

### SOUPS

#### VEG SOUP OF THE DAY

Chef made special veg soup for the day.

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**NON VEG SOUP OF** THE DAY 6 Chef made special Non-veg soup for the day.

#### **SOUTH INDIAN** RASAM

A soup of all spices with Tamarind base and all other spices like Turmeric, chilli pepper, Garlic and many more.

#### MIRCHI BAJJI

🧭 Chillies battered and deep fried with Desi style and stuffed with Onions & Peanuts.

#### CUT MIRCHI

剜 Cut Chilli battered, deep fried and sprinkled with Onions & Chat Masala.

#### ONION PAKODA

🗩 A medley of Onions dipped in Chickpea & Rice Flour batter and then deep fried.

#### **DEGETABLE** PAKODA

A medley of different veggies dipped in Chickpea & Rice Flour batter and then deep fried.

#### SAMOSA

A delectable duo of handmade crisp cones filled with potatoes peas, cumin, spiced & seasoned.

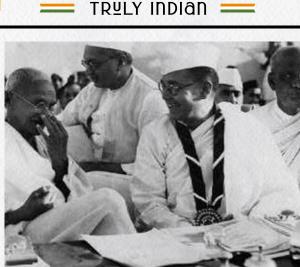
#### VEG CUTLET (4)

Fried Home-made Patties stuffed with mashed potatoes and green vegetables.

#### **VEG MANCHURIAN**

Fried dumplings made of cabbage, carrots & other vegetables and then sautéed with our Chef made Manchurian sauce.

> 🚺 Vegan 🍈 Gluten Free



### VEG APPETIZERS

#### **GOBI 65**

Deep fried Cauliflower fritters, marinated in the spicy batter and then sautéed with our ""Special 65"" sauce.





#### **GOBI MANCHURIAN**

Deep fried Cauliflower fritters, marinated in the spicy batter and sautéed with our Chef made "Manchurian" sauce.

#### **CHILLI GOBI**

Deep fried Cauliflower fritters, marinated in the spicy batter and sautéed in Indo-chinese chilli sauce.

#### **GOBI 555**

Deep fried Cauliflower fritters, marinated in the spicy batter and sautéed in our chef special 777 sauce.

#### **BABY CORN MANCHURIAN**

Stir Fried Baby corn sautéed with our Chef made "Manchurian" sauce

#### **BABYCORN 69**

Stir Fried Baby corn sautéed in our 69 sauce.

#### **CHILLI BABYCORN**

Stir Fried Baby corn sautéed in our Indo-Chinese chilli sauce



# Norwood 997 Providence Hwy Norwood, MA 02062

**PANEER 69** 



#### Indian Cottage cheese marinated with spices and sautéed in our special 69 sauce.

#### PANEER 555 13

Indian Cottage cheese marinated with spices and sautéed in our special 777 sauce.

#### **CHILLI PANEER** 13 Indian Cottage cheese marinated with spices and sauteed in our

Indo-Chinese chilli sauce. PANEER PAKODA 13

#### Indian Cottage cheese marinated with spices is deep fried and served dry.

**ALOO BONDA** 10 Deep fried savory appetizer made with spicy potato mix.

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#### **IDLY 65** 12 Idly Strips (Steamed Rice& Lentil patties) deep fried with 65 sauce.

**CHILLI IDLY** 12 Idly Strips (Steamed Rice& Lentil patties) deep fried and sautéed with chef made Indo-Chinese chilli sauce

#### **IDLY 555** 12

Idly Strips (Steamed Rice& Lentil patties) deep fried and sautéed with chef made special "555" sauce.

#### **GONGURA IDLY** 12

Idly Strips (Steamed Rice& Lentil patties) deep fried and sautéed with Gongura pickle.

#### 🖂 AVAKAI IDLY 12

Idly Strips (Steamed Rice& Lentil patties) deep fried and sautéed with Avakai pickle.

#### 🤗 KARAMPODI IDLY 12 Idly Strips (Steamed Rice & Lentil patties) deep fried and sautéed with spl spicy powder.



patties) fried and sautéed with spl spicy powder.







### **INDIAN TIFFINS (VEGETARIAN)**

| <ul> <li>BABAI IDLY (3) 10</li> <li>Steamed Rice&amp; Lentil patties served with Sambar, Coconut and<br/>Tomato chutneys &amp; Karampodi.</li> </ul>            |
|---|
| GHEE IDLY (3) 11<br>Steamed Rice& Lentil patties topped with home-made "Ghee"<br>served with Sambar, Coconut and Tomato chutneys.                               |
| MASALA IDLY (2) 12 Steamed Rice& Lentil patties topped with home-made "KANDI PODI" served with Sambar, Coconut and Tomato chutneys.                             |
| <ul> <li>SAMBAR IDLY (2) 10</li> <li>Steamed Rice and Lentil patties soaked in Sambar (Lentil Soup).</li> </ul>   |
| <ul> <li>RASAM IDLY (2) 10</li> <li>Steamed Rice &amp; Lentil patties soaked in Home-made special soup (Rasam).</li> </ul>                                      |
| FAWA IDLY (3) 13<br>Special Idly made on Tawa with Butter and crazy spices.   |
| <ul> <li>ULAVACHARU IDLY (2)</li> <li>Steamed Rice &amp; Lentil patties soaked in Ulavacharu Soup<br/>(Horse Gram Soup).</li> </ul>                             |
| <ul> <li>GHEE MINI IDLY</li> <li>Mini Steamed Rice&amp; Lentil patties topped with home-made "Ghee" served with Sambar, Coconut and Tomato chutneys.</li> </ul> |
| <ul> <li>CHENNAI MINI IDLY</li> <li>(SAMBAR MINI IDLY)</li> <li>12</li> </ul>   |

