

1947

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The Cooking Saga

A sense of history and a piece of future |



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ORDER DIRECT

OUR VERY OWN TECH-ENABLED DELIVERY PLATFORM, NOW ALLOWS YOU TO ORDER DIRECTLY FROM A "1947" NEAR YOU.

Why Order Direct ?

When you order food from your favorite restaurant on third-party aggregator apps, the restaurant actually end up losing money because of heavy commission charged by them instead of profiting from your order.

Online aggregator's mode of operations is not transparent, as we don't have any information about our guests whom we are serving. It makes very difficult for us to understand our guest preferences and their specific likes and dislikes. The core of Hospitality business is based on human interaction and personal touch.

"A restaurant ends up paying up to 40 percent of their top line just on aggregator platforms "This includes commissions, discounts and offers, discovery and marketing charges and fee," "We are not against aggregators, we are against the tyranny of aggregators.

All the discount and offers provided by third party aggregators to our guests, we restaurants are paying for it along with extraordinary commissions to apps which leaves us with almost nothing to sustain our businesses.

Benefits Of Ordering Direct with "1947" ?

In order to keep businesses stay afloat, "1947" has rolled out Order Direct urging our guests to avoid using third-party aggregator apps for ordering food from our restaurants and use www.1947hindustani.com website to place your order directly with us and avail **Discounts upto 25%*** and other exclusive benefits on each order.

All the data captured on our website are safely stored on our secured cloud server and under no circumstances we would share your personal information with any third party. "1947" Hindustani Cuisine, respects your privacy and is committed to protecting it through our compliance with this policy.

Your safety is our priority, so there won't be any more third wheel between you and your food. Our in-house delivery fleet of #1947Warriors will deliver your order directly from our kitchen, with all WHO-recommended safety and hygiene protocols in place.

Tune in to "1947 Hindustani Cuisine" Handmade Restaurants to know more about our rich and diverse food cultural heritage and constant innovation we are doing.

Our Master Chef designed path-breaking contemporary Indian menu which combines fresh seasonal produce and unusual ingredients from across the world to excite the adventurous, yet satisfy traditional tastes and evoke nostalgia.

SYNOPSIS

Our core philosophy at **"1947 Hindustani Cuisine"** is to preserve and entice authentic Indian cuisine and serve it to the modern world. We are committed to serve ancient Indian cuisine in a modern style filled with flavors and aroma that is authentic and versatile. We at **"1947"** use all handpicked spices from different parts of India, and follow stringent vegetables and meat procurement SOP's, so all our dishes that go out of the kitchen remains authentic and our guests gets the best of each dish served.

We at "1947" take our social responsibility as a business very stringently, '1947" uses world class modern technologies and procedures to channel our food delivery mechanism through our web portal and ODP (Online Delivery Partners), we follow best hygiene and cleanliness practices to make our guests feel comfortable and safe while ordering food. We are committed to establish "1947" as a global chain that serves ancient Indian food with modern touch.

We constantly innovate and understand our social corporate responsibility towards a better society and committed to provide employment to local and rural farmers. To cut the middle man all our meat, poultry and vegetables are directly procured from farmers and producers. To promote local handicraft and craftsmanship all our pots are procured from local potters. In these uncertain times we as an organization understand environmental and health consequences and are committed to **Go Green initiative**. We are proud to serve Indian delicious flavors from ancient Indian cuisine to the modern world.

They say, "The journey to a man's heart is through his stomach."

Get ready for the most exciting journey of ancient cooking heritage with "1947" Hindustani Cuisine



THE CHRONICLE

The history of "1947 Hinduatani Cuisine" goes back to ancient times. Northern India was invaded several times by the Mughal invasions, first was by Mohd. Bin Quasim in 711 A.D which resulted in conquest of Sind and Multan. As Mohd. Bin Quasim spent a considerable time in Persia now known as Iran, during his conquest the choice of food was greatly influenced by his reign.

Second invasion was by **Mohd. Ghorī 1175 A.D.** who is also known as the first Muslim Ruler of the Indian Sub continent. Successive Mughal Emperors influenced the cuisine of the region and commingled it with the Roman and Greek food influences of the time.

These along with the subsequent invasions by the Mughals and other exchanges of thrones which happened over the ascending decades helped the Indian subcontinent to achieve one of the most renowned cuisines of the World the "Indian Cuisine" famously known as "**Cuisine Fit For Kings**".

The foundation of Mughal Empire was laid by Babur – The Emperor not just brought an army, but immense nostalgia for childhood he spent in the craggy mountains of Uzbekistan.

