

EST. 2016

# 1947 eatery

Top 50  
Restaurant  
2018Metro  
Top 50  
Bar  
2019Top 50  
Restaurant  
2019Metro  
TOP 50  
BARS  
2020

AUCKLAND, 15 AUGUST 1947

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We honour the authenticity of Indian cuisine — each dish is crafted with a precise spice balance as intended by our chefs. Spice levels are not adjusted, as doing so would compromise the integrity of the flavours.

## SNACKS

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**Railway Okra Fries 15**  
Crisp okra fritters in spiced besan, balanced with tangy smoked tomato chutney (V,NAG)

**Poppadum Crisps 12**  
Hand cut crisp poppadum strips served with your choice of two house chutneys. (V,NAG)

**Chowpatty Pani Puri 12**  
Four crisp puris filled with spiced potato with sharp tamarind water. A Indian street ritual in one bite. (V,G) Extra Puri - 4

**Street Samosa Chaat 16**  
Crushed samosa layered with yogurt, sweet chutneys and crisp sev. Bold, messy, unforgettable. (V,N,D,G)

**Paalak Patta Chaat 18**  
Crisp besan battered spinach leaves layered with cool yogurt and tangy chutneys. (V,D,NAG)

**The 1947 Loaded Curry Chips 21**  
Crisp fries smothered in butter masala sauce, melted cheese, onion, coriander and mayo. Indulgent and unapologetic. (V,N,D,NAG,E) \*Can be made egg free

**Bombay Lollipop Chicken 18**  
Crisp fried chicken lollipops served with bold Szechuan sauce (G,E) Extra Piece - 5



## SMALL DISHES

چھوٹے پکوان छोटे व्यंजन

**Amritsar Paneer Kulcha 18**  
Charcoal baked stuffed kulcha with paneer and spiced vegetables, finished with house made white butter and mixed pickle. (V,G)

**Mumbai Chilli Chicken 25**  
Dark, spicy Indo-Chinese chicken tossed in bold Indian spices and classic Chinese sauces. (E,G)

**Calcutta Chilli Paneer 21**  
Golden paneer cubes coated in a vibrant red chilli glaze with heat and tang. (V,NAG,D)

**Marine Drive Pau Bhaji 22**  
Slow mashed spiced vegetables with hot buttered pau. Loud, messy, unforgettable. (V,G,E) Extra Pau - 4

**Irani Keema Sliders (3) 25**  
Slow cooked spiced keema in butter toasted paus. A Bombay classic, reimagined. (D,G,E) Extra slider - 8

**Andhra Spicy Wings 24**  
Crisp wings tossed in fiery Andhra spice. Made for cocktails and the table. (G,E)

**Curry Leaf Rawa Crab 21**  
Golden rawa crusted soft shell crab served over fragrant coconut curry leaf sauce. (NAG)

## FROM THE TANDOOR

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**Pahadi Murgh Tikka 35**  
Chicken thigh marinated in mint, coriander and green chilli, charcoal grilled for bold mountain flavour. (NAG,D)

**Charcoal Tandoori Chicken 35**  
On the bone, half chicken slow marinated and flame kissed in the tandoor. Intensely smoky, boldly spiced, balanced with a fresh zesty salad. (NAG,D,E)

**Citrus Malai Murgh 34**  
Creamy thigh fillets marinated with orange zest and spice, charcoal roasted for deep smoke and finished with our signature sauces. (NAG,N,D) Extra Piece - 9

**Railway Cut Lamb Chops(3 pieces) 34**  
French cut lamb chops marinated in lime, yogurt and dark roasted spices, charred in the tandoor, served with masala fries. (NAG,D) Extra Piece - 12

**Nizami Ghee Roast Seekh 31**  
Charcoal grilled chicken seekh, sealed in aromatic ghee in true Nizami style, served with crisp lemon onion salad. (NAG,D) Extra Piece - 11

**Zamrud Paneer Tikka 29**  
Charcoal roasted paneer layered with pine nuts and prunes, finished in a bold basil and herb glaze. (NAG,N,D) Extra Piece - 10

**Cochin Meen Moliee Salmon 36**  
Charcoal grilled salmon finished in a silky coconut meen moliee, delicate, coastal and aromatic (NAG,D)

