

1947
eatery

EST 2016

SNACKS - **चखना**

STREET SAMOSA CHAAT crushed samosa topped with yogurt, sweet-tangy chutneys & crunchy noodles (N,V,D,G,EF)	\$15
CURRY CHIPS w/ butter sauce, melted cheese, onion, coriander & mayo (N, NAG,V,E) ***Can be made EF on request	\$18
WANNABE DRUMSTICKS (Lollipop) fried chicken nibbles w/ Szechuan sauce (DF,NF,G,E)	\$16 Extra Piece - \$4

SMALL DISHES - **छोटा**

AMRITSARI ALOO KULCHA stuffed with spiced potato mash. Served w/ mint & onion chutney(V,NF,G) *** <u>Can be made Vegan/DF upon Request</u>	\$18
PAV BHAAJI spiced vegetable mash served w/ toasted butter buns (V,NF,G,F)	\$22 Extra Pav - \$4
CHILLI CHICKEN deep fried crispy chicken thigh pieces tossed in soy sauce, chilli, capsicum & onion(NF,E,G) *** <u>Can be made DF upon Request</u>	\$23
KEEMA PAV spiced lamb mince served w/ toasted butter buns(NF,D,G)	\$25 Extra Pav - \$4

FROM THE TANDOOR - **तंदूरी**

TANDOORI CHICKEN juicy on the bone; marinated in traditional Indian tandoori spices served w/ zesty green salad (NAG,NF,D,EF)	\$35
MALAI CHICKEN yogurt, cashew paste, cream cheese marinated topped w/ jhol (N,G,D,EF)	\$34 Extra Piece - \$8
LAMB CHOPS charred by the tandoor but juicy inside. Soaked in lime, yogurt & dark spices served w/ masala fries(NAG,NF,D,EF)	\$39 Extra Piece - \$9

FROM THE POT - **बड़ा**

BANG BANG BUTTER CHICKEN our take on the famous star of every Indian menu (N, NAG,D,EF)	\$34
BADE MIYAN CHICKEN a centurion dish; tandoori roasted thigh pieces simmered in a tangy yogurt based gravy w/ fried egg (N, NAG,D,E)*** <u>Can be made EF</u>	\$36
DUM CHICKEN subtle version of the famous Deccan "Dum ka Chicken". Cashew & yogurt-based gravy. (N, NAG,D,EF)	\$34
DRY GOAT CURRY on the bone - slow cooked with dark spices in thick onion gravy (NAG, N,D,EF)*** <u>Can be made DF upon request</u>	\$38
LAMB PEPPER FRY taking you back to the initial recipe. Tender lamb cooked in tamarind & rich spices to create that searing Goan curry(N,NAG,EG,D) *** <u>Can be made DF upon request.</u>	\$36
DAAL MAKHANI simmered over 24 hours for deep, rich flavour (NAG,NF,V,D,EF)	\$32
SPINACH KOFTA soft, homemade paneer and palak (spinach) kofta; sautéed in Varanasi style tangy khoya mixed gravy(V,N,G,D,EF)	\$33
PANEER LAGAN cotton soft paneer filled w/ fresh khoa, fruits & nuts in a marriage of onion and tomato gravy (N,V,G,D,EF)	\$33
ACHAARI BAIGAN eggplant tossed in a spicy pickle sauce (NAG,N,V,EF)*** <u>Can be made DF/Vegan/NF upon request</u>	\$31

Chef's Special - **उत्सव**

KOH-E-AWAD slow cooked, grass fed lamb shoulder & cutlets smothered in caramelised onion, cardamom and lamb stock (NAG,NF,D,EF)	\$41
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BREADS - **रोटी**

NOTE: All the Breads are Egg Free

PLAIN NAAN	\$6
BUTTER NAAN	\$6
GARLIC NAAN	\$6
CHEESE NAAN	\$7
CHEESE & GARLIC NAAN	\$7
RUMALI ROTI (New Zealand's thinnest Naan bread)	\$8
TANDOORI ROTI*** <u>Can be made DF</u>	\$6
PESHAWRI NAAN (N)	\$7
LACHA PARATHA	\$7

SIDES - **जरूरी पक्ष**

PREMIUM BASMATI RICE(DF,EF,NAG,NF)	\$5
ZEERA RICE(D,EF,NAG,NF)***Can be made DF	\$7
RAITA(EF,NAG,NF)	\$4
ONION SALAD (EF,NAG,DF,NF)	\$4
KACHUMBAR SALAD(D,E,NAG,NF) *** <u>Can be made EF</u>	\$8
POPPADUM(NAG,DF,EF,NF)	\$4
MINT & ONION CHUTNEY(DF,NAG,NF)	\$4
TAMIRIND CHUTNEY(NF,DF,NAG)	\$3
MIXED PICKLE(NF,DF,NAG)	\$3
MANGO CHUTNEY(NF,DF,NAG)	\$3

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.

V=Vegetarian | N = Contains nuts | NAG = No Added Gluten | 🍴 = Mild | 🍴🍴 = Medium | 🍴🍴🍴 = Hot
NF=Nut free | DF= Dairy Free | E=Contains Egg | G= Contains Gluten | D= Contains Dairy | EF= Egg Free

