



## GLUTEN FREE MENU

### SNACKS

- Okra Fries** sliced ladies fingers fried in spiced batter, served with freshly smoked tomato chutney (gf).....9
- Curry Chips** w/ butter sauce, melted cheese, onion, coriander & mayo (n,gf) ..... 14

### SMALL DISHES

- Dahi Kabab** spiced yogurt patties that melt in your mouth, knighted w/ sesame charcoal sauce (n,gf)..... 19
- Polli Fish** locally sourced seasonal catch of the day, pan roasted w/our version of Kerala's 'meen pollichathu' sauce(gf).....22
- Rawa Crab** chefs special spiced, crispy soft shell crab served on a bed of coconut and curry leaf sauce(gf).....24

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

- Deccan Prawns** South Indian spiced banana prawns, charred well on the right edges(gf).....20
- Tandoori Chicken** juicy on bone; marinated in traditional Indian tandoori spices served w/zesty green salad (gf)..... 30
- Malai Chicken** yogurt, cashew paste, cream cheese topped marinated w/ jhol (n,gf) ..... 28
- Lamb Chops** charred by the tandoor but juicy inside. Soaked in lime, yogurt & dark spices served w/ masala fries (gf).....30

### FROM THE POT

- Bang Bang Butter Chicken** our take on the famous star of every Indian menu (n,gf).....28
- Bade Miyan Chicken** a centurian dish; tandoori roasted pieces simmered in a tangy yogurt based spicy gravy w fried egg (n,gf) .30
- Dum Chicken** subtle version of the famous Deccan 'Dum Ka Chicken'. Cashew and yogurt based gravy (n,gf) .....30
- Lamb pepper Fry** tender pieces slowly cooked in tangy, spicy south Indian sauce topped with fresh coconut,(n,gf).....33
- Dry Goat Curry** on the bone - slow cooked with dark spices in thick onion gravy (n,gf) .....32
- Koh-E-Awadh** slowly cooked lamb shoulder smothered in caramelised onion, cardamom and lamb stock (gf).....34
- Daal Makhani** simmered over 24 hours for deep, rich flavour (gf).....26
- Achari Baingan** eggplant tossed in a spicy pickle sauce (gf)..... 28

### BIRYANI

- Lamb Biryani** meat prepared in stock and yoghurt. Layered & cooked in dum style w/ saffron flavoured basmati rice (gf) .....30

### SIDES

- Premium Basmati Rice**..... 4
- Zeera Rice**..... 6
- Raita** ..... 4
- Onion Salad** ..... 4
- Kachumber Salad**..... 8
- 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.