Mini Steamed Rice and Lentil patties soaked in Sambar (Lentil Soup).

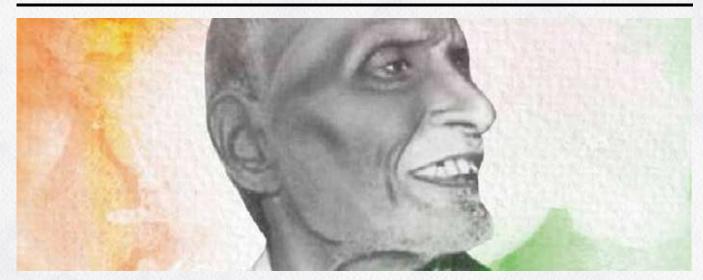
🔞 Vegan 🛞 Gluten Free











### INDIAN TIFFINS (VEGETARIAN)

| RASAM MINI IDLY 12  |  |
|---|--|
| 🧀 Mini Steamed Rice & Lentil patties soaked in Home-made special    |  |
| soup (Rasam).   |  |
|   |  |
| <b>ULAVACHARU MINI IDLY</b> 12                                      |  |
| 🥗 Mini Steamed Rice & Lentil patties soaked in Ulavacharu Soup      |  |
| (Horse Gram Soup).  |  |
|   |  |
| <b>E VADA (3 )</b> 10   |  |
| 🥗 Deep fried lentil Donuts (Famous dish in South India) served with |  |
| Sambar, Coconut and Tomato chutneys.                                |  |
| SAMBAR VADA (2) 11  |  |
| ••  |  |
| 🧭 Deep fried lentil Donuts soaked in Sambar (Lentil Soup).          |  |
| (2) RASAM VADA (2) 11   |  |
|   |  |
| Deep fried lentil Donuts soaked in Home-made Soup                   |  |
| (Rasam Soup).   |  |



| <ul> <li>1947 COMBO (2-IDLY+ 1-VADA)</li> <li>Steamed Rice and Lentil patties &amp; Deep fried Lentil Donut served with Sambar, Coconut and Tomato chutneys.</li> </ul> |
|---|
| MYSORE BONDA       12         Fried Dumplings made with flour, yogurt and spices.   |
| POORI MASALA 14<br>Fried wheat bread served with potato cooked with caramelized<br>onion, tomato and spices.  |
| CHOLE BATURE 14<br>Thick deep fried bread served with chickpeas cooked in tomato<br>and onion gravy.  |
| UPMA 10<br>Thick porridge cooked from coarse rice flour and served with<br>chutneys.  |
| GHEE UPMA 11<br>Thick porridge cooked from coarse rice flour and garnished with<br>home-made "Ghee" and served with chutneys.   |
|   |
|   |
|   |

🕢 Vegan 🛞 Gluten Free

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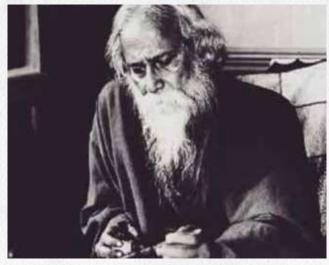
**1947** TRULY INDIAN





