



## NUT-FREE

### SNACKS

- Okra Fries** sliced ladies fingers fried in spiced batter, served with freshly smoked tomato chutney(gf).....9
- Wannabe Drumsticks** (Lollipop) fried chicken nibbles w/ szechuan sauce .....14

### SMALL DISHES

- Amritsari Aloo Kulcha** stuffed with spiced potato mash. Served w/ mint & onion chutney.....15
- Pav Bhaaji** spiced vegetable mash served w/toasted butter buns.....18
- Chilli Chicken** deep fried crispy chicken pieces tossed in soy sauce ,chilli, capsicum & onion .....20
- Keema Pav** spiced lamb mince served w/ toasted butter buns .....21
- Paneer Maska** cottage cheese cutlets layered w/ spiced cream cheese &curry leaf chutney.....17
- 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
- Lamb Chops** charred by the tandoor but juicy inside. Soaked in lime, yogurt and dark spices served w/ masala fries (gf) .....30

### FROM THE POT

- 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
- Achhari Baingan** eggplant tossed in a spicy pickle sauce (gf).....28

### BIRYANI

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

### BREADS

- Plain/Butter Naan.....6
- Garlic Naan .....6
- Cheese Naan.....7
- Cheese & Garlic Naan .....7
- Khameeri Naan .....6
- Rumali Roti.....7
- Tandoori Roti.....6
- Lacha Paratha .....7

### SIDES

- Premium Basmati Rice.....4
- Zeera Rice.....6
- Raita .....4
- Onion Salad .....4
- Kachumber Salad.....8
- 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 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 | 🍴 = mild | 🍴🍴 = medium | 🍴🍴🍴 = hot