



A fantastic culinary experience in the heart of Accra ♥

Greetings,

We are delighted you have chosen to dine with us at Heritage today!

Explore the diverse culinary traditions of India and experience something new and delightful each time you return.

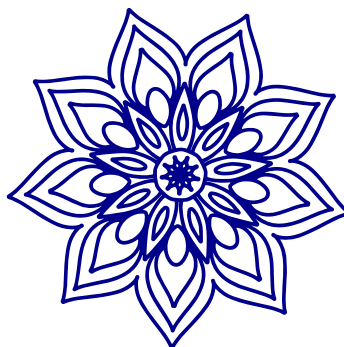
This menu has been carefully curated and adapted over 17 years based on our guests' preferences and valuable feedback.

Our entire team is happy to recommend items, both food, and beverage, based on your individual taste palette.

On this journey, sample our in-house cocktails, treat yourself to Indian streetside specials, and experience the variety that Indian cuisine has to offer.

In case of any queries, we are always at your service!
With love.

The Heritage Family



ALCOHOLIC BEVERAGES

HARD LIQUOR

Gin, Tequila & Rum

Beefeater	40
Saint James Dark Rum	40
Bombay Sapphire/Gordons	40
Olmecca Tequila	40
Bacardi White Rum	40
Hendricks	55
Monkey 47	60

Liqueur

Baileys / Malibu	40
Martini Blanco/Rosso	40
Cointreau / Campari	40
Jager/Kahula/Sambuca	40

Cognac

Hennessy VS	75
Hennessy VSOP	95
Hennessy XO	260

Vodka

Smirnoff	40
Absolut	40
Stolichanya	50
Grey Goose	55
Ciroc	55
Belvedere	55

Whisky

J&B	40
Red Label	40
Jameson	45
Jack Daniel	50
Black Label	50
Glenfiddich 12	85
Chivas 12	55
Glenlivet	75
Glenfiddich 15	120
Chivas 18	120
Gold Label	95
Glenfiddich 18	175
Blue Label	260

BEER

Club Draught Small	40
Smirnoff Ice	40
Club Draught Large	50
Club Large Bottle	50
Guinness	50
Heineken	55
Corona	65

SHOOTERS

Kamakazi	65
Jagerbomb	65
B52	85

WINE & CHAMPAGNE

RED

House Wine by the Glass	75
Four Special (sweet)	300
Frontera Cab Sauv	335
Comte De Bothwell Cab Sauv	360
Condor Peak Merlot	400
Nederburg Cab Sauv	540
Nederburg Pinotage	540
Maison Galicheit	660
Chianti La Cacciatora (Italy)	885
La Mascota Cab Sauv	950

WHITE

House Wine by the Glass	75
Four Special (sweet)	310
Casillero Chardonnay	425
La Cacciatora Pinot Grigio	475
Nederburg Chardonnay	540
Nederburg Sauvignon Blanc	540

ROSÉ

Nederburg Rosé	385
Moura Rosé	450

CHAMPAGNE

Moët Chandon	1600
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WINE SELECTION

NON-ALCOHOLIC BEVERAGES

VIRGIN COCKTAILS

Pina-Colada	95
Mojito	85
Frozen Strawberry	85
Frozen Green Apple	85
Cucumber Virgin	85

NON-ALCOHOLIC

Still Water	45
Sparkling Water	55
Juice Box	95
Juice Box Glass	45
Coke	35
Sprite	35
Fanta	35
Diet Coke	35
Soda	35
Tonic	35
Ginger-Ale	35
Bitter Lemon	35
Red Bull	55
Non-Alcoholic Champagne	195

FRESH JUICE

Fresh Orange Juice	60
Fresh Pineapple Juice	60
Fresh Watermelon Juice	60

LASSI & SHAKES

Sweet Lassi	50
Salted Lassi	50
Mango Lassi	60
Chocolate Shake	65
Mango Shake	70
Avocado Shake	80

TEA

Classic Tea	35
Masala Tea	40

COFFEE

Espresso	40
Café Latte/Iced Latte	50
Café Mocha/Iced Mocha	50
Cappuccino	50
Macchiato	50
Classic Cold Coffee	50
Double Espresso	60

Did you know?