### NON - VEG APPETIZERS

| NUN - VEG APPETIZERS  |
|---|
| SPECIAL MASALA OMLETTE 11   |
| A Desi style Egg Omlette with few veggies and onions.                                 |
| CHILLI EGG 12   |
| Battered Egg marinated with desi spices and then tossed in                            |
| Indo-Chinese chilli sauce.  |
| EGG MANCHURIAN 12   |
| Battered Egg marinated with desi spices and then tossed in chef                       |
| special Manchurian sauce.   |
| SCHEZWAN EGG 12   |
| Battered Egg marinated with desi spices and then tossed in Beijing                    |
| schezwan sauce.   |
| EGG BONDA 12  |
| Battered Egg mixed with Indian Spices and then deep fried.                            |
| CHICKEN 65 14   |
| Well marinated Boneless Chicken with Indian spices and sautéed                        |
| with chef made 65 sauce.  |
| CHICKEN MANCHURIAN 14   |
| Well marinated Boneless Chicken with Indian spices and sautéed                        |
| with chef made Manchurian sauce.  |
| CHILLI CHICKEN 14   |
| Well marinated Boneless Chicken with Indian spices and sautéed                        |
| with Indo-Chinese Chilli sauce.   |
| CHICKEN 777 14  |
| Well marinated Boneless Chicken with Indian spices and sautéed                        |
| with House special green chutney & red chilli sauce.                                  |
| GARLIC CHICKEN 14   |
| Well battered chicken deep fried and tossed with ginger,                              |
| garlic and chillies.  |
| GONGURA CHICKEN FRY 14  |
| Well marinated Boneless Chicken with Indian spices and sautéed                        |
| with special sauce made with Gongura leaves.  |
| POPCORN CHICKEN 14  |
| Popcorn style Chicken with Desi spices.   |
| KERALA CHICKEN FRY 14   |
| Chicken marinated with all variety of spices and fried to perfection.                 |
|   |
| ANDHRA PEPPER CHICKEN 14  |
| Well marinated Boneless Chicken sautéed in spicy Andhra sauce.                        |
| RANI GARI KODI VEPUDU   |
| (CASHEWNUT SPECIAL FRY) 1:  |
| Well marinated Boneless Chicken cooked on the grill with cashewnuts and other spices. |
|   |
| Warran (Allerton Trees  |
| 🕢 Vegan 🛞 Gluten Free   |



| QUIT INDIA CHICKEN FRY 14  |
|--|
| Secret recipe of a deep fried Chicken and then mixed with special spices.  |
| CHILLI WINGS 15  |
| Well marinated Chicken Winglets deep fried sautéed with ourChilli<br>Sauce.  |
| CHICKEN LOLLIPOP 15  |
| Well marinated Chicken Winglets deep fried sautéed with our<br>Lollipop sauce.                                     |
| CHICKEN DRUMSTICKS 15  |
| Well marinated Chicken Winglets deep fried and sautéed with<br>Onion, Bell Pepper and Spices (Indo Chinese Style). |
| GODAVARI MAMSAM ROAST  |
| (SPECIAL GOAT FRY) 16  |
| Goat Chunks marinated with spices and roasted on the grill with cashewnuts and some herbs.                         |
| ANDHRA MASALA FRIED FISH 16  |
| Cut Rish fillets are cut and then marinated in South Indian spices and deep fried.                                 |
| KONASEEMA FISH FRY 16  |
| Deep fried battered cut fish fillets marinated with spices and herbs<br>and sautéed with chef made sauce.          |
|  |



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|--|----------------|--|
| NON - VEG APPETIZERS   |                | GODAVARI SHRIMP FRY 16   |
| CHILLI FISH  | 16             | Deep fried marinated shrimp sautéed with chef made special sauce<br>with curry leaves and chillies.  |
|  |                |  |
|  |                | with curry leaves and chines.  |
| Deep fried battered cut fish fillets and sautéed with chef mad   |                |  |
| Deep fried battered cut fish fillets and sautéed with chef mad<br>ndo-chinese chilli sauce.  | le             | PRAWNS 65 (SHRIMP 65) 16<br>Deep fried marinated shrimp sautéed with chef made 65 sauce with   |
| Deep fried battered cut fish fillets and sautéed with chef mad<br>ndo-chinese chilli sauce.  | le<br>16       | PRAWNS 65 (SHRIMP 65) 16   |
| Deep fried battered cut fish fillets and sautéed with chef mad<br>ndo-chinese chilli sauce.<br>SINGER FISH<br>Deep fried battered cut fish fillets and sautéed with chef mad   | le<br>16       | PRAWNS 65 (SHRIMP 65) 16<br>Deep fried marinated shrimp sautéed with chef made 65 sauce with<br>curry leaves and chillies.   |
| Deep fried battered cut fish fillets and sautéed with chef mad<br>ndo-chinese chilli sauce.<br>SINGER FISH<br>Deep fried battered cut fish fillets and sautéed with chef mad   | le<br>16       | PRAWNS 65 (SHRIMP 65)       16         Deep fried marinated shrimp sautéed with chef made 65 sauce with curry leaves and chillies.       16         CHILLI PRAWNS (CHILLI SHRIMP)       16   |
| Deep fried battered cut fish fillets and sautéed with chef mad<br>ando-chinese chilli sauce.<br>BINGER FISH<br>Deep fried battered cut fish fillets and sautéed with chef mad<br>inger sauce and garlic.   | le<br>16<br>le | PRAWNS 65 (SHRIMP 65)       16         Deep fried marinated shrimp sautéed with chef made 65 sauce with curry leaves and chillies.       16         CHILLI PRAWNS (CHILLI SHRIMP)       16   |
| Deep fried battered cut fish fillets and sautéed with chef mad<br>ando-chinese chilli sauce.<br>SINGER FISH<br>Deep fried battered cut fish fillets and sautéed with chef mad<br>inger sauce and garlic.<br>HYDERABADI TAWA MACHLI   | le<br>16       | PRAWNS 65 (SHRIMP 65)       16         Deep fried marinated shrimp sautéed with chef made 65 sauce with curry leaves and chillies.       16         CHILLI PRAWNS (CHILLI SHRIMP)       16   |
| Deep fried battered cut fish fillets and sautéed with chef mad<br>ando-chinese chilli sauce.<br>SINGER FISH<br>Deep fried battered cut fish fillets and sautéed with chef mad<br>inger sauce and garlic.<br>HYDERABADI TAWA MACHLI   | le<br>16<br>le | PRAWNS 65 (SHRIMP 65)       10         Deep fried marinated shrimp sautéed with chef made 65 sauce with curry leaves and chillies.       10         CHILLI PRAWNS (CHILLI SHRIMP)       10         Deep fried marinated shrimp sautéed with Indo-chinese chilli sauce       10         GINGER GARLIC PRAWN       10  |
| Deep fried battered cut fish fillets and sautéed with chef mad<br>ndo-chinese chilli sauce.<br>GINGER FISH<br>Deep fried battered cut fish fillets and sautéed with chef mad<br>ginger sauce and garlic.<br>HYDERABADI TAWA MACHLI<br>Fish fillets marinated in desi spices and grilled on the Tawa.<br>FAWA PRAWNS (GRILLED SHRIMP) | le<br>16<br>le | PRAWNS 65 (SHRIMP 65)       16         Deep fried marinated shrimp sautéed with chef made 65 sauce with curry leaves and chillies.       16         CHILLI PRAWNS (CHILLI SHRIMP)       16         Deep fried marinated shrimp sautéed with Indo-chinese chilli sauce.       16         GINGER GARLIC PRAWN       16 |



