Menus are subject to seasonal changes and availability. The meat served is Halal.
Dayashankar Sharma

We are Heritage Dulwich, a brand new modern Fine Dining Indian restaurant on Rosendale Road, West Dulwich. We are ready to welcome you to dine safely as soon as restrictions are lifted but in the meantime we are delighted to be able to open our doors for take-away and delivery.

Our Executive Chef Dayashankar Sharma, formerly of Michelin-starred Tamarind and Zaika, puts a contemporary spin on traditionally grounded recipes, passed down through the generations. With over 30 years of culinary experience Chef Dayashankar Sharma has put together a menu with vibrant interesting flavour combinations that celebrate India’s diverse regional recipes and cooking methods.

**Accolades and Awards**

- Best chef at the Asian and Oriental Chef Awards 2020
- Great British Chefs
- Michelin Guide, Michelin Plate 2018, 2019, 2020
- London Curry Awards 2018, 2019
- Asian Curry Awards 2018
- Harden’s
- The Good Food Guide
- Silver – Squaremeal
- British Curry Awards

**Allergens**

(V) Suitable for Vegan
(G) Contain Gluten
(D) Contain Dairy
(N) Contain Nuts

Food cooked in this kitchen which handles nuts, so some traces may be found in your food
<table>
<thead>
<tr>
<th>HERITAGE FOR SHARING</th>
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</thead>
<tbody>
<tr>
<td><strong>HERITAGE RAJPUTANA</strong></td>
</tr>
<tr>
<td>2 people for £42</td>
</tr>
<tr>
<td>Mysore Bonda (V)</td>
</tr>
<tr>
<td>Masala Aloo (V)</td>
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<tr>
<td>Paratha (D)</td>
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<tr>
<td><strong>RAJPUTANA VEGETERIAN</strong></td>
</tr>
<tr>
<td>2 people for £38</td>
</tr>
<tr>
<td>Palak tikki (G)</td>
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<tr>
<td>Broccoli ke Kofta (D)</td>
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<tr>
<td>Paratha (D)</td>
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<tr>
<td><strong>HERITAGE FOR VEGAN</strong></td>
</tr>
<tr>
<td>2 people for £38</td>
</tr>
<tr>
<td>Palak tikki (G)</td>
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<tr>
<td>Bhindi Masala</td>
</tr>
<tr>
<td>Roti</td>
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<tr>
<td><strong>HERITAGE GRILL</strong></td>
</tr>
<tr>
<td>2 people for £42</td>
</tr>
<tr>
<td>Chicken Malai Tikka (D)</td>
</tr>
<tr>
<td>Lamb Chops (D)</td>
</tr>
<tr>
<td>Dal Makhani (D)</td>
</tr>
<tr>
<td>Onion Salad (V)</td>
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<tr>
<td><strong>COASTAL SACK</strong></td>
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<tr>
<td>2 people for £45.95</td>
</tr>
<tr>
<td>Seafood Cake (G)</td>
</tr>
<tr>
<td>Prawn Curry (D)</td>
</tr>
<tr>
<td>Plain Rice</td>
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</tbody>
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### SMALL PLATES

- **Mysore Bonda**  £5.75  V
  Spiced potato dumplings with gram flour
- **Makai & Palak Tikki**  £5.50  G
  Sweet corn & Spinach cake stuffed with golden raisin
- **Seafood Cake**  £7.50  G
  Mustard & coconut flavoured mixed seafood cake
- **Onion Bhajia**  £5.50  V
  Deep fried Spiced potato & onion

### KEBABS & TIKKAS

All Kebabs & Tikkas will be served with Naan

- **Paneer Chutney Tikka**  £14.50  D
  Paneer stuffed with pickle and spices
- **Salmon Methi Kebab**  £16.95  D
  Scottish Salmon fillet, fenugreek leaves, lemongrass & crushed red chillies
- **Tulsi Malai Tikka**  £15.50  D
  Grilled chicken supreme, cream cheese & basil
- **Lucknowi Murgh Kebab**  £15.95  D
  Char-grilled boneless chicken thigh marinated with fresh ginger Chilli & coriander

### MAIN COURSE

All Main course will be served with Steamed Rice

- **Nariyal wala Jhinga**  £16.25
  King prawn with creamy coconut & mustard sauce
- **Murgh Makhani**  £13.95  D
  Smoked chicken supreme cooked in creamy fresh tomato & fenugreek sauce
- **Chutney wala Murgh**  £14.25  D
  Chicken thighs, onion & mint and coriander masala
- **Kashmiri Lamb**  £16.25
  Heritage recipe traditional Lamb curry
- **Kemma Mutter**  £14.75
  Infused Lamb mince with brown onion tomato & nutmeg
- **Paneer Makhan Masala**  £12.50  D
  Indian cottage cheese in melon seed, tomato & Ginger gravy
- **Broccoli ke Kofte**  £12.25  D
  Apricot & Raisin stuffed broccoli dumplings in Roasted tomato gravy

### INDIAN BREADS

- **Tandoori Roti**  £2.95  G
- **Peshawari Naan**  £3.25  G D N
- **Cheese & Chive Naan**  £3.50  G D
- **Naan bread**  £2.95  G D
  (plain, butter or garlic)
- **Paratha**  £3.25  G D

### RICE

- **Kesar wala Pulao Rice**  £3.50  D
- **Basmati Rice**  £2.95  V

### BIRYANI

- **Hydrabadi Ghost Biryani**  £17.95  G D
  Classic -lamb dum gosht biryani with aromatic spices, raita
- **Awadhi Murgh Biryani**  £16.95  G D
  Chicken biryani from Awadh region in India served with raita
- **Zafrani Sabz Biryani**  £15.95  G D
  Vegetable biryani with saffron & aromatic spices, raita

### SIDE DISH

- **Bhindi Masala**  £6.75  V
  Okra with tomato, garlic and tangy onion
- **Healthy Greens**  £6.75  V
  Garlic tempered stem Broccoli, fine beans & Spinach
- **Saag Aloo**  £6.25  D
  Puree tempered Spinach & baby potatoes
- **Masala Aloo**  £6.25  V
  Baby potatoes tempered with cumin, onion & tomato
- **Dal Makhani**  £6.95  D
  Whole black lentils with tomato & fenugreek
- **Tadka Dal**  £6.75  V
  Mixed lentils tempered with ginger, garlic & tomato
- **Tempered Raita**  £2.25  D
  Greek yoghurt, onion, mustard seeds & curry leaves
- **Spicy Onion Salad**  £1.95  V
  Red onion, green chillies, fresh coriander & lemon juice