### DISTINGUISHED PERFORMANCE



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To: 11.00 - 11.00 AM  
From: 11.00 - 11.00 AM  
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IN INDIA... IT PAYS TO FLY-AIR-INDIA

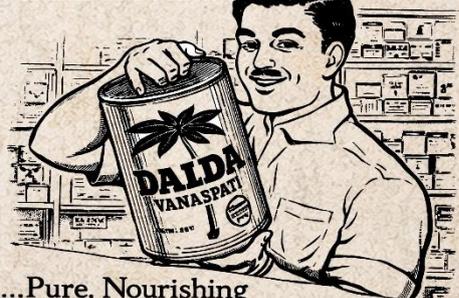
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## FROM THE POT

مرکزی پکوان

प्रमुख व्यंजन

## Bang Bang Butter Chicken 34

The crowd pleaser that conquered the West! Charcoal baked tender chicken simmered in a rich cashew and tomato gravy (N,NAG,D)

## Amritsari Bhuna Murgh 36

Punjabi style chicken slow cooked, enriched with caramelised onions and a touch of khoya for gentle sweetness and depth. (N,NAG,D)

## Calcutta Kosha Mutton (Goat) 38

Goat on the bone, slow braised in a dark, reduced Bengali masala, intense, rich and unapologetically bold. (NAG,D)

## Chingri Malai Prawns 38

Prawns simmered in a fragrant coconut malai curry, with gentle spice and a silky finish. (N,NAG,D)

## Kashi Palak Kofta 33

Soft paneer and spinach kofta simmered in a tangy khoya enriched gravy inspired by the kitchens of Varanasi. (V,N,G,D)

## Banarasi Achaari Baingan 31

Tender eggplant finished in a fiery achaari spice blend inspired by traditional pickling. (V,NAG,N)  
\*Can be made DF/Vegan/NF upon request

## Delhi Style Butter Chicken 36

Charcoal roasted chicken simmered in a rich tomato and cashew sauce, slow cooked for depth, warmth and true Old Delhi character. (NAG,D,N)

## Nizam Zaffrani Murgh 36

Chicken dum slow cooked with saffron, nuts and aromatic spices in a velvety Hyderabad korma. (N,NAG,D)

## Goan Lamb Fry 36

Tender lamb tossed tamarind and coastal spices, dark, fiery and deeply warming. (N,NAG,D)  
\*Can be made DF upon request

## Old Delhi Daal Makhni 32

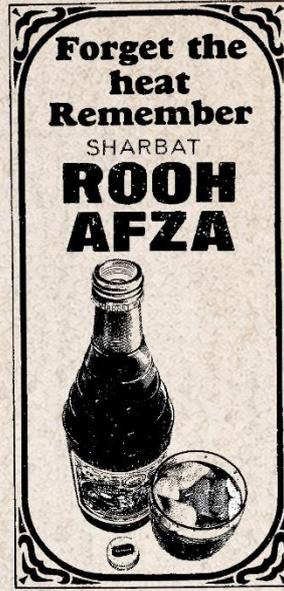
Whole black lentils slow-cooked overnight on tandoor coals, finished with butter and cream for a deep, velvety finish. (V,NAG,D)

## Paneer-e-Mehfil 33

Cotton soft paneer filled with khoya, fruits and nuts, simmered in a rich onion tomato gravy fit for a feast. (V,N,G,D)

## Zamindar Lahsuni Spinach 32

Slow cooked spinach enriched with roasted garlic for a deep, earthy finish. (V,NAG,D)



The one summer drink which quenches thirst, removes fatigue, prevents heatstroke.



## House of Biryani

بريانی بिरयानी

## Vegetable Dum Biryani 34

Layered, sealed and slow cooked the dum way. Marinated vegetables and saffron rice cooked together, not stirred in. This is biryani, not pulao. (V,N,NAG,D)

## Chicken Dum Biryani 36

A whole leg of chicken layered with saffron scented basmati and slow cooked on dum. Aromatic, rich and traditional. (N,NAG,D)

## Nalli Dum Biryani 39

Whole lamb shank marinated in dark roasted spices, layered with saffron basmati and sealed for slow dum cooking. Deep, bold and majestic. (N,NAG,D)

## Lamb Shank Nihaari

نہاری نيहारी

41

Overnight slow braised lamb shank in a deep onion and cardamom broth, thickened naturally through time and patience. (NAG,D)

## The 1947 Culinary Journey

بزم صفر ياترا भोज

80

Leave the path to us.