## **SOUTH INDIAN DOSA VARIETIES**

Served with Coconut, Ginger chutneys & Sambar (Lentil Soup)

| <ul> <li>PLAIN DOSA</li> <li>A Fermented Crepe made from Lentils &amp; Rice.</li> </ul>  | <ul> <li>GUNTUR KARAM DOSA</li> <li>A Fermented Crepe made from Lentils &amp; Rice and coated with</li> </ul>                                  |
|--|--|
| ONION DOSA 12  | Home-made chilli paste.  |
| A Fermented Crepe made from Lentils & Rice and stuffed with onions.  | BUTTER DOSA 14<br>A Fermented Crepe made from Lentils & Rice made with<br>home-made "Butter".  |
| Image: Image AmplitudeImage AmplitudeImag |  |
| A Fermented Crepe made from Lentils & Rice stuffed with special<br>potato masala.  | <ul> <li>70 MM DOSA (PAPER MASALA)</li> <li>A very long thin Fermented Crepe made from Lentils &amp; Rice comes with potato masala.</li> </ul> |
| ONION MASALA DOSA 13   |  |
| A Fermented Crepe made from Lentils & Rice stuffed with special potato masala & Onions.  | <ul> <li>SPRING DOSA</li> <li>A tweaked Crepe with delicous and healthy recipe.</li> </ul>   |
| GHEE ROAST 13  | 😕 CHILLI CHEESE DOSA 14  |
| A Fermented Crepe made from Lentils & Rice made with   | A Fermented Crepe made from Lentils & Rice stuffed with cheese   |
| Home-made "Ghee".  | & chillies.  |
| MYSORE MASALA DOSA 14  | 🖗 PANEER DOSA 14   |
| A Fermented Crepe made from Lentils & Rice and coated with   | A Fermented Crepe made from Lentils & Rice stuffed with Indian   |
| Home made paste and Potato Masala.   | Cottage cheese.  |
|  | 🔗 EGG DOSA 14  |
| 🕡 Vegan 🛞 Gluten Free  | A Fermented Crepe made from Lentils & Rice roasted with Egg.   |

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|   | DOSA VARIETIES<br>chutneys & Sambar (Lentil Soup)  |
|   | <ul> <li>KAL DOSA</li> <li>A Fermented Crepe made from Lentils &amp; Rice made like sponse.</li> <li>PESARATU</li> <li>PESARATU</li> <li>A Fermented Crepe made from Moong Dal and Rice.</li> <li>MLA UPMA PESARATU</li> <li>A Fermented Crepe made from Moong Dal stuffed with Desi style thick porridge (Upma).</li> <li>A Fermented Crepe made from Moong Dal stuffed with Desi style thick porridge (Upma).</li> <li>RAVA DOSA</li> <li>A thin &amp; crispy wheat Crepe roasted in a special manner.</li> <li>MISALA RAVVA DOSA</li> <li>A thin &amp; crispy wheat Crepe stuffed with onions and made with special grinded batter.</li> <li>MASALA RAVVA DOSA</li> <li>A thin &amp; crispy wheat Crepe stuffed with home-made special pototo masala.</li> <li>UTHAPPAM</li> </ul>  |
| <ul> <li>KARAMPODI DOSA<br/>(SPECIAL PODI WITH GHEE)</li> <li>A Fermented Crepe made from Lentils &amp; Rice roasted with ghee<br/>and topped with special spicy powder from India.</li> </ul>    | <ul> <li>A soften pancake made with Fermented Lentils &amp; Rice.</li> <li>ONION CHILLI UTHAPPAM (CHILLI + ONION)</li> <li>A soften pancake made with Fermented Lentils &amp; Rice baked in griddle with onions &amp; hot chillies.</li> </ul>   |
| <ul> <li>GUNPOWDER DOSA<br/>(SPECIAL PODI WITH GHEE) 14</li> <li>A Fermented Crepe made from Lentils &amp; Rice roasted with ghee<br/>and topped with special spicy powder from India.</li> </ul> | <ul> <li>ight is the second secon</li></ul> |
| <ul> <li>KOTHIMEERA DOSA</li> <li>A Fermented Crepe made from Lentils &amp; Rice topped with onions and cilantro.</li> </ul>  |  |
| <ul> <li>SPINACH DOSA 14</li> <li>A Fermented Crepe made from Lentils &amp; Rice stuffed with spinach.</li> </ul>   | States   |
| <ul> <li>MINT DOSA</li> <li>A Fermented Crepe made from Lentils &amp; Rice stuffed with Mint<br/>Chutney.</li> </ul>  |  |
| <ul> <li>TIRANGA DOSA (1947 SPL)</li> <li>A Huge Fermented Crepe made from 2 different batters (Lentils &amp; Moong Dal) and stuffed with 3 differrent toppings.</li> </ul>                       |  |
| NOODLES DOSA 15<br>A Fermented Crepe made from Lentils & Rice stuffed with Hakka<br>Noodles.  |  |
| GOBI DOSA 15<br>A Fermented Crepe made from Lentils & Rice and stuffed with<br>home-made cauliflower paste.<br>() Vegan (3) Gluten Free   |  |