The Emperor himself was not a fan of Indian food; he preferred the cuisine of his native Samarkand, especially the fruits. He was fond of watermelon and often was moved to tears by the sweet flavor of melons, a painful reminder of the home he'd lost. Interestingly though, he loved fish – which he did not get back in Uzbekistan!

But as an emperor he had to spread the wings of his empire and had to reach a mid point in terms of the cuisine so Khansama's from the north west frontier were brought in for the emperor and his court and they laid the first brick for the fusion of the Indian spices and ingredients with the foods/ taste's/ cuisines of the Mughals. Infusion started which further went on to influence the Indian Cuisine.

HOW PARTITION HAS INFLUENCED THE FOOD WE EAT



Welcome to the food tour that chronicles the history of Indian Cuisine as you sample the iconic delicacies that defined each era. We'll take you on a culinary sojourn where you'll learn how food cultures in India changed it underwent many identities.

In "1947" after the partition of India, the British India was divided between India and Pakistan. A new country created by this tragic decision. Yet, no matter what politicians in their wisdom may do, Indian culinary heritage is eternally rooted in the vast swathes of its lands fed by the five rivers, by which the name of this region —(Persian-panj/five—ab/waters), was inspired. With its strategic position on the legendary Silk Route of yesteryear's.

With the fleeing Punjabis from the North West Frontier region came the tandoor, and a whole new landscape of barbequed fare for the rest of India.

Butter Chicken! Tandoori chicken! Paneer tikka! Mouthwatering right? What else?

The quintessential dishes of Indian Cuisine were alien to the cities before the partition of the country that divided India and Pakistan in 1947.

We nibble on delectable kebabs, learn about the influence of the Mughal leadership on the food of a Hindu community or the fascinating story of chaat that is seeped in the legend that it was developed as a result of a medical prescription given to then emperor Shah Jahan.

Our relationship with food is intimate! It helps to remember that food always holds a past. With each cuisine comes its own cultural, political, and geographical influences that nudged it into the form it takes today. Indian food, in that sense, is packed with tales to be narrated. With "1947", let's look at each one of them.



INDIAN CUISINE REFLECTS AN 8,000-YEAR HISTORY OF VARIOUS GROUPS AND CULTURES INTERACTING WITH THE INDIAN SUBCONTINENT,

The Dal Makhani

BY:1947 Signature

SERVING SUGGESTION
TASTES BEST BUTTER NAAN,
PUDHINA PARANTHA, HARI
MIRCH PARANTHA

Origin of Dal Makhani goes back to Pre-Independent era, which was made in western part of Punjab by Peshawaris now in Pakistan. **The Peshawaris sold Dal Makhani** with flat unleavened bread called "Roti's" in Peshawar dhabas. When the Peshawaris came across the border after partition they bought Dal Makhani with them. It was made with whole Urad Dal and it simmered in a clay pot "Handi" for long stretch of time.

It is also known as "**Maash Ki Dal**" in Sanskrit and **Maa ki Dal** in the vernacular. The other version of this Dal which was more popular in East Punjab and Lahore, It has red kidney beans "Rajmah" and split gram pulses known as Chana Dal. Addition of these two adds certain character and thickness to the dish.

The legacy of Dal Makhani is created by Mr Kundal Lal Gujral Owner of famous "Motimahal Chain of Restaurants" He was the man behind the popularity of Tandoori style of cooking in Daryaganj and to the world. He introduced world famous "Butter Chicken" to food lovers and later he incorporated same **Makhani Gravy** in to the Dal of his ancestors.

We at "1947" make Chronicle of Dal Makhani, There is no blending of different lentils. Our Dal gets its taste and viscosity from 20Hrs -36Hrs of slow cooking and Desi Ghee, simmers in the clay pot all night. Our unique cooking process sets it apart.

Dal Makhani
Rs: 750
Serves 2



DUM PUKHT PANEER

BY "1947" SIGNATURE



The Paneer Story: Modern Paneer is usually traced back to the Persian and Afghan rulers who introduced it in the 16th century, primarily in North India, where it was made with either goat or sheep rennet. The term '**Paneer**' comes from the word '**peynir**', which just means 'cheese' in the Turkish and Persian Languages.

Dum Pukht Paneer, also called Dum Paneer, A fragrant curry enriched with clove. Most favourite at dinner parties and lunch menus, this dish never ceases to satiate the taste buds and will leave you wanting more. Paneer cubes are cooked in flavourful spices in a dum or pressure, where steam can't release, making it a dish bursting with aromatic flavours. Served with steamed rice or any Indian bread to have a wholesome meal. A delicious yet different dish for a special occasion!

