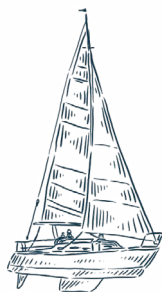
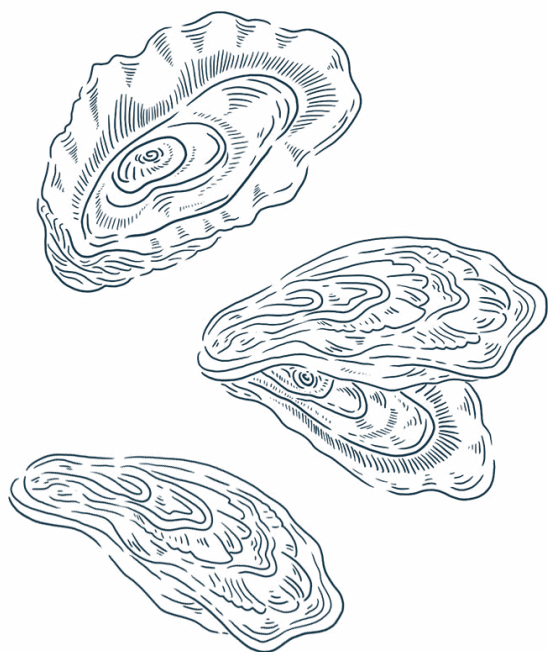


HEIRLOOM



A CULINARY LEGACY, WHERE TRADITION FINDS NEW EXPRESSION

Heirloom finds its values in preserving the rich heritage of culinary tradition, nurturing it with care and dedication to create enduring experiences that linger. Heirloom Restaurant embraces a fresh yet deeply rooted culinary philosophy. In keeping with our name, Heirloom is a tribute to the heritage that defines Cape Town and its people. Our food tells stories of the past, from our team's personal histories to the traditions and landscapes that have shaped South Africa's identity. Drawing inspiration from local flavours, our new menu commemorates our land, the people, and the culinary practices passed down through generations.



STARTERS

Saldanha Bay Oysters

preserved lemon, chili crunch, bonito flake foam
3 oysters - 250
6 oysters - 480
G | L

West Coast Smoked Prawn / 250

lobster jus, dill amazi, yuzu pearls, smoked cracker
L | C | F

Cape Malay Mussels / 220

riata, poppadums, green oil, curry leaf
M | G

Abalobi Sashimi / 220

candied chili, avocado emulsion, lemon zests, grapefruit, tigers milk
F

Cured Franschhoek Trout / 240

citrus fruits, dill aioli, Kalahari saffron cream, parsley oil
F | L

Buffelshoek Venison Carpaccio / 250

biltong dust, textures of mushroom, vetkoek,
wholegrain mustard ice-cream
L | G

Smoked Kroondal Duck Breast Tartar / 230

textures of apple, mustard, micro herbs
Mu

Heirloom Tomato Terrine / 210

house made burrata, balsamic caviar, fynbos crunch,
tomato consommé
V | L

Roasted Carrot Soup / 170

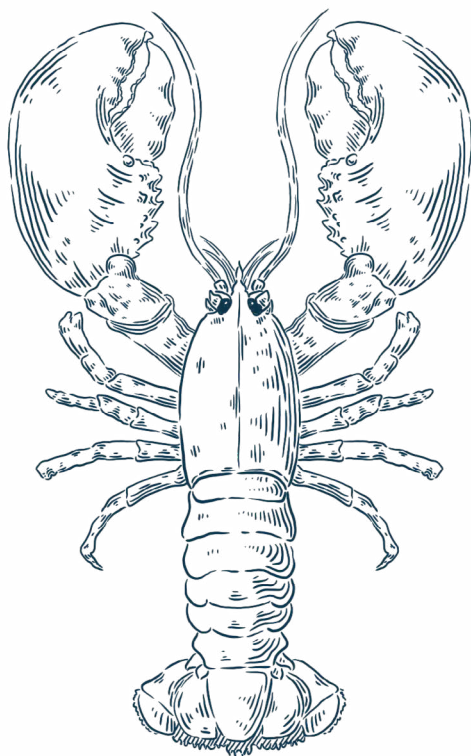
citrus labneh, toasted granola, smoked baby carrots,
cinnamon meringue, carrot foam
Vg | E | N | G



