

EST. 2016

Top 50
Restaurant
2018Metro
Top 50
Bar
2019

1947 eatery

Top 50
Restaurant
2019Metro
TOP 50
BARS
2020

AUCKLAND, 15 AUGUST 1947

Page 1

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

چکنا चकना

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

Poppadum Crisps 14
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 17
Crushed samosa layered with yogurt, sweet chutneys and crisp sev.
Bold, messy, unforgettable.
(V,N,D,G)

Paalak Patta Chaat 21
Crisp besan battered spinach leaves layered with cool yogurt and tangy chutneys.
(V,D,NAG)

The 1947 Loaded Curry Chips 23
Crisp fries smothered in butter masala sauce, melted cheese, onion, coriander and mayo. Indulgent and unapologetic.
(V,N,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

Amritsari Paneer Kulcha 18
Crisp stuffed kulcha with traditional spiced paneer & mixed vegetable filling, served with mint and onion chutney.
(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 22
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,D) 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 - 9

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

تندوری تندूरी

Pahadi Murgh Tikka 35
Chicken thigh marinated in mint, coriander and green chilli, charcoal grilled for bold mountain flavour. (NAG,D)
Extra Piece - 9

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)

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

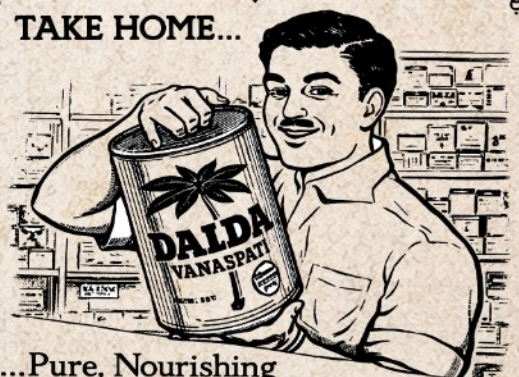
Railway Cut Lamb Chops (3 pieces) 34
French cut lamb chops marinated in lime, yogurt and dark roasted spices, charred in the tandoor, served with masala fries. (NAG,D)
Extra Piece - 12

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 grilled house paneer, wrapped in a bold green herb glaze inspired (Basil, Jalapeño) by the royal kitchens.
(V,NAG,N,D) Extra Piece - 10

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

TAKE HOME...



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DALDA BRAND VANASPATI

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DISTINGUISHED PERFORMANCE



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Bombay-Yamunotsar Rs. 110/-

IN INDIA... IT PAYS TO FLY-AIR-INDIA



FROM THE POT

مرکزی پکوان

प्रमुख व्यंजन

Bang Bang Butter Chicken 35

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) *Can be made DF upon request

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

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

Nalli Dum Biryani 39

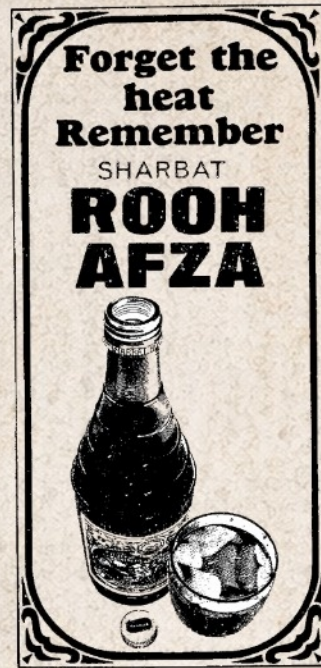
Whole lamb shank marinated in dark roasted spices, layered with saffron basmati and sealed for slow dum cooking. Deep, bold and majestic. (N,NAG,D)

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 Rumali Roti and Ajwain Masala Paratha.



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

Hamdaed

Nihaari

نہاری निहारी

41

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



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

Delhi Style Butter Chicken 37

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 38

Tender lamb tossed in roasted black pepper, 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 34

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

Bagh-e-Tarkai (Mixed Vegetables) 34

Farm fresh seasonal vegetables gently cooked in a rich onion and tomato masala, finished with fragrant spices and a glistening chilli infused oil. (V, DF, NAG)
*Can be made vegan/dairy free

The 1947 Culinary Journey

بزم صفر یاत्रا 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.

*To preserve the full dining experience, the Culinary Journey is served to the entire table.

Sides

لوازمات साथ

Zeera Aloo (Cumin Toasted Potatoes)	16
Basmati Rice (NAG)	5
Zeera Rice (D,NAG) *Can be made DF	9
Raita (NAG)	5
Onion Salad (NAG)	7
Kachumbar Salad (D,E,NAG)	12
*Can be made egg free	
Poppadum - Basket (NAG)	9
Mint & Onion Churney (NAG)	4
Tamarind Chutney (NAG)	4
Mixed Pickle (NAG)	4
Mango Chutney (NAG)	4

STARS of BOLLYWOOD

Spotlight on Cinema and the world of Showbiz



Page 3 Sweet Course

شیرینی

मीठा

Heritage Gajar Halwa 18

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

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)

Khoya Gulaab Jamun 18

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

Badshaahi Malai Kulfi 16

A slow frozen Indian delicacy. Silky smooth and luxuriously creamy, finished with fragrant rose petals for a dessert once reserved for royal tables. (N,G,D)

Director's Cut Cocktails

بدایت کار کا انتخاب

निर्देशक का चयन

Euphoria by 1947

Strawberry infused Campari, gin, Martini Bianco, fresh lemon.

Bombay Velvet

Sesame infused cognac, amaretto, fresh lemon.

Bitter Blossom

Aperol, St Germain, vodka, pink grapefruit, lemon.

The Editor's Espresso

Coffee liqueur, espresso concentrate, vodka.

New Fashion

Bourbon infused with orange, rosemary and almond, finished with amaretto and Cointreau.

25

24

23

25

24

Longest Island Iced Tea

Gin, vodka, tequila, silver rum, blue curacao, lemon and lemonade.

Bombay Mule

Chilli pepper and ginger infused vodka, lemon and lime soda.

Butter Pop Pop Pop

Vodka, sour apple, butterscotch, lemon and flamed popcorn foam.

One Love

Inhouse Orange & Cinnamon infused gin, Pimm's, Mandarin Napoleon, lime, whites, hickory wood smoke

Elixir of Immortality

Amrut single malt, butterscotch liqueur, torched honey, cinnamon, clove and cigar smoke.

29

23

24

26

26

Matinee Mocktails

رنگین محفل شربت

रंगमंच पेयावली

Not Really a Pina

Pineapple, citrus, caramel, coconut and warm spice.

Yellow Tiger

Turmeric, ginger, citrus and honeyed warmth.

Strawberry Field

Strawberry, mint and bright lime.

An Apple a Day

Apple, cranberry and crisp citrus.

Dry Day in Bombay

Fresh lemon, sugar syrup, house spice and lime soda.

18

17

18

16

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.