We at "**1947**" cook Dum Pukht Paneer over low heat in a traditional earthen-ware vessel (handi) that is usually sealed until the dish is ready to be consumed. Its name is a combination of the words Paneer (**Cottage Cheese**) and dum (**Steam or Warm Breath**). The dish is typically garnished with strips of burnt clove,

Dum Pukht Paneer: Rs 575
Serves 2

AWADHI KORMA

BY:1947 SIGNATURE

How Korma became the king of Indian curries?

The Korma is the king of Indian curries. The word qorma has its etymological root in the Turkic 'qavirma', which denoted a method of frying and was adapted in Persian, Arabic and Urdu languages.

In 18th century Mughal kitchens, the meat stew from Persian cuisine assimilated spices, yoghurt, almonds, garlic and other ingredients. This resulted in a thick, spicy curry, with fried onions giving it a classic aroma.

As the world order changed and traditional cuisine evolved, The journey of "Korma" also evolved with time and Korma is being cooked and served in different style both veg and non-veg.



Awadhi Gucchi Korma: Himalayan Mushroom cooked in rich Awadhi style.

Rs: 950
Serves 2

In the Classic Cuisine of Lucknow: **A Food Memoir by Nawab Jafar Hussain** there is an interesting anecdote. In 1925, Nawab Jafar Hussain – a descendent of the Nawabi aristocrats of Lucknow – came across a cook named **Mohammad Hussain** who belonged to a family of cooks from the royal period.

When the Nawab sahib asked him what he could cook: "He replied in the typical Lakhnavi tone of voice, 'Sir, qorma and chapati. Besides this, what else is there in food? I will feed you only this. I do not know how to cook anything else.'" Nawab sahib immediately employed him and he stayed with him until his death in 1931. Before you wonder at this, let us add what Nawab sahib pointed out: "In the period of approximately five years, every day, for both meals, he cooked qorma and it never felt even a twinge of monotony."

Awadhi Mutton Korma:

Succulent pieces of Lamb, cooked with Flavoursome spices in Awadhi Style.

Rs: 800
Serves 2





**Best
Seller**

Lamb Nihari

An Anecdote

BY 1947

This is how the story goes

In the 17th century, soon after Shah Jahan established his capital in Delhi, a virulent flu swept through the sprawling city.

It was then that the Shahi khansama and Shahi hakim joined their hands to devise a robust spice-packed stew that would keep the body warm and fortified!

Legendary dish Nihari was originated by Shah Jahan's Head chef's (khansamas) of The Royal kitchen, a spicy meat stew that is slow-cooked overnight in large cauldrons called "Shab Deg".

Mughal Meer-Bikawal's

Rs: 800

Serves 2

Suggested Bread: *Khamiri Roti*
served with- Green Chillis, Ginger
Juliennes and Lemon wedge.

Veg Kebab's



VEG GALOUTI

A Chef's special starter.

Rs: 475
Pcs:6



DAHI KE KEBAB

Mixture of yogurt, cottage cheese, bell pepper - Pan Fried.

Rs:525
Pcs:6



VEG CHILLI CHESSE KEBAB

Veg Seekh Kebab stuffed with cheese and green chilli, cooked in clay oven.

Rs:475
Pcs:6



PANEER KE SOOLEY

A Chef's special starter.

Rs:525
Pcs:6



BHARWAAN KUMBH

Large Button Mushroom stuffed with a mixture of cottage cheese, in-house spice blends and dry fruits.

Rs: 525
Pcs:4



ALOO SIALKOTI

Sesame coated Potato stuffed with '1947' special filling, cooked in clay oven.

Rs: 475
Pcs: 6

Veg Kebab Platter @950

Choose 2pcs each from any five preferred Kebab's.

Non-Veg Kebab's Signature

If there's one thing that is common between the streets of Old Delhi, Hyderabad, Mumbai, Patna & Lucknow, it is the love for kebabs. What is particularly interesting is how this popular dish went on to rule the alleys of India, which is not even the birthplace of kebabs and evolved into different styles over time.

"If you look at the political boundaries and collaborate it with history, the trail followed by **Genghis-Khan**'s army transecting Mongolia, Middle-East and up to Spain and around, saw the evolution of kebabs in various forms. Most kebabs trace their origin a long time back and **Have an interesting tale to tell. Here are some popular ones.**



Ajwaini Fish Tikka

Rs: 875
Pcs:4



Classic Chicken seekh (1947 special)

Rs: 575
Pcs:4

Kebab's Collections

Kebab was an integral part of the daily diet of Indian royalty as early as 1200 AD.

