

1947
eatery

EST 2016

SNACKS - **चखना**

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

SMALL DISHES - **छोटा**

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

FROM THE TANDOOR - **तंदूरी**

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

FROM THE POT - **बड़ा**

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

Chef's Special - **उत्सव**

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

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)	\$8
*** <u>Can be made EF</u>	
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

