



GULTEN FREE MENU

SNACKS

Okra Fries <i>finger licking good lady fingers (gf)</i>	8
Curry Chips <i>w/ butter sauce, melted cheese, onion, coriander & mayo (n,gf)</i>	12

SMALL DISHES

Dahi Kebab <i>mouth melting royal serving. Cream cheese and yogurt patty, apricot, knighted w/ sesame charcoal sauce (n,gf)</i>	18
Nawabi Aloo <i>stuffed potato snacks filled with hung yogurt and cream cheese mash (n,gf)</i>	18
Ghilafi Fish <i>banana leaf wrapped steamed market fish (gf)</i>	20

FROM THE TANDOOR *All our tandoor items are cooked fresh in a coal tandoor

Deccan Prawns <i>south Indian spiced banana prawns charred well on the right edges (gf)</i>	20
Tandoori Chicken <i>juicy on bone; marinated in traditional Indian tandoori spices served w/zesty green salad (gf)</i>	26
Malai Chicken <i>yogurt, cashew paste, cream cheese & black salt topped w/ jhol (n,gf)</i>	22
Lamb Chops <i>charred by the tandoor but juicy inside. Soaked in lime, yogurt and dark spices served w/ masala fries (gf)</i>	28

FROM THE POT

Bang Bang Butter Chicken <i>finger licking good, tangy-sweet creamy curry (n,gf)</i>	25
Bade Miyan Chicken <i>a centurian dish; tandoori roasted pieces simmered in a tangy yogurt based spicy gravy w fried egg (n,gf)</i>	27
Lambada Chicken <i>boneless pieces slow cooked in a richly spiced, traditional nomad style sauce (n,gf)</i>	26
Lamb Pepper Fry <i>tender pieces slow cooked in tangy, spicy south Indian sauce topped with fresh coconut (n,gf)</i>	29
Dry Goat Curry <i>on bone - slow cooked with dark spices in thick onion gravy (n,gf)</i>	27
Chepalu Curry <i>market fish sautéed in a rich, tangy coconut gravy. Star of South India (gf)</i>	28
Daal Makhani <i>simmered over 24 hours for dark, rich, deep flavour (gf)</i>	26
Achari Baingan <i>eggplant tossed in a spicy pickle sauce (gf)</i>	28

BIRYANI

Lamb Biryani <i>meat prepared in stock & yoghurt layered & cooked in dum style w/ saffron flavoured basmati rice (gf)</i>	28
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SIDES

Premium Basmati Rice	4
Zeera Rice	5
Raita	4
Onion Salad	4
Kachumber Salad	7
Mint & Onion Chutney	4
Tamarind Sauce	3
Mixed Pickle / Mango chutney	3

The story of 1947 eatery

Our story begins during the British Raj with Thomas Alter a keen explorer who travelled the depths of India to gather culinary treasures. During his travels, he collected recipes from the bustling streets of Delhi, the bazaars of Hyderabad, the shores of Goa, right through to the melting pot of Bombay.

As India woke up to independence in 1947, Thomas migrated with nothing but his collection of recipes in tow searching for a new adventure and descended to the land of the long white cloud - Aotearoa.

In 2016, during the construction boom of Auckland CBD, three friends discovered a buried notebook in Federal street under a construction site. The pages described an Imperial India like no other as Tom's penned recipes came to life. They knew they had stumbled across a hidden gem.

1947 eatery is a result of Tom's lifelong love of India's exotic flavours, diverse recipes and hidden treasures. Come with us on a journey back to 1947.

We ensure extra care is taken to accommodate allergies as humanly possible. However, we cannot guarantee we can trace all elements.

gf = gluten free | n = contains nuts | 🍷 = mild | 🍷🍷 = medium | 🍷🍷🍷 = hot