TRULY INDIAN





14







| BENDI PULUSU  | ALOO MUTT:              |
|---|-------------------------|
| 🥱 (OKRA SPECIAL) 13   | Potatoes cooked         |
| Okra cooked in a rich onion, tomato & tamarind based curry cooked in a South      | Desi style recipe       |
| Indian style and chef's twist.  | TADKA DAL<br>(TOMATO/S) |
| MADRAS VEG KURMA 13<br>South Indian style curry cooked with different<br>veggies. |                         |
| CHANA TIKKA MASAL<br>(CHICK PEAS SPECIAL) 14                                      |                         |

Garbanzo beans cooked well in a light creamy tomato sauce with bell peppers and onions.

CHANNA MASALA 14 Garbanzo beans cooked over a slow fire with a blend of spices and fresh tomatoes, onions, ginger and garlic.

#### **BUTTER CHANA CURRY (CHICK PEAS BUTTER SPECIAL)**

Garbanzo beans cooked well in a light creamy tomato sauce with butter.

#### **MALAI KOFTA**

Fresh handmade dumplings made of cottage cheese, cauliflower, carrots, cashews, raisins, potatoes and herbs cooked in rich curry creamy sauce.

#### ALOO GOBI

Potatoes and cauliflower florets sautéed with fresh tomatoes, cumin seeds, green onions, ginger, and garlic.

#### **ALOO PALAK**

Potatoes and spinach sautéed with cumin seeds, green onions, ginger, and garlic.

DHABA STYLE **ALOO KURMA** 

> Potatoes cooked in dhaba style gravy and well garnished.

(Served with Basmati Rice) **ALOO MUTTER** 13

VEGETARIAN ENTREES

- d with garbanzo beans in a
- PINACH) w Lentils cooked with spices,
- ch, green chili, cumins and
- TYLE AL 13 Loosened yellow Lentils cooked with spices, Tomato green chili, cumins and onions in
- South Indian style
- DAL FRY 13 Loosened yellow Lentils cooked with spices, Tomato / spinach, green chili, cumins and onions and tossed on a frying pan.

#### VEG JALFREZI

14

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14

14

A stir Fry curry made out of all the vegetables in North Indian style cooking.

#### GUTTI VANKAYA KOORA (EGGPLANT SPECIAL)

14 Eggplant roasted in a tandoor and pureed cooked with fresh tomatoes, green peas, onions, spices.

#### GONGURA VANKAYA 14 🖂 KOORA (GONGURA **EGGPLANT SPL)**

Eggplant roasted in a tandoor and pureed cooked with fresh tomatoes, green peas, onions, spices with tangy Gongura paste.

#### ENNAI KATHIRIKAI CURRY

Eggplant cooked in proper South Indian spices and tamarind twist to it.

> 🕡 Vegan **Gluten Free**

### NAVRATAN KURMA

Mixed vegetables cooked with cottage cheese, cashews, raisins, turmeric and fenugreek leaves in a rich creamy gourmet sauce.

#### HYDERABADI

13

**MIRCHI KA SAALAN** 13 A traditionally made peanut based curry in a shallow wide flat bottomed handi and with low fire with Chillies.

#### **PANEER BUTTER** MASALA

15 Home-made cottage cheese(Paneer) simmered in tomato gravy and Heavy cream.

#### PALAK PANEER 14

Indian cottage cheese cooked with fresh spinanch spices and cream.

#### 13 🍙 KASHMIRI

14

14

**KADAI PANEER** 15 Indian cottage cheese cooked with onions,

bell pepper, tomatoes and spices.

