

# Chef Dayashankar Sharma

At Heritage, inspired by our ancestry and cultural past, Rich and varied traditional cooking is re imagined into modern dining

We pay homage to India's diverse culinary culture and put a contemporary spin on traditionally grounded recipes. Our menu, designed by Chef Patron Dayashankar Sharma features both nostalgic authentic dishes passed down through the generations and unusual foods from lesser known Indian regions and communities, all executed using the finest seasonal produce to ensure a refined and modern fine dining experience in the heart of Dulwich.

### **SMALL PLATES**

# Quinoa Salad £7.75 V

Grilled courgette, sundried tomato and Quinoa drizzled with orange & ginger dressing

# Lotus root and Spinach chaat £7.95 G D

Innovative take on the classic Indian Street food

# Ragda Patties £7.75 GD

Green Banana, Fresh ginger, yellow peas & mix chutney

### Goan Stuffed Fish £8.95 D G N

Shallow fried Tilapia fillet coated in semolina, spices and Pineapple relish

# Samudri Khajana £9.75 D

South Indian fried calamari, prawns and coconut moilee sauce

## Titar Ke Chapli Kebab £10.25 D

Dorset and Wiltshire estates Pheasant mince kebab

## Cheese Timur Tikka £8.75 D

Tandoor grilled chicken thigh, timur, cheese with couscous salad

#### Venison Badal Jaam £10.25 D

Wild Venison steaks, Aubergine with spicy tomato, cheese & yogurt

# G-gluten, D- dairy, N- nut, V-vegan

Food cooked in this kitchen which handles nuts, so some traces may be found in your food but we take every precaution to avoid it happening.

Please speak to your server for allergens information.

Dishes may contain traces of allergens/nuts despite our persistent efforts. Shots may be found in game dishes.

### **KEBABS**

All tandoor & grilled dishes can be shared appetiser or main course

## Grilled oyster broccoli £13.75 D

Crushed spices garlic green cardamom and yoghurt

#### Desi Bharwan Paneer £14.75 D

Paneer stuffed with mango pickle and spices

# Shatkora Jhinga £18.75 D

King prawns marinated with lemon grass & shatkora, grilled in clay oven

#### Sahi Reshmi Kebab £15.75 D

Minced chicken, ginger, green chilli

# Lucknowi Murgh Kebab £15.95 D

Char-grilled boneless chicken thigh marinated with saffron coriander and chilli

### Keralan Grilled Duck £17.75 D

Free range Duck fillets, mustard, black pepper & honey served with tangy plum chutney

## Heritage Lamb Chops £26.95 D

Double bone Welsh Lamb rack marinated in black cardamom & raw papaya

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### MAIN COURSE

#### **SEAFOOD**

### Sorsebata Maach £ 16.25

Sea bass fillet with mustard & poppy seed sauce, stem broccoli

## Nariyal wala Jhinga £16.95

King prawn with creamy coconut & mustard sauce

#### **CHICKEN**

## Murgh Makhani £15.95 D

Smoked chicken thigh cooked in creamy fresh tomato & fenugreek sauce

## Dhaba wala Murgh £15.50 D

Chicken thighs, ground spices and Kashmiri chilli

### Palak Chicken £15.75 D

Boneless Chicken, spinach puree and green chillies

#### **LAMB**

#### Kashmiri Lamb £16.75

Traditional Heritage recipe from Kashmir

### Jangli Maas £16.95

Rajasthani spiced semi dried lamb

#### Ghost Nalli £17.95 D

Braised lamb shank with brown onion, yogurt and Kashmiri Chilli

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#### **BIRYANI:**

## Gosht Dum Biryani £18.25 G D

Classic -lamb dum biryani with aromatic spices, raita

## Hyderabadi Murgh Biryani £17.95 G D

Traditional Chicken biryani from Hyderabad

#### **VEGETERIAN**

## Tempered Vagetables £13.50

Panchporan tempered stem Broccoli, courgettes, butternut squash

## Baingan Kolhapuri £12.95 V

Roasted Aubergine served with spiced kolhapuri masala

### Paneer Aur Mirch Ka salan £13.75 D

Herb marinated cottage cheese in melon seeds & tomato gravy

## Malai Anjeer Ke Kofte £13.50 D

Fig stuffed paneer, Potato dumplings in cardamom flavoured creamy white sauce

#### SIDE DISH

#### Bhindi Masala £7.95

Spiced Okra, tomato, green chilli

## Jeera Aloo £7.25 V

Potatoes tempered cumin, fresh coriander

### Saag Makai £7.25 V

Garlic tempered spinach, sweetcorn, green chilli

#### Dal Makhani £7.95 D

Whole black lentils with tomato & fenugreek

#### Tadka Dal £7.25 V

Mixed lentils tempered with ginger, garlic & tomato

### Cucumber Mint Raita £3.25 D

Greek yoghurt with cucumber, mint

### **RICE**

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

### **INDIAN BREADS**

Tandoori Roti £2.95 G
Peshawari Naan £3.25 GD
Cheese & chilli Naan £3.50 GD
Sundried tomato & Truffle Naan £3.50 GD
Naan bread (plain, butter or garlic) £2.95 GD
Paratha £3.25 GD

# Papadoms & Accompaniments

Poppadom Basket £ 3.25 Pappadoms & chutney selection

Spicy Onion Salad £2.95 Red onion, green chillies, fresh coriander & lemon juice

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