



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.

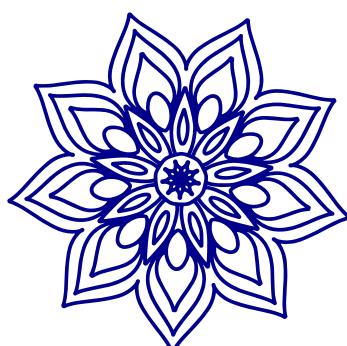
Our entire team is happy to recommend items, both food, and beverage, based on your individual taste palette.

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	30
Saint James Dark Rum	30
Bombay Sapphire/Gordons	30
Olmeca Tequila	30
Bacardi White Rum	30
Hendricks	45
Monkey 47	50

Liqueur

Baileys / Malibu	30
Martini Blanco/Rosso	30
Cointreau / Campari	30
Jager/Kahula/Sambuca	30

Cognac

Hennessy VS	60
Hennessy VSOP	75
Hennessy XO	165

Vodka

Smirnoff	30
Absolut	30
Stolichanya	40
Grey Goose	45
Ciroc	45
Belvedere	45

Whisky

J&B	30
Red Label	30
Jameson	35
Jack Daniel	40
Black Label	40
Glenfiddich 12	45
Chivas 12	45
Glenlivet	55
Glenfiddich 15	65
Chivas 18	70
Gold Label	75
Glenfiddich 18	110
Blue Label	210

BEER

Club Draught Small	30
Smirnoff Ice	30
Club Draught Large	40
Club Large Bottle	40
Guinness	40
Heineken	45
Corona	55

WINE & CHAMPAGNE

RED

House Wine by the Glass	55
Four Special (sweet)	230
Frontera Cab Sauv	230
Comte De Bothwell Cab Sauv	290
Condor Peak Merlot	325
Nederburg Cab Sauv	435
Nederburg Pinotage	435
Maison Galicheit	535
Chianti La Cacciatora (Italy)	715
La Mascota Cab Sauv	770

WHITE

House Wine by the Glass	55
Four Special (sweet)	230
Casillero Chardonnay	345
La Cacciatora Pinot Grigio	385
Nederburg Chardonnay	435
Nederburg Sauvignon Blanc	435

ROSÉ

Nederburg Rosé	315
Moura Rosé	360

CHAMPAGNE

Moët Chandon	1450
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WINE SELECTION



NON-ALCOHOLIC BEVERAGES

VIRGIN COCKTAILS

Pina-Colada	65
Mojito	65
Frozen Strawberry	65
Frozen Green Apple	65
Cucumber Virgin	65

NON-ALCOHOLIC

Still Water	35
Sparkling Water	45
Juice Box	75
Juice Box Glass	35
Coke	25
Sprite	25
Fanta	25
Diet Coke	25
Soda	25
Tonic	25
Ginger-Ale	25
Bitter Lemon	25
Red Bull	45
Non-Alcoholic Champagne	160

FRESH JUICE

Fresh Orange Juice	50
Fresh Pineapple Juice	50
Fresh Watermelon Juice	50

LASSI

Sweet Lassi	40
Salted Lassi	40
Mango Lassi	50

TEA

Classic Tea	20
Masala Tea	25

COFFEE

Espresso	35
Café Latte/Iced Latte	35
Café Mocha/Iced Mocha	35
Cappuccino	35
Macchiato	35
Classic Cold Coffee	35
Double Espresso	50

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	85
Lemon Juice, Simple Syrup, Water-Melon, Ginger Juice, Pomegranate Juice, Whiskey	
Citrus Rum	85
Carrot Juice, Honey, Orange Juice, Rum	
Bluemint Whiskey	85
Bissap, Mint, Lemon Juice, Simple Syrup, Blueberries, Whiskey	
Blue Lagoon	85
Gin, Triple Sec, Blue Curacao, 2 dashes of bitters	
Cucumber Splash	85
Cucumber Juice, Sweet and Sour, Gin, Apple Juice	
Jager Crack	85
Jager, Café, Sweet and Sour, Red Bull	
Ginify	85
Anise Syrup, Lemon Juice, Pineapple Juice, Mango Juice, Gin	
Beachy Vodka	85
Lemon Juice, Simple Syrup, Cucumber, Coconut Water, Basil Leaves, Vodka	

