced lamb, cooked with green peas and spices.

Handi

Spicy gravy with fried egg, spices and a red sauce.

Chicken | 75 **Lamb** | 80

Sheikhpuri

Mushroom gravy mix with a signature sheikh sauce.

Chicken | 75 **Lamb** | 80

Angoori Kofta Curry

Choice of meat prepared with spinach and white sauce.

Chicken | 75 **Lamb** | 80

Balti

Choice of meat prepared with black pepper and white sauce.

Chicken | 75 **Lamb** | 80

For the below sauces, choose your source of protein:

Chicken | 75 Lamb | 80 Squid | 80 Fish | 80
Shrimps | 80 Prawns | 140 Lobster | 140

Tikka Masala

Tandoor tikka curry with creamy red sauce and spices.

Curry

Prepare with spices, red chilli and a yellow sauce.

Kadai

Tomato gravy and white sauce mix, with spices.

Changezi Sauce

Famous Old Delhi royal curry mix with creamy red sauce.

Lababdar

Cooked with cream, and presented as a light red sauce.

Palak

Creamy curry cooked with spinach and spices.

Jalfreazi

Chopped vegetables mixed with a plum sauce.

Punjabi Butter Masala

Buttery gravy mix with tomato sauce and white sauce.

Whiskey Sauce

Spicy gravy mix and Irish Whiskey with red sauce drizzle.

Patiala

Grounded spices mixed with yellow sauce.

Makhani

A rich, creamy, and buttery tomato and cashew nuts sauce.

Charminar

A combination of spicy curry leaves and chopped masala.

Korma

Shredded green chilli and yoghurt mix with brown sauce.

SOUTH INDIAN STARTERS

VEG

Uttapam

Thick pancake made of rice flour and lentils and served with sambar, coconut chutney and tomato dip.

Plain | 30 **Cheese** | 35 **Onion** | 35 **Tomato** | 35 **Mix** | 35

Idli | 25

Soft and fluffy cake made of fermented rice and lentils served with sambar, coconut, and tomato dip.

Dosa

Thin pancake made of rice flour and lentils served with sambar, coconut and tomato dip.

Plain | 30 **Masala** | 35 **Paneer** | 35 **Cheese** | 35 **Sponge** | 35

Tiranga Dosa | 45

Three colour dosa: Szechuan (red), Spices (White), Spinach (green) served with tomato chutney and coconut chutney.

Paneer Andhra 65 | 65

Spicy, fried and tossed with curry leaf and shredded coconut.

Sukka Paneer | 65

Spicy tossed with onion, garlic and a signature sauce.

Paneer Patha | 65

Fried cottage cheese with spinach and curry leaf.

Tawa Paneer | 65

Golden tawa-fry mix with mustard and curry leaf.

Paneer Pepper Fry | 65

Fried cottage cheese with mixed pepper and curry leaf.

NON-VEG

Dosa

Thin pancake made of rice flour and lentils served with sambar, coconut and tomato dip.

Egg | 35 **Chicken** | 40

Heritage Special Seasonal Fish | 100

Fried, tawa, or grilled mix with Heritage signature sauce.

Kerala Style Squid | 80

Classic South-Indian squid with ginger and curry leaves.

Andhra 65

Spicy, fried and tossed with curry leaf and shredded coconut.

Chicken | 60 **Lamb** | 70 **Fish** | 70 **Prawns** | 140

Sukka

Spicy tossed with onion, garlic and a signature sauce.

Chicken | 60 **Lamb** | 70 **Fish** | 70 **Prawns** | 140

Patha

Fried protein with spinach, and curry leaf.

Chicken | 60 **Lamb** | 70 **Lobster** | 140 **Fish** | 70 **Prawns** | 140

Tawa

Golden tawa-fry mix with mustard and curry leaf.

Chicken | 60 **Fish** | 70 **Lobster** | 140 **Prawns** | 140

Pepper Fry

Fried protein with mixed pepper, and curry leaf.

Chicken | 60 **Lamb** | 70 **Fish** | 70 **Prawns** | 140

SOUTH INDIAN MAIN COURSE

VEG

Veg Combo South Indian | 65

Choose your own curry, rice and bread.

Rice | 40

South-Indian style prepared rice in your choice of flavour - **Tamarind, coconut, lemon, tomato, and yoghurt.**

Veg Chettinad | 50

Roasted spices with brown sauce. With or without rum.

Veg Malabari Curry | 50

Roasted spices with herb mix, red sauce and brown sauce.

Veg Moilee | 50

Curry mix with spices, signature herbs and red sauce.

Veg Vindaloo Curry | 50

Spicy red chilli paste, turmeric and brown sauce.

NON-VEG

Non-veg Combo South Indian

Choose your own curry, rice and bread.

Chicken | 80 **Lamb** | 85 **Fish** | 85 **Shrimps** | 85 **Prawns** | 145

Chettinad

Roasted spices with brown sauce. With or without rum.

Chicken | 75 **Lamb** | 80 **Prawns** | 140

Malabari Curry

Roasted spices with herb mix, and red & brown sauce.

Chicken | 75 **Lamb** | 80 **Fish** | 80 **Shrimps** | 80 **Prawns** | 140

Moilee

Curry mix with spices, signature herbs and red sauce.

Chicken | 75 **Lamb** | 80 **Fish** | 80 **Shrimps** | 80 **Prawns** | 140

Vindaloo Curry

Spicy red chilli paste, turmeric and brown sauce.

Chicken | 75 **Lamb** | 80 **Fish** | 80 **Shrimps** | 80 **Prawns** | 140

DESSERTS

Ice-Cream | 20

Selection of chocolate, strawberry, or vanilla.

Gajar Ka Halwa | 35

Sweet pudding made with carrot, milk and nuts.

Gulab Jamun | 35

Milk-based solid sweet. One of India's classic roadside desserts.

Chocolate Gulab Jamun | 40

Gulab Jamun filled with oozing, warm chocolate.

Shahi Tukda | 35

Fried bread absorbed in a milk sauce and specially seasoned.

Nutella Romali | 30

A twist to a Nutella crepe, served warm with romali roti.

Sizzling Brownie | 30

Warm, fudge brownie with ice-cream. Add nuts on request.

Phirni | 35

Creamy pudding with broken rice, milk, and nuts.

Fresh Fruit Platter | 35

A mixed platter of seasonal fresh fruits.

Kulfi Falooda | 45

Cold dessert made of rose syrup, milk, and nuts.



Gajar Ka Halwa



Chocolate Gulab Jamun



Phirni



Sizzling Brownie