Lassi is the World's First Smoothie. It is the name given to a yoghurt based Indian Drink to cool the effect of hot summers





MANGO LASSI



VIRGIN MOJITO

COCKTAILS

Are you adventuring into some signatures, or sticking to the classics?

Let the bartender know your preferences!

SIGNATURE COCKTAILS

Fruity Whiskey	105
Lemon Juice, Simple Syrup, Water-Melon, Ginger Juice, Pomegranate Juice, Whiskey	
Citrus Rum	105
Carrot Juice, Honey, Orange Juice, Rum	
Bluemint Whiskey	105
Bissap, Mint, Lemon Juice, Simple Syrup, Blueberries, Whiskey	
Blue Lagoon	105
Gin, Triple Sec, Blue Curacao, 2 dashes of bitters	
Cucumber Splash	105
Cucumber Juice, Sweet and Sour, Gin, Apple Juice	
Jager Crack	105
Jager, Café, Sweet and Sour, Red Bull	
Ginify	105
Anise Syrup, Lemon Juice, Pineapple Juice, Mango Juice, Gin	
Beachy Vodka	105
Lemon Juice, Simple Syrup, Cucumber, Coconut Water, Basil Leaves, Vodka	

CLASSIC COCKTAILS

Classic Mojito	105
Classic Bloody Mary	105
Long Island Iced Tea	105
Rum, Gin, Vodka, Triple Sec, Tequila, Lemon Juice, Coke	
Old Fashioned	105
Bourbon Whiskey, Demerera Sugar, Angostura Bitters	
Blueberry Whisky Sour	105
Egg White, Blueberries, Lemon Juice, Angostura Bitters, Simple Syrup, Whiskey	
Margarita	105
Lime Juice, Simple Syrup, Tequila Silver, Salt	
Espresso Martini	105
Espresso Shot, Simple Syrup, Kalhua, Powdered Chocolate, Café Beans, Vodka	

Did you know?

Gin & tonic cocktail was invented by British soldiers in India. They drank quinine tonic to fight malaria, but they added gin to make it drinkable.





MARGARITA



PIÑA COLADA

THE GREAT INDIAN THALI

A Thali is a platter that is made up of several different dishes to create a perfectly balanced meal.

Non-Veg Thali | 335

Plain Papad
Indian Salad
Mixed Raita
Chicken Tikka
Dal Tadka
Butter Chicken
Mutton Rogan Josh
Matar Pulao (Flavored Veg Rice)
Choice of Indian Bread
Gulab Jamun

Veg Thali | 280

Plain Papad
Indian Salad
Mixed Raita
Hara Bhara Kebab
Kadai Vegetables
Dal Tadka
Palak Paneer
Matar Pulao (Flavored Veg Rice)
Choice of Indian Bread
Gulab Jamun

Please note:

- 1) Alterations can be done based on availability & price
- 2) Available on weekdays and some periods on weekends
- 3) Pre-book for guaranteed availability
- 4) Allow 20-25 minutes for preparation

Did you know?

To be precise, the vast Indian cuisine can be broken up into 31 individual cuisines consisting of over 2000 dishes.





NON-VEG THALI COMBO



VEG THALI COMBO

ACCOMPANIMENTS

Get started with the ever-famous papadums, raita, salad and soup options



Chef's Special Salad | 115

Julienne-cut garden vegetables with your choice of protein (chicken tikka, chicken malai tikka, or paneer tikka)

Plain Papad | 20

Roasted or fried thin wafer (papad)

Masala Papad | 35

Papad topped with a tangy and spicy onion tomato mix

Plain Raita | 45

A form of Yogurt

Mixed Raita | 50

Yogurt mixed together with vegetables

Salad | 60

Sliced cucumbers, carrots, tomatoes & onions seasoned with salt, pepper, and lemon

Did you know?