Locally Sourced

C - Crustaceans | Ce - Celery | E - Eggs | F - Fish | G - Gluten | L - Lactose | Lu - Lupin
M - Mollusc | Mu - Mustard | N - Nuts | V - Vegetarian | Vg - Vegan

*At Cape Grace, our menu items may change and could include common allergens. We recommend that you inform your waiter of any special dietary needs, including intolerances and allergies.



MAINS

6 Grilled Tiger Prawns / 495

squid ink pasta, pickled radish, seafood velouté, chimichurri

G | C | L

Mauritian Seabass / 470

spinach crust, charred leek mosaic, mango achar salsa,
curry leaf velouté, fish crackling

add 3 king prawns - 300

G | L | F

East Coast Lobster / 1950

1 kg lobster, biryani rice, hand cut fries, seasonal salad,
house made peri peri, lemon butter, miso beurre blanc

C | L

Flambé Karoo Wagyu Fillet / 1295

200g fillet, bone marrow mash, exotic mushroom, baby onion,
morogo, bordelaise

G | L

Springbok / 450

sous vide loin, braised springbok shank, maize meal,
sauteed sweet corn, baby gems, corn purée, natural jus

L

Karoo Pap & Vleis / 480

lamb rack, boerewors, umfino, chakalaka purée,
rainbow carrots, tomato smoor

L

Cape Malay Chicken Curry / 400

chili oil, paratha, biryani rice, coconut labneh, ribbon carrot salad

G | L



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MAINS

Potato Terrine / 320

stuffed cabbage, horseradish garlic foam, micro herbs
V

Pampoen Cookie / 300

lentils, beetroot purée, coconut labneh, coriander pesto,
baby herb salad
Vg

Mushroom Tortellini / 440

mushroom purée, pickled, Kalahari truffle sauce
G | L

Sides

biryani rice / 60
hand-cut fries / 50
roasted vegetables / 50
baby herb salad / 50
maize meal / 45
morogo / 45

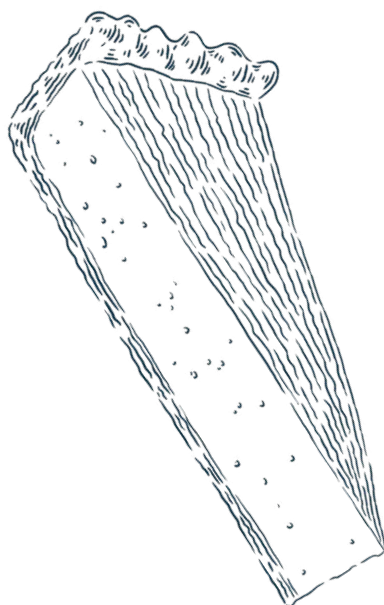
Sauces

chimichurri / 50
miso beurre blanc / 60
saffron cream / 65
bordelaise / 65
truffle sauce / 65
curry leaf velouté / 60



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DESSERTS

Mille Feuille / 140

milk tart

G | L | E

Chocolate Mousse / 150

earl grey crèmeux, olive oil sponge, blood orange sorbet,
cocoa nib tuile

G | L | E

Pavlova / 130

pineapple, lime, star anise

L | E

Amatika Whipped Ganache / 160

chia sponge, honeycomb, oabika ice cream

VG

Cheese Trolley / 295

Karoo sunset, Dalewood Boland, Foxenburg chèvre
goat's cheese, Klein River boerenkaas
sourdough melba, green fig konfyt, fruit chutney

G | L

Dessert Drinks

Dom Pedro / 160

Irish Coffee / 175

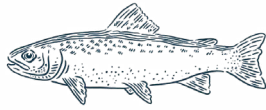
Manhattan / 180

Espresso Martini / 145



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SUSTAINABILITY
AT HEIRLOOM

Fish With A Story

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