



This menu is in line with India's authentic food sharing culture. Dishes will arrive at your table as prepared.

चखना

► SNACKS

Okra Fries sliced ladies fingers fried in spiced batter, served with freshly smoked tomato chutney (gf)	8
Street Samosa Chaat crushed samosa topped with yogurt, sweet-tangy chutneys & crunchy noodles (n)	8
Bhel Puri street superstar served on a cracker (n)	9
Curry Chips w/ butter sauce, melted cheese, onion, coriander & mayo (n, gf)	12
Wannabe Drumsticks (Lollipop) fried chicken nibbles w/ zechuan sauce	13

छोटा

► SMALL DISHES

Amritsari Aloo Kulcha stuffed with spiced potato mash. Served w/ mint & onion chutney	14
Pav Bhaaji spiced vegetable mash served w/ toasted butter buns	15
Chilli Chicken deep fried crispy chicken pieces tossed in soy sauce, chilli, capsicum & onion	18
Paneer Maska cottage cheese cutlets layered w/ spiced cream cheese & curry leaf chutney	16
Keema Pav spiced lamb mince served w/ toasted butter buns	17
Dahi Kabab spiced yogurt patties that melt in your mouth, knighted w/ sesame charcoal sauce (n, gf)	18
Polli Fish locally sourced seasonal catch of the day, pan roasted w/ our version of Kerala's 'meen pollichathu' sauce (gf)	21

तंदूरी

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

Sabz Sheekh Kabab charcoal smoked vegetarian take on the traditional sheekh kababs, w/ spicy date & tamarind chutney (n)	16
Deccan Prawns South Indian spiced banana prawns, charred well on the right edges (gf)	20
Tandoori Chicken juicy on the bone; marinated in traditional Indian tandoori spices served w/ zesty green salad (gf)	28
Malai Chicken yogurt, cashew paste, cream cheese marinated topped w/ jhol (n, gf)	26
Lamb Chops charred by the tandoor but juicy inside. Soaked in lime, yogurt & dark spices served w/ masala fries (gf)	28

बड़ा

► FROM THE POT

Bang Bang Butter Chicken our take on the famous star of every Indian menu (n, gf)	26
Bade Miyan Chicken a centurian dish; tandoori roasted pieces simmered in a tangy yogurt based spicy gravy w/ fried egg (n, gf)	28
Dum Chicken subtle version of the famous Deccan 'Dum ka Chicken'. Cashew and yogurt based gravy. (n, gf)	28
Vindaloo taking you back to the initial recipe. Tender lamb cooked in tamarind & rich spices to create that searing Goan curry (gf)	32
Dry Goat Curry on the bone - slow cooked w/ dark spices in thick onion gravy (gf, n)	30
A Konkani Treat market fish cooked to perfection w/ kokum, freshly ground coconut & our homemade tamarind pulp	30
Daal Makhani simmered over 24 hours for deep, rich flavour (gf)	26
Spinach Kofta soft, home made paneer and palak (spinach) kofta; sautéed in Varanasi style tangy khoya mixed gravy (n)	30
Paneer Lagan cotton soft paneer filled w/ fresh khoa, fruits & nuts in a marriage of onion and tomato gravy (n)	28
Achari Baingan eggplant tossed in a spicy pickle sauce (gf)	28

उत्सव

► CHEF'S SPECIAL

Lahori Nihaari Shank from the bylanes of Old-Delhi, a royal star simmered for over 6 hours. Served w/ Khamiri naan	36
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बिरयानी

► BIRYANI

Lamb Biryani meat prepared in stock and yogurt. Layered and cooked in dum style with saffron flavoured basmati rice (gf)	30
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रोटी

► BREADS

Plain/ Butter Naan	4
Garlic Naan	5
Cheese Naan	5
Cheese & Garlic Naan	6
Khameeri Naan	5
Rumali Roti	6
Tandoori Roti	4
Peshwari Naan (n)	6
Lacha Paratha	6

ज़रूरी पक्ष

► SIDES

Premium Basmati Rice	4
Zeera Rice	5
Raita	4
Onion Salad	4
Kachumber Salad	7
Poppadum	4
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 its 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 Thomas' penned recipes came to life. They knew they had stumbled across a hidden gem.

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

We kindly request one bill per table.

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

n = contains nuts | gf = gluten free | \ = mild | // = medium | /// = hot