From Kashmir to Kanyakumari, and Gujarat to Bengal, Papad is one thing that unifies the country.





SALAD



MASALA PAPAD

INDIAN STREET FOOD

Kickstart your experience with India's irresistible roadside plates

Pani Puri | 65

Spicy water and sweet chutney together with a filling of boiled potatoes in the puri

Chana Bhatara Tacos | 130

A spicy chickpea curry (chana) that is served with leavened fried bread (bhatura)

Chicken Kathi Roll | 160

Marinated and grilled chicken and vegetables wrapped in a buttery crisp paratha

Veg Samosa | 80

Fried pastry with a savory filling, including spiced potatoes, onions, and peas

Dahi Puri | 95

Crispy shell stuffed with boiled potatoes, onions, tomatoes, yogurt, chutneys, and sev

Sev Puri | 95

Crispy papdi (flat puri) which is loaded with diced potatoes, chickpeas, onions, and various types of chutneys

Samosa Chaat | 100

A mouthwatering chaat made with samosa, chickpea curry, various chutneys, and spices

Lamb Samosa | 130

Fried pastry with a savory filling of lamb

Chicken Tikka Cigars | 135

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

Kaju (Cashew) Chaat Masala | 130

Spiced cashew nut with yogurt and seasonings added to perk up the flavor

Paneer Kathi Roll | 160

Marinated and grilled paneer and vegetables wrapped in a buttery crisp paratha

Classic Chana Bhatara | 170

Combination of spicy white chickpeas and delicious deep-fried bread. Add Bhatara +25

Hosting an event?

Amaze your guests with a live chaat counter.

Did you know?

Traditionally Indian street food such as chaat has now found a place at famous restaurants, parties and weddings the world over.





CHANNA BHATURA TACOS



CHICKEN KATHI ROLL



DAHI PURI

NAVIGATE THE NORTH

Experience the world-famous North Indian cuisine that offer a burst of unique flavours, colours, and aromas

STARTERS (NON-VEG)

❁ Non-Veg Platter | 375

Your favourites on a platter: **Prawn Tikka, Chicken Tikka, Chicken Malai Tikka, Mutton Seekh Kebab & Fish Amritsari**

❁ Chicken Tikka/Garlic Chicken Tikka | 175

Boneless pieces of chicken, marinated in spiced yogurt and cooked on live charcoal. Choice of garlic add-on

❁ Mutton Seekh Kebab | 205

Charcoal-grilled minced lamb, onion, and a blend of spices

❁ Flaming Prawn Tikka | 430

Prawns marinated in spiced yogurt and cooked on live charcoal and flamed live in front of you.

Chicken Malai Tikka | 175

Soft, juicy kababs on skewers that will simply melt in your mouth

Chicken Seekh Kebab | 175

Ground or minced meat, seasoned with warm spices and herbs and shaped into cylinders

Hindustani Chicken Wings | 175

Crispy with tender chicken inside & flavored with Indian spices

Tandoori Chicken | 175

Roasted chicken marinated in yogurt and generously spiced, giving the meat its trademark red colour

Chicken 65 | 175

A tangy mixture of spices, yogurt, and curry leaves, then fried to perfection

Fish Tikka/Garlic Fish Tikka | 220

Boneless pieces of fish, marinated in spiced yogurt and cooked on live charcoal. Choice of garlic add-on.

Fish Amritsari | 220

A popular North Indian appetizer made with fish, gram flour, and spices

Lamb 65 | 205

A tangy mixture of spices, yogurt, and curry leaves, then fried to perfection

Mutton Roast Chop | 280

Shallow-fry mutton ribs marinated in a red sauce

Prawn Tikka | 430

Prawns marinated in spiced yogurt and cooked on live charcoal

Did you know?