A five course dining experience curated by our chefs, drawing from across the menu to showcase flavour, heritage and technique.

Designed for those who prefer discovery over decision.

## Freshly Baked Breads

روٹی روتي

Ajwain Masala Paratha	12
Plain Naan	7
Butter Naan	7
Garlic Nann	7
Cheese Naan	9
Cheese & Garlic Naan	9
Rumali Roti (New Zealand's thinnest Naan bread)	9
Tandoori Roti *Can be made dairy free	6
Peshawri Naan(N)	9
Lacha Paratha	8
Garlic & Chilli Naan	9

All naans and rotis are baked over charcoal, excluding Rulai Roti and Ajwain Masala Paratha.



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 | / = Mild | // = Medium | /// = Hot  
NAG = No Added Gluten | E=Contains Egg | G = Contains Gluten | D= Contains Dairy

حلال

# STARS OF BOLLYWOOD

Spotlight on Cinema and the world of Showbiz



## Page 3 Sweet Course

★ NOW SHOWING ★



Royal Jalebi with Rabri 20

Large, crisp spirals soaked in saffron and cardamom syrup, made to order and served hot with chilled rabri and pistachios. (N,G,D)

Heritage Gajar Halwa 18

Slow cooked Indian carrots enriched with khoya and dry fruits, served warm with vanilla bean Kapiti ice cream. (N,NAG,D)

شیرینی

मीठा

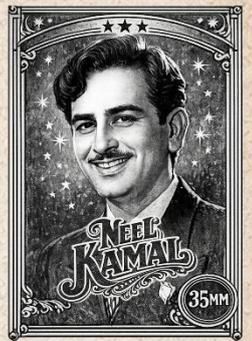
Khoya Gulaab Jamun 18

Soft khoya dumplings gently fried and soaked in rose and cardamom syrup, served warm with coffee cream. (N,G,D)

Rose Rabri Cones 15

Crisp pastry cones filled with rose infused rabri, finished with pistachio and delicate shireeni. (N,G,D,Soy)

★ NOW SHOWING ★



### Director's Cut Cocktails

بدایت کار کا انتخاب

نیردیشاک کا چمن

Euphoria by 1947 Strawberry infused Campari, gin, Martini Bianco, fresh lemon.	25
Bombay Velvet Sesame infused cognac, amaretto, fresh lemon.	24
Blossom & Bitter Aperol, St Germain, vodka, pink grapefruit, lemon.	23
The Editor's Espresso Coffee liqueur, espresso concentrate, vodka.	25
Bourbon Durbar Bourbon infused with orange, rosemary and almond, finished with amaretto and Cointreau.	24

Longest Island Iced Tea Gin, vodka, tequila, silver rum, blue curacao, lemon and lemonade.	29
Bombay Mule Chilli pepper and ginger infused vodka, lemon and lime soda.	23
Butter Pop Pop Pop Vodka, sour apple, butterscotch, lemon and flamed popcorn foam.	24
One Love Gin, vodka, tequila, silver rum, blue curacao, lemon and lemonade.	26
Elixir of Immortality Amrut single malt, butterscotch liqueur, torched honey, cinnamon, clove and cigar smoke.	26

For a full selection of cocktails and beverages, please refer to our Bar Menu.

### Matinee Mocktails

رنگین محفل شربت

رنگمچ پے یو ایل

Colonial Sunset Pineapple, citrus, passionfruit and warm spice.	18
Yellow Tiger Turmeric, ginger, citrus and honeyed warmth.	17
Summer at Shimla Strawberry, mint and bright lime.	18
Kashmir Orchard Apple, cranberry and crisp citrus.	16
Dry Day in Bombay Fresh lemon, sugar syrup, house spice and lime soda.	18

### A Note from the Mirza Family

Thank you for dining with us.

1947 was created to honour the depth, history and character of Indian cuisine, and to share the flavours that once captivated the colonial world and continue to define our heritage today.

Every dish is prepared with care and respect for tradition.

If your experience has fallen short in any way, we would truly value your feedback at areeb@1947.nz

From our family to yours, thank you for being part of 1947.