**METHI MUTTER PANEER** 

Indian cottage cheese cooked with Methi leaves and green peas.

#### 1947 KADAI PANEER (AVAKAI/GONGURA)

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Indian cottage cheese cooked with onions, bell pepper, tomatoes and spices along with a choice of Mango/Gongura pastes.

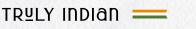
#### VEG CHETTINADU

Authentic spicy curry cooked with mixed vegetables and traditional South Indian Karaikudi grounded masala.

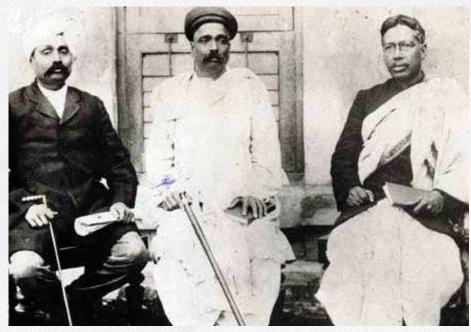
#### 1947 VEG CHETTINADU (AVAKAI/GONGURA)

Authentic spicy curry cooked with mixed vegetables and traditional South Indian Karaikudi grounded masala with a choice of Mango/Gongura pastes.















### **CHICKEN**

#### **BUTTER CHICKEN** 16 Chunks of Chicken grilled in a clay oven and then cooked in a light creamy Tomato sauce and House special "Butter".

**CHICKEN TIKKA MASALA** 16 Chunks of Chicken grilled in a clay oven and then cooked in a light creamy Tomato sauce with Bell Peppers and Onions.

16

16

**CHILLI CHICKEN (WET)** Boneless Chicken cooked in Indo-Chinese Style with chilli sauce and spices.

**CHICKEN VINDALOO** (NORTH INDIAN STYLE) Boneless Chicken curry cooked with potatoes and home-made sauces.

**GOAN CHICKEN** CURRY

16

Boneless Chicken cooked in lovely saucy curry in Goa Beach style.

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**SAAG CHICKEN** 16 Boneless Chicken cooked in creamy sauce and spinach.

#### **ANDHRA CHICKEN** CURRY

16 Boneless Chicken curry cooked with Andhra spices and herbs.

**CHICKEN CHETTINADU** 16 Boneless Chicken curry cooked with South Indian Karaikudi Masala and herbs.

**CHICKEN KORMA** 16 Boneless Chicken curry cooked with a unique syle gravy with little spice twist.

### GONGURA

16

16

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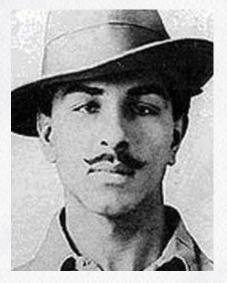
**CHICKEN CURRY** Boneless Chicken curry cooked with a paste made of Tangy "Gongura Leaves" and other spices and herbs in South Indian style.

**AVAKAI CHICKEN CURRY** Boneless Chicken curry cooked with

a paste made of spicy Avakai (Mango) and other spices and herbs in South Indian style.

#### NAIDU GARI NAATU **KODI CURRY (COUNTRY CHICKEN CURRY**)

Country Chicken curry cooked with village style spices and herbs.

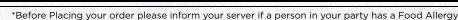


### EGG

| EGG BURJI 14<br>Dhaba Style Scrambled Eggs cooked<br>with onions and chillies.                                    |
|---|
| EGG PULUSU 14<br>A Home style curry made with boiled eggs<br>and onion gravy & Tamarind twist.                    |
| EGG TIKKA MASALA 14<br>Boiled Eggs cooked with creamy Tikka<br>Sauce, Onions and Bell peppers.                    |
| CHETTIINADU EGG       14         Homestyle Egg Curry cooked with South         Indian Karaikudi Masala and herbs. |

🕢 Vegan

Gluten Free



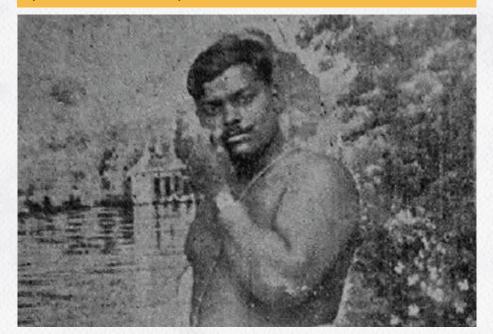








#### NON-VEGETARIAN ENTREES (Served with Basmati Rice)



### GOAT

#### GOAT KORMA

Fresh Baby Goat chunks cooked with a unique syle gravy with little spice twist.

 TELANGANA GOAT CURRY
 17

 Fresh Baby Goat chunks cooked with Andhra

 spices and herbs in a special gravy.

#### CHETTINADU GOAT CURRY 17 Fresh Baby Goat chunks cooked with South

Indian Karaikudi Masala and herbs.

#### GONGURA GOAT GONGURA CURRY

Fresh Baby Goat chunks cooked with a paste made of Tangy "Gongura Leaves" paste and other spices and herbs in South Indian style.