India is home to bhot jolokia, one of the hottest chillies in the world. Also called "ghost chilli"





CHICKEN MALAI TIKKA



PRAWNS TIKKA, CHICKEN SEEKH KEBAB, FISH TIKKA

STARTERS (VEG)

Veg Platter | 240

Your favourites on a platter. **Hindustani Spring Roll, Samosa, Hara Bhara Kebab, Paneer Shashlik, and Seekh Kebab**

Paneer Tikka | 160

Grilled cottage cheese, marinated in yogurt and spices

Veg Hindustani Spring Roll | 85

An Indian-style prepared spring roll

Hara Bhara Kebab | 95

Fried patties made with spinach and potatoes

Aloo Corn Tikki | 95

A potato corn fried patty, prepared with chopped chili

Veg Seekh Kebab | 100

Charcoal-grilled seasonal vegetables and spices

Mixed Veg Pakora | 100

Flavourful, crispy-fried seasonal vegetables

Paneer Shashlik | 160

Classic paneer tikka marinated in green pepper and tomato

Pudina Kaju Kebab | 160

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

Did you know?

If you go by three large-scale government surveys, 23%-37% of Indians are estimated to be vegetarian.





HARA BHARA KEBAB



PANEER TIKKA

MAIN COURSE (NON-VEG)

Butter Chicken | 190

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

Mutton (Lamb) Rara | 205

Prepared with classic Indian spices, this dish combines the mutton pieces with the mutton keema

Fiery Prawn Masala | 430

Cooked in a robust tomato onion masala, flavored with red chilies and garlic

Chicken Tikka Masala | 190

Tandoor tikka curry with creamy red sauce and spices

Chicken Changezi Masala | 190

Chicken pieces cooked in a rich and creamy gravy flavoured with a blend of aromatic spices

Chicken Curry | 190

Prepare with spices, red chili, and a yellow sauce

Chicken Korma | 190

Bone-in chicken is cooked with spices, onion paste, yogurt, and nuts

Chicken Handi | 190

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

Chicken Jalfrezi | 190

Chopped vegetables mixed with a plum sauce

Chicken Balti | 190

Prepared with black pepper and white sauce

Mutton (Lamb) Rogan Josh | 205

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

Lamb Curry | 205

Prepare with spices, red chili, and a yellow sauce

Lamb Balti | 205

Prepared with black pepper and white sauce

Methi Fish Masala | 245

A rich, aromatic gravy infused with fenugreek leaves and traditional spices

Fish Tikka Masala | 245

Charcoal-grilled fish tossed in a creamy tomato sauce and spices

Fish Curry | 245

Prepare with Indian spices and a delicious yellow sauce (curry)

Shrimps Masala Curry | 310

Cooked in a onions and tomatoes sauce, along with aromatic spices

Prawn Curry | 430

Prepare with spices, red chili, and a yellow sauce

Did you know?

A cook's reputation is often based on their curry. Incidentally, the word curry is rarely used in India





GARLIC NAAN (LEFT), PANEER MAKHANI (TOP),
MUTTON ROGAN JOSH (MIDDLE), BUTTER CHICKEN (BOTTOM)

MAIN COURSE (VEG)

Dal Tadka | 135

Yellow lentils with traditional spices result in a delightful treat

Dal Makhani | 170

Whole black lentils cooked with cream for a unique flavour

Palak Paneer | 175

Creamy curry cooked with spinach and spices

Chana Masala | 155

Regional favourite chickpeas preparation, with signature spices

Malai Kofta Curry | 155

Potato and paneer ball served with creamy gravy

Dum Aloo Punjabi | 155

A curried dish where baby potatoes are steam cooked with butter and a delicious gravy

Kadai Vegetable | 155

Seasonal vegetables served dry, best had with Indian bread

Veg Kohlapuri | 155

Spicy and flavourful curry made with mixed vegetables, in a rich and aromatic gravy

Mixed Vegetable | 155

Combination of vegetables and spices served with a thick yellow gravy

Saag Matar Aloo | 155

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

Matar Mushroom Masala | 155

Green peas and mushrooms, cooked with onions and a cashew gravy

Masala Bhindi | 155

A medium-spicy dish made of okra and assorted spices

Jeera Aloo | 155

Dry potato tossed with cumin seed and cooked spices

Paneer Makhani | 175

Rich, creamy, and buttery tomato sauce

Paneer Butter Masala | 175

Rich buttery tomato sauce. India's most popular

Paneer Tikka Masala | 175

Roasted tikka cooked with mildly-spiced creamy red sauce

Paneer Toofani Masala | 175

A tangy and creamy tomato gravy infused with aromatic spices

Kadai Paneer | 175

Prepared with vegetables, tomato gravy, and white sauce

Kaju (Cashew) Curry | 190

Cashew nut-based, prepared with a creamy white sauce

Did you know?

