1947 eatery

चखना ▸ SNACKS

Bread and Dip *afghani sheermal bread w/ hanged curd ,mango & saffron dip (v, n)* 9
Street Samosa Chat *mashed and topped with mint yogurt, tamarind chutney, onion & crunchy noodles (v, n)* 8
Spiced Corn *butter sauteed corn, seasoned with lime, chilli and mango powder (v)* 7
Curry Chips *w/ butter sauce, melted cheese, onion, coriander & mayo (v, n)* 9
Wannabe Drumsticks (Lollipop) *fried chicken nibbles w szechuan sauce* 9

छोटा ▸ SMALL DISHES

Amritsari Aloo Kulcha *stuffed potato bread cooked in a coal tandoor and served w/ mint & onion chutney (v)* 11
Pav Bhaaji *beach style spiced mashed vegetables w toasted butter buns & red onion (v)* 12
Keema Pav *spiced lamb mince, cumin, masala, peas w toasted butter buns & red onions* 14
Chilli Chicken *deep fried chicken tossed in soy sauce, chilli, capsicum, onions* 14
King Prawns *seasoned & fried w/ Malabari gun powder spices* 16
Vegetarian Manchurian *carrot & cabbage crispy fried balls tossed in soy sauce and chilli oil (v)* 12
Dahi Kebab *cream cheese and yogurt filled spiced vegetarian patties w mint sauce (v, n)* 16
Nawabi Aloo *potato rolls filled with w/ mixed nuts yogurt, paneer & peas rolled in sesame seeds (v, n)* 16

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

Tandoori Chicken *on bone; marinated in yogurt, green chilli, cumin, cardamom, black salt, mustard oil, & lemon w/ salad (gf)* 24
Sheekh Kebab *marinated smoked minced lamb coated with egg white served w/ salad (gf)* 21
Malai Chicken *marinated in yogurt, cashew paste, cream cheese & black salt topped w/ butter cream sauce (n)* 20
Lamb Chops *marinated overnight in lime, garlic, ginger & dark spices, served with masala fries* 22
Tandoori Salmon *smoked in a coal tandoor served with traditional kachumber salad w/ charcoal chilli chutney* 26

बड़ा ▸ FROM THE POT

Bang Bang Butter Chicken *finger licking good, tangy -sweet creamy curry (n, gf)* 20
Bade Miyan Chicken *a centurian dish; tandoori roasted pieces semmered in a tangy yogurt base spicy gravy w fried egg (n, gf)* 21
Lamb Pepper Fry *tender pieces slow cooked in tangy, spicy south Indian sauce topped with fresh coconut (gf)* 20
Tawa Chicken *road side dhaba dish cooked on a large griddle in thick sweet-spicy gravy (n, gf)* 20
Dry Goat Curry *slow cooked with dark spices in thick onion gravy (gf-22*
Daal Makhani *dark, rich, deeply flavoured. It is simmered over 24 hours for extra flavour (v, gf)* 21
Malai Kofta *deep fried paneer, potato and flour dumplings tossed in rich, smooth cashew gravy(v, n)* 21
Paneer Tikka Lababdaar *tandoor grilled paneer cutlets cooked in a flavoursome onion and tomoto based gravy (v, n, gf)* 21
Palak Paneer *soft in-house made paneer cubes simmered in smooth spinach gravy (v, gf)* 21
Baingan Bharta *eggplant cooked homestyle over tandoor oven then mashed with light spices(v, gf)* 24

उत्सव ▸ CHEFS SPECIAL

Lamb Shank Nihaari w Khameeri Naan *w/ Khameeri Naan exclusive to 1947, the shank is cooked to tender perfection in fried onion and lamb stock for over 6 hours giving it deep flavours* 28

बिरयानी ▸ BIRYANI

Layers of meat and rice cooked together to produce the most flavoursome royal dish, served w raita **
Chicken Biryani *(gf)* 22
Goat Biryani *(gf)* 24

रोटी ▸ BREADS

Plain/Butter Naan 4
Garlic Naan 5
Cheese Naan 5
Cheese & Garlic Naan 6
Khamiri Naan 5
Rumali Roti 5
Tandoori Roti 4
Peshwari Naan 6
Lacha Paratha 5

ज़रूरी पक्ष ▸ SIDES

Premium Basmati Rice 3
Zeera Rice 5
Raita 4
Onion Salad 4
Kachumber Salad 7
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 accomodate allergies as humanly possible. However, we cannot gurantee we can trace all elements.

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

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