#### **AVAKAI GOAT CURRY**

Fresh Baby Goat chunks cooked with a paste made of spicy Avakai (Mango) paste and other spices and herbs in South Indian style.

#### GOAT SAAG

Fresh Baby Goat chunks cooked in creamy sauce and spinach.

#### **GOAT VINDALOO**

Fresh Baby Goat chunks cooked with Vindaloo sauce and Desi spices.

### LAMB

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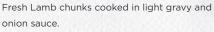
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17

### LAMB TIKKA MASALA 17 Fresh Lamb chunks cooked in a light creamy Tomato sauce with Bell Peppers and Onions.

LAMB SAAG 17 Fresh Lamb chunks cooked in special creamy spinach sauce.

### ACHARI LAMB JOSH 17



#### PUNJABI LAMB CURRY (LAMB VINDALOO)

Fresh Lamb chunks cooked with potatoes and home-made sauces.

#### LAMB CHETTINADU

Fresh Lamb chunks curry cooked with South Indian Karaikudi Masala and herbs.



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### **SEAFOOD (FISH)**

MALABAR FISH CURRY17Fish curry cooked in Kerala style with<br/>special recipe.5

#### NELLORE FISH PULUSU (FISH CURRY)

Fish curry cooked in freshly ground spices in onion and tamarind sauce.

#### 1947 SPECIAL FISH PULUSU (AVAKAI/GONGURA) 17

Fish curry cooked in freshly ground spices in onion and tamarind sauce with a choice of Gongura/Avakai Paste.

### FISH CHETTINADU 17

Fish curry cooked with South Indian Karaikudi Masala and herbs.

### SEAFOOD (PRAWNS)

#### KONASEEMA SHRIMP CURRY

17

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Shrimp cooked in freshly ground spices in onion and tomato gravy.

#### KONASEEMA SPECIAL SHRIMP CURRY (AVAKAI/GONGURA)

Shrimp cooked in freshly ground spices in onion and tomato gravy with a choice of Gongura/Avakai Paste.

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|--|---|
|  |   |
|  | Nerwood<br>97 Providence Hwy<br>Norwood, MA 02062.  |
| +1(781) 269-5466<br>+1(781) 269-5467 Hello@1947.Boston   | Indian —  |
|  |   |
| <b>1947 SPECIALITIES</b>   |   |
| GHEE SAMBAR RICE (VEG) 13  | 1   |
| Rice mixed and tossed with South Indian style Lentil soup (Sambar).  | N II  |
| CHICKEN SAMBAR RICE 14   |   |
| Chicken cooked with rice and tossed in South Indian style<br>Lentil soup (Sambar).   | A   |
| GOAT SAMBAR RICE 15  | A   |
| Fresh Baby Goat chunks cooked with rice and tossed in South Indian   |   |
| style lentil soup (Sambar).  |   |
| KOTHU PARATHA (VEG/EGG/CHICKEN)         12/13/14           A flaky Wheat Bread chopped into bite-sizes and then sauteed with |   |
| choice of Veggies/Egg/Chicken.   |   |
| KIDS SPECIAL MENU  |   |
|  |   |
| KIDS NAAN         3           Leavened thick chewy bread baked from our clay oven (Tandoor).         3                       |   |
| TOPI DOSA 8  |   |
| A cone shaped Crepe made from Rice & Lentils and crispy in nature.   |   |
| CHEESE DOSA 9  |   |
| Crepe with cheese topping and stuffed if needed.   |   |
| CHOCOLATE DOSA (WITH NUTELLA)     9  |   |
| Crepe made with nutella topping.   | I The Alter of the  |
| TEDDY BEAR DOSA     9     A "Teddy Bear" shaped Crepe for kids.  |   |
| CHOCO CHIP UTHAPPAM 9  |   |
| A thick Crepe topped with choco chips.   |   |
| M & M UTHAPPAM 9   |   |
| A thick Crepe topped with M & M's.   | 11 STAN   |
| a KISSAN JAM DOSA  |   |
| A special Crepe which is topped with Mixed fruit jam from India.   |   |
| FRENCH FRIES       6         A Desi style french fries.       6  |   |
|  |   |
| KIDS CHICKEN WINGS (NO SPICE)       10         Chicken wings cooked with no spices added.       10                           |   |
| KIDS SPECIAL NOODLES (NO SPICE) 10   | The second se |
|  |   |

Desi style noodles served with Maggi ketchup.