There are 60 different ingredients in a typical curry, which vary according to region, tradition and religion.





DAL MAKHANI



PALAK PANEER

BREADS & RICE

INDIAN BREADS

Naan - Oven-baked flatbread • **Roti** - a flatbread made with wheat flour

Paratha - simple dough of flour, salt, oil, and water • **Kulcha** - popular Indian flatbread recipe with stuffing

🌸 Garlic Naan | 40

🌸 Butter Naan | 40

🌸 Double Cheese Naan | 75

Plain Roti | 30

Malabari/Laccha Paratha | 35

Plain Naan | 35

Plain Kulcha | 35

Romali/Missi Roti | 40

Green Chili Naan | 40

Peshwari Naan | 55

Paneer Kulcha | 55

Cheese Naan | 60

Assorted Breads | 65

Cheese Naan w/ Truffle Oil | 85

BASMATI RICE

Plain Basmati Rice | 95

Jeera Basmati Rice | 95

Yellow Basmati Rice | 100

Coconut Basmati Rice | 100

Egg Basmati Rice | 100

Veg Pulao | 100

Did you know?

Naan originated in Tamil Nadu and is one of the oldest baked breads. It was discovered by the people of Mohenjo Daro in the 7th century BC





GARLIC NAAN



PANEER KULCHA

SAVOUR THE SOUTH

Different from the North, South Indian cuisine is generally lighter and revolve around a rice-based diet.

MAIN COURSE

Masala Uttapam | 85

Uttapam stuffed with Indian masala (spices) served w/ sambar and coconut chutney

Masala Dosa | 110

Dosa stuffed with Indian masala (spices) served w/ sambar and coconut chutney

Tiranga Dosa | 135

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

Plain Uttapam | 75

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

Plain Dosa | 105

Thin pancake made of rice flour and lentils (Dosa) served w/ sambar and coconut chutney

Cheese Dosa | 110

Dosa stuffed with cheese served w/ sambar and coconut chutney

Veg Vindaloo Curry | 140

Mixed Vegetables with spicy red chili paste, turmeric, and brown sauce

Chicken Vindaloo Curry | 190

Boneless chicken with spicy red chili paste, turmeric, and brown sauce

Kindly note: Dosa options not available after 7 pm on weekends

BIRYANI

A mix of meat, vegetables, rice, and unique spices that are healthy antioxidants. Served with Raita (flavored yogurt).

Mutton (Lamb) Biryani | 230

Veg Biryani | 185

Chicken Biryani | 220

Shrimps Biryani | 260

Prawn Biryani | 370

Did you know?

It's customary in Indian culture to eat dosa with your hands. You will enjoy it most by tearing it off and dunking small pieces into the sauce.





PLAIN DOSA



MUTTON BIRYANI

MUST-TRY DESSERTS

Desserts form an integral part of Indian culture.
Complete your culinary journey on a sweet note!