CLASSIC COCKTAILS

Classic Mojito	85
Classic Bloody Mary	85
Long Island Iced Tea	85
Rum, Gin, Vodka, Triple Sec, Lemon Juice, Coke	
Old Fashioned	85
Bourbon Whiskey, Brown Sugar, Angostura Bitters	
Blueberry Whisky Sour	85
Egg White, Blueberries, Lemon Juice, Angostura Bitters, Simple Syrup, Whiskey	
Margarita	85
Lime Juice, Simple Syrup, Tequila Silver, Salt	
Espresso Martini	85
Espresso Shot, Simple Syrup, Kahlua, 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 | 270

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 | 215

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.





ACCOMPANIMENTS

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



Chef's Special Salad | 95

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

Plain Papad | 15

Roasted or fried thin wafer (papad)

Masala Papad | 25

Papad topped with a tangy and spicy onion tomato mix

Plain Raita | 35

A form of Yogurt

Mixed Raita | 40

Yogurt mixed together with vegetables

Salad | 50

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.





MASALA PAPAD



MIXED RAITA

INDIAN STREET FOOD

Kickstart your experience with India's irresistible roadside plates

✿ Pani Puri | 55

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

✿ Chana Bhatura Tacos | 105

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

✿ Chicken Kathi Roll | 130

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

Veg Samosa | 65

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

Dahi Puri | 75

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

Sev Puri | 75

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

Samosa Chaat | 80

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

Cashew Chaat Masala | 105

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

Lamb Samosa | 105

Fried pastry with a savory filling of lamb

Chicken Tikka Cigars | 110

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

Paneer Kathi Roll | 130

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

Classic Chana Bhatura | 135

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

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 | 295

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

Chicken Tikka/Garlic Chicken Tikka | 130

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

Mutton Seekh Kebab | 155

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

Flaming Prawn Tikka | 350

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

Chicken Malai Tikka | 130

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

Chicken Seekh Kebab | 130

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

Hindustani Chicken Wings | 130

Crispy with tender chicken inside & flavored with Indian spices

Tandoori Chicken | 130

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

Fish Tikka/Garlic Fish Tikka | 145

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

Fish Amritsari | 145

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

Mutton Roast Chop | 185

Shallow-fry mutton ribs marinated in a red sauce

Prawn Tikka | 350

Prawns marinated in spiced yogurt and cooked on live charcoal

Did you know?

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





MUTTON SEEKH KEBAB, CHICKEN TIKKA, HINDUSTANI SPRING ROLL



MUTTON CHOPS

STARTERS (VEG)

✿ Veg Platter | 195

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

✿ Paneer Tikka | 130

Grilled cottage cheese, marinated in yogurt and spices

Hara Bhara Kebab | 75

Fried patties made with spinach and potatoes

Veg Seekh Kebab | 75

Charcoal-grilled seasonal vegetables and spices

Aloo Corn Tikki | 75

A potato corn fried patty, prepared with chopped chili

Veg Hindustani Spring Roll | 75

An Indian-style prepared spring roll

Mixed Veg Pakora | 80

Flavourful, crispy-fried seasonal vegetables

Paneer Shashlik | 130

Classic paneer tikka marinated in green pepper and tomato

Pudina Kaju Kebab | 130

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.





