



TAKEAWAY MENU

SNACKS

Street Samosa Chaat crushed samosa topped with yoghurt, sweet-tangy chutneys & crunchy noodles (n).....	12
Curry Chips w/ butter sauce, melted cheese, onion, coriander & mayo (n).....	14
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

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

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 marinated topped w/ jhol (n).....	28
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

Bang Bang Butter Chicken our take on the famous star of every Indian (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 slow 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
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).....	30
Achari Baingan eggplant tossed in a spicy pickle sauce (gf,n)	28
Lamb Biryani meat prepared in stock and yoghurt. Layered & cooked in dum style w/ saffron flavoured basmati rice (gf)	30

BREADS

Plain/Butter Naan	6
Garlic Naan	6
Cheese Naan	7
Cheese & Garlic Naan	7
Rumali Roti	7
Tandoori Roti	6
Peshwari Naan(n)	7
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.

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