Galouti Kebab: The Mouth Melt-in Delicacy Originally Made for a Toothless King

Haji Murad Ali he had just one hand and hence was called Tunday. Haji Murad Ali, apparently used 160 spices in his kebab and got the patronage of Nawab Wvajid Ali Shah who wanted to eat a kebab that was soft and easy on his toothless mouth. While the name of the maker was given to the kebab, this soft and tender preparation with slight variations is also known as Tunday kebab. Unlike most kebabs that are roasted, these are deep fried in clarified butter.

Rs: 775
Pcs: 4

Pakhtooni Mutton Seekh (1947 special)

The dish originated in the open fields by the Turkish soldiers who used to take shelter in the jungle and hunt for wild meat. They would then skewer either the whole or minced meat on their swords and roast it over the fire. The Turks then used the same method to cook their food everywhere they went. And that's how the lip-smackingly delicious Seekh Kebab came to India. We at "1947" make Seekh kebab by marinating succulent meat with variety of secret homemade spices, grilling them over the tandoor and are served with green chutney.

Rs: 725
Pcs: 4

Non-Veg Kebab's



TANDOORI CHOOSA

Baby chicken marinated with lime juice, yogurt, and 1947 tandoori masala. **Served whole.** Cooked on charcoal.

Rs: 625

Pcs: Whole Chicken



MURGH MALAI KEBAB

Tender chicken marinated and covered in yogurt, cheese, cardamom, and cashew paste. Cooked on charcoal.

Rs:575

Pcs: 4



MUTTON BURRA

"1947" tender spicy lamb chops bathed in our homemade spice mix and cooked in a tandoor for a charred smoky finish.

Rs: 775

Pcs: 4



LEHSUNI TANDOORI JHINGA

Jumbo Prawns with garlic flavor and Chef's special spices.

Rs: 1075

Pcs: 4

KEBAB'S

Non-Veg Kebab Platter @1250

Choose 2pcs each from any four preferred Kebab's (except prawns).

BY "1947"

EVOLUTION OF BIRYANI

HYDERABADI AND AWADHI BIRYANI BY "1947"

The origin of Biryani associated with many theories. The term 'Biryani' is derived from two Persian words - "Birian" meaning 'fried before cooking' and "Birinj" meaning 'rice.' Though widely served today in India, it is believed to have originated in West Asia.

The First theory claims: That the Turk-Mongol ruler, Taimur-The Lame, introduced this delicious dish in India in 1398. But it was not a dish for the members of the Royal family. It was served as nourishing dish for army. The chefs used earthen pot and filled it with rice, spices, and meat and buried it in hot pit. The dish thus formed is known as "Biryani" to the world.

HYDERABADI BIRYANI IS KNOWN AS DUM BIRYANI OR KACCHI GOSHT BIRYANI, AWADH AND LUCKNOW BIRYANI IS PAKKI BIRYANI, MEAT AND RICE IS COOKED SEPARATELY BY DUM PUKHT METHOD.

Kolkata Biryani: Wajid Ali Shah" the tenth and the last Nawab of Awadh (Lucknow). Once he was deposed by the British, he went to Metiabruz in the outskirts of Kolkata. Chef's were given free hand to innovate new dishes and try different recipes.

Potato was introduced by Portuguese at the end of the 18th century and it was considered as an assorted premium vegetables. The chefs inducted potatoes in the Biryani, (This infusion was the mother of invention of Kolkata Biryani!)

At "1947" all our Biryani are cooked in earthen clay pots to maintain its distinctive flavor and aroma.

Every portion of Biryani is served with an option of Burani Raita and Mirchi Ka Salan.

Hyderabadi Veg Biryani 1/2 Kg: Rs 550

Hyderabadi Guच्chi Mushroom Biryani 1/2 Kg: Rs 950

Awadhi Chicken Biryani 1/2 Kg: Rs 650

Hyderabadi Mutton Biryani 1/2 Kg: Rs 750

Kolkata Jhinga Biryani 1/2 Kg: Rs 950





1947

"Veg Curries"

Curry is an anglicized form of the "Dravidian word **kari**" meaning sauce mainly in Malayalam, Kannada, Kodava. The establishment of Mughal Empire in the early 15th century immensely influenced Indian curries.

Especially Emperor Shah Jahan When he came to power, His first step was to enlarge the menu devised by his father and grandfather. He instructed his cooks to add more of spices like haldi, jeera and dhania to Royal Curries Recipe for their medicinal properties.