VEG SAMOSA



PANEER TIKKA

MAIN COURSE (NON-VEG)

✿ Butter Chicken | 155

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

✿ Mutton (Lamb) Rara | 170

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

✿ Fiery Prawn Masala | 350

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

Chicken Tikka Masala | 155

Tandoor tikka curry with creamy red sauce and spices

Chicken Curry | 155

Prepare with spices, red chili, and a yellow sauce

Chicken Korma | 155

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

Chicken Handi | 155

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

Chicken Jalfrezi | 155

Chopped vegetables mixed with a plum sauce

Chicken Balti | 155

Prepared with black pepper and white sauce

Mutton (Lamb) Rogan Josh | 170

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

Lamb Curry | 170

Prepare with spices, red chili, and a yellow sauce

Lamb Balti | 170

Prepared with black pepper and white sauce

Shrimps Masala Curry | 250

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

Prawn Curry | 350

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 | 110

Yellow lentils with traditional spices result in a delightful treat

Dal Makhani | 135

Whole black lentils cooked with cream for a unique flavour

Palak Paneer | 140

Creamy curry cooked with spinach and spices

Chana Masala | 125

Regional favourite chickpeas preparation, with signature spices

Malai Kofta Curry | 125

Potato and paneer ball served with creamy gravy

Dum Aloo Punjabi | 125

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

Kaju Curry | 125

Cashew nut-based, prepared with a creamy white sauce

Kadai Vegetable | 125

Seasonal vegetables served dry, best had with Indian bread

Mixed Vegetable | 125

Combination of vegetables and spices served with a thick yellow gravy

Saag Matar Aloo | 125

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

Matar Mushroom Masala | 125

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

Masala Bhindi | 125

A medium-spicy dish made of okra and assorted spices

Jeera Aloo | 125

Dry potato tossed with cumin seed and cooked spices

Paneer Makhani | 140

Rich, creamy, and buttery tomato sauce

Paneer Butter Masala | 140

Rich buttery tomato sauce. India's most popular

Paneer Tikka Masala | 140

Roasted tikka cooked with mildly-spiced creamy red sauce

Kadai Paneer | 140

Prepared with vegetables, tomato gravy, and 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 | 30

✿ Butter Naan | 30

✿ Double Cheese Naan | 60

Plain Roti | 20

Malabari/Laccha Paratha | 25

Plain Naan | 25

Plain Kulcha | 25

Romali/Missi Roti | 30

Green Chili Naan | 30

Peshwari Naan | 45

Paneer Kulcha | 45

Cheese Naan | 50

Assorted Breads | 55

Cheese Naan w/ Truffle Oil | 70

BASMATI RICE

Plain Basmati Rice | 75

Jeera Basmati Rice | 75

Yellow Basmati Rice | 80

Coconut Basmati Rice | 80

Egg Basmati Rice | 80

Veg Pulao | 80

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 & BUTTER NAAN



DOUBLE CHEESE NAAN



SAVOUR THE SOUTH

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

MAIN COURSE

Masala Uttapam | 70

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

Masala Dosa | 90

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

Tiranga Dosa | 110

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

Idli (20-minute preparation time) | 55

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

Plain Uttapam | 60

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

Plain Dosa | 85

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

Cheese Dosa | 90

Dosa stuffed with cheese served w/ sambar and coconut chutney

Veg Vindaloo Curry | 115

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

Chicken Vindaloo Curry | 155

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

Kindly note: Dosa and Idli 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 | 185

Veg Biryani | 150

Chicken Biryani | 175

Shrimps Biryani | 210

Prawn Biryani | 300

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 (RIGHT), IDLI (LEFT),
TIRANAGA DOSA (TOP)



MUTTON BIRYANI

MUST-TRY DESSERTS

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

Gulab Jamun | 70

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

Kulfi | 85

A traditional Indian ice cream made with slowly simmered whole milk

Ice Cream | 50

Selection of chocolate, strawberry, or vanilla

Gajar Ka Halwa | 55

Sweet pudding made with carrot, milk, and nuts

Sizzling Brownie | 85

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

Kulfi Falooda | 105

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