Gulab Jamun | 85

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

Kulfi | 105

A traditional Indian ice cream made with slowly simmered whole milk

Ice Cream | 60

Selection of chocolate, strawberry, or vanilla

Gajar Ka Halwa | 65

Sweet pudding made with carrot, milk, and nuts

Sizzling Brownie | 105

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

Kulfi Falooda | 130

A cold dessert made of rose syrup, milk, and nuts

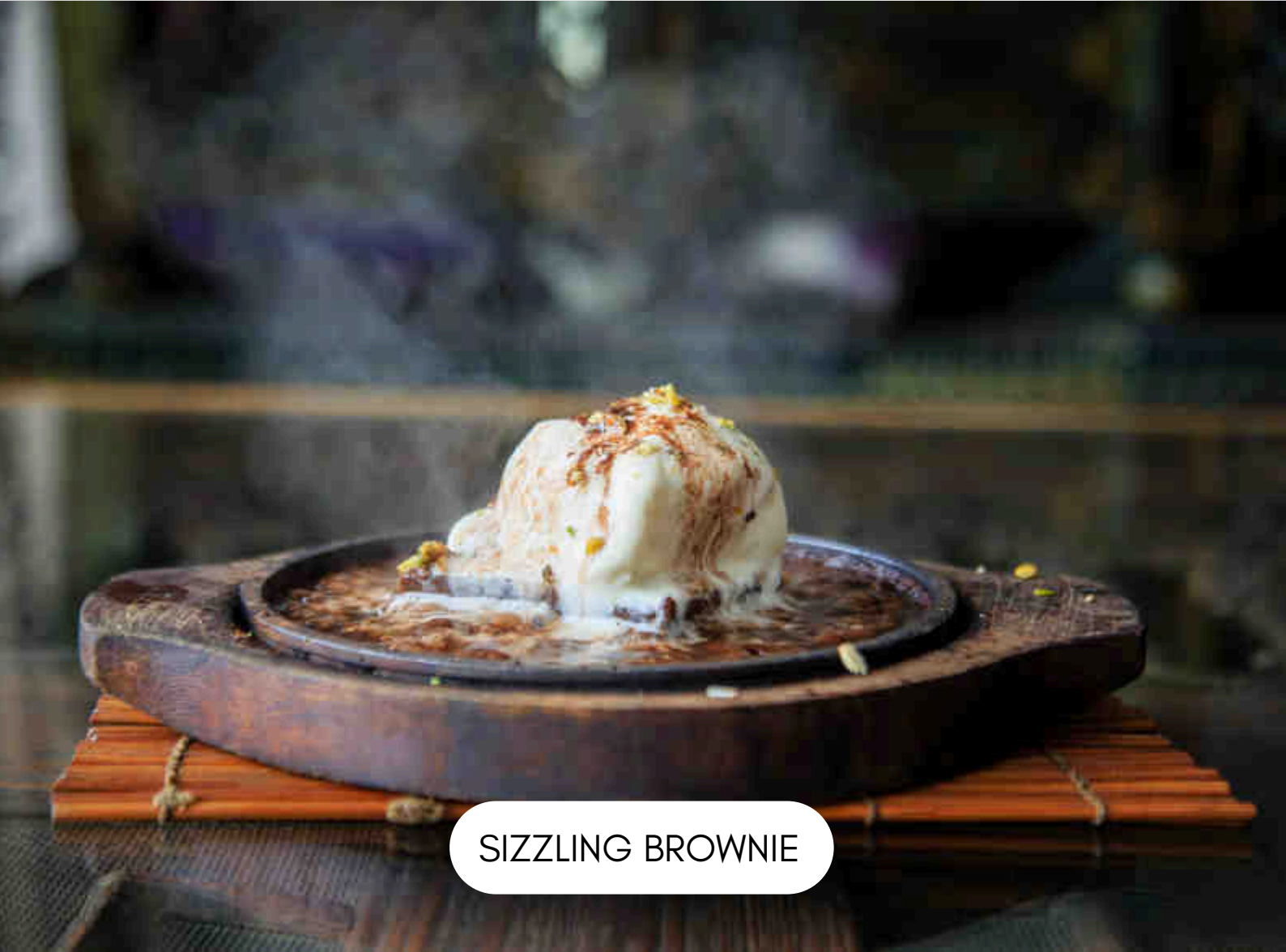
Did you know?

Indian desserts and sweets are often called **Mithais**. There are over 200 Indian desserts enjoyed across the country.





GULAB JAMUN



SIZZLING BROWNIE