Interestingly, his cooks also added red chili powder to keep evil spirits at bay!
It was during the reign of **Shah Jahan** that the Mughal cuisine reached its zenith.

1947 Dum Aloo: Rs 575

Serves 2

Potato filled with rich filling, simmered in Chef's special sauce.

Paneer Jalfrezi: Rs 575

Serves 2

Stir-fried vegetables cooked with cottage cheese and spicy sauce.

Karachi Karahi Mushroom: Rs 575

Serves 2

Delicious mushrooms made with freshly ground kadhai masala, onions, tomatoes & bell peppers.

1947 Special Paneer: Rs 575

Serves 2

Paneer Chargrilled in clay oven and simmered in chef's special tomato-based gravy.

1947

"Non-Veg Curries"

Murgh Makhanwala: Rs 675

Serves 2

Boneless Chicken cooked to perfection in clay Tandoor, simmered in Tomato based gravy.

Peshawari Karahi Murgh: Rs 675

Serves 2

Traditional karahi style Chicken, cooked with Tomatoes.

Murgh Kalimirch: Rs 695

Serves 2

Boneless Chicken simmered in rich Indian gravy with a flavor of Black Pepper.

Gosht Roganjosh: Rs 800

Serves 2

Tender Lamb cooked with aromatic spices.

Bhuna Gosht: Rs 800

Serves 2

Tender Baby Lamb cooked with grounded Indian spices and Tomatoes.



BREADS

That proves we live in the heaven of foodies

Indian cuisine is known for its leavened and unleavened breads.

The first time it was mentioned in 1300 AC by an Indian poet and musician “**Amir Khusrow**” but its origin is almost certainly older, probably since the arrival of yeast in India from Egypt. During the Mughal era, Naan was served as breakfast

Naan, an Old Persian word which means, bread, On 1799 the Western world knew the Naan, thanks to **William Tooke**, an English historian, and clergyman who mentioned this bread on his logs and after into his etymological Encyclopedia of Russia.

It is baked in **Tandoor** at temperature of about 900° F (480° C): basically it is a clay jar dig into the soil, and fuelled with firewood. The Naan is baked stuck against the inside wall of the oven

Our Offerings

Tandoori Roti	Rs 55
Missi Roti	Rs 75
Roomali Roti	Rs 55
Khamiri Roti	Rs 55
Tandoori Naan	Rs 95
Makhani Naan	Rs 125
Lehsuni Naan	Rs 125
Lachcha Parantha	Rs 125
Pudina Parantha	Rs 125
Hari Mirchi Paratha	Rs 125

Accompaniments

- Lehsuni Burani Raita Rs 150**
- Mix Veg. Raita Rs 150**
- Mirchi Ka Salan Rs 175**



"1947" Party Package

"1947" Brings to you custom curated combo meal packages.

What comes in your mind when you think of Combo meals? Dishes that balance the elegance of distinct cuisines. We at "1947" like to add Hindustani touch in everything. If you have a fondness for both Indian and authentic flavors and enjoy the skill of culinary skills, you can't go wrong with our Combo meals.

We blend dishes from different regions to create new and interesting combo's. .

Veg Meal (serves 3-4): 2 Starters, 2 Mains, 1 Dal Makhni, 2 types of bread (2 each) @ 2500

Choice of Replacement:

- Awadhi Gucchi Korma@300

Non-Veg Meal (serves 3-4): 2 Starters, 2 Mains, 1 Dal Makhni, 2 types of bread (2 each) @ 3000

Choice of Replacement:

- Mutton ki Galoti/Burra@ 100
- Ajwaini Fish Tikka@ 200
- Tandoori Jhinga@ 400
- Mutton Nihari/Korma@ 100



"1947" Desserts

SHAHI TUKDA: RS 375

A Royal Dessert made with bread, thickened milk and dry fruits.

BADAM PHIRNI: RS 375

Rich pudding with rice, milk and almonds.

HYGIENE STANDARDS AT '1947'

In these uncertain times we take extra care about the well being of our guests and employees. We follow WHO guidelines for safety and hygiene.

All our chef's and support staff use certified anti-bacterial soap and sanitizer for frequent hand wash every 30min.

We wear gloves and mask when in kitchen and while preparing your food.

We regularly sanitize cooking area, dispense counter at our fulfillment center.

We regularly use thermal guns for temperature check of Chef's and support staff.

We constantly monitor our staff health condition and pay extra attention towards personal hygiene.

We ensure contactless delivery.





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All Our Food Is For immediate consumption only.
Prices are subject to change without any prior notice.
"1947" A Unit Of SMB Eateries