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| TANDOOR (CLAY  | -OVEN SPECIALITIES)   |
| CHICKEN TIKKA 1<br>Boneless free range Chicken pieces marinated in yogurt, mace,<br>ginger and other spices grilled in a Tandoor(Clay Oven).                                       | 16 Solution of the second s |
| SPECIAL HARIYALI KABAB 1<br>Boneless free range Chicken pieces mixed with special chef made<br>Hariyali sauce and grilled in a Tandoor (Clay Oven).                                | 16  |
| AFGHANI CHICKEN KABAB 1<br>Boneless free range Chicken pieces mixed with special chef made<br>Afghani sauce and grilled in a Tandoor (Clay Oven).                                  | 16  |
|  | <ul> <li>TANDOORI PRAWNS (SHRIMP TANDOOR)<br/>Special Shrimp grilled in clay oven and with Desi spices.</li> <li>VIZAG SPECIAL FISH<br/>(CHEF SPECIAL WHOLE FISH)<br/>Whole Pomfret Fish grilled in Tandoori with chef special spices.</li> </ul>   |
| CHICKEN TANDOORI - FULL       1         Chicken Leg and Thigh pieces are marinated overnight in vogurt with herbs and spices and cooked on skewers in fandoor (clay oven).       1 | 19<br>1947 TANDOOR SAMPLER<br>Assorted sampler of all the Tandoor items from the Menu.  |
| GONGURA CHICKEN KABAB       1         Grilled Chicken marinated in gongura paste, yogurt and green chilies.       1  |   |
| ROTI (IN<br>Plain naan   | <b>DIAN BREAD)</b><br>3 malabar paratha   |
| eavened white bread baked in tandoor oven. BUTTER NAAN 3.5 eavened white bread baked in tandoor oven with butter.  | A flaky wheat bread. CHAPATHI Thin wheat flour bread.   |
|  | 4 PATNA PULKA<br>Very thin wheat flour bread.   |
| BULLET NAAN<br>Bread baked in tandoor grill and topped with chillies.  | 4 ONION KULCHA<br>Naan with Onion stuffing.   |
| CUILLI CUFFEE NA AN  | 5 POOMALL POTT  |

\*Before Placing your order please inform your server if a person in your party has a Food Allergy

**ROOMALI ROTI** 

Paper Thin soft Roti.

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5

4

CHILLI CHEESE NAAN

made to perfection.

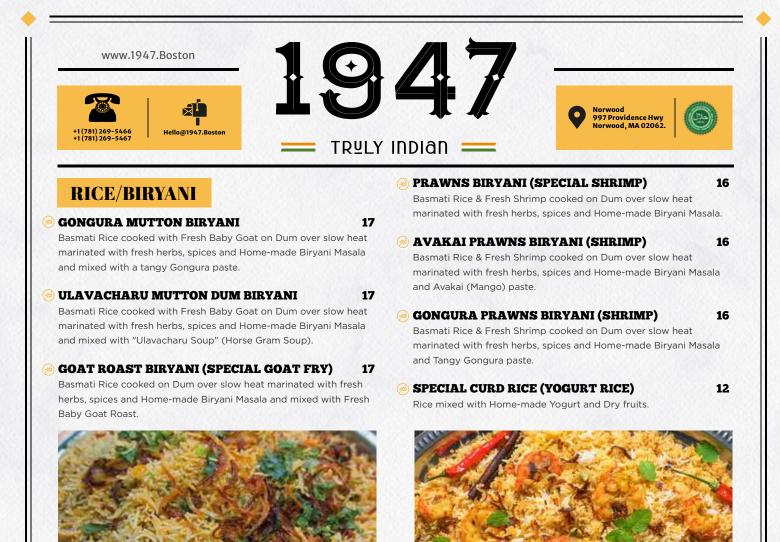
Whole wheat bread.

**HYDERABADI ROTI** 

Bread baked in Tandoor grill stuffed with cheese and chillies and

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| RICE/BIRYANI   | 🥪 ULAVACHARU CHICKEN DUM BIRYANI 1  |
|  | Basmati Rice cooked with Chicken on Dum over slow heat<br>marinated with fresh herbs, spices and Home-made Biryani Masala         |
| NAWABI VEG DUM BIRYANI         13           Basmati Rice cooked with Vegetables and fresh herbs, spices and         13     | and "Ulavacharu Soup" (Horse Gram Soup).  |
| cooked in a special Home-made Biryani Masala.  | BONELESS CHICKEN BIRYANI 1<br>Basmati Rice cooked on Dum over slow heat marinated with fresh                                      |
| VEG AVAKAI BIRYANI 13  | herbs, spices and Home-made Biryani Masala and mixed with   |
| Basmati Rice cooked with Vegetables and fresh herbs, spices<br>and cooked in a special Home-made Biryani Masala and Avakai | Boneless Chicken.   |
| (Mango) paste.   | AVAKAI BONELESS CHICKEN BIRYANI 1<br>Basmati Rice cooked on Dum over slow heat marinated with fresh                               |
| VEG GONGURA BIRYANI 13   | herbs, spices and Home-made Biryani Masala and mixed with   |
| Basmati Rice cooked with Vegetables and fresh herbs,<br>spices and cooked in a special Home-made Biryani Masala            | Boneless Chicken and Avakai (Mango) paste.  |
| and Tangy Gongura paste.   |   |
| PANEER SPECIAL BIRYANI 14  |   |
| Basmati Rice cooked with Indian Cottage Cheese (Paneer) and cooked in a special Home-made Biryani Masala.                  | A C A C   |
|  |   |
| 111  | BUDGEN  |
|  |   |
|  |   |
|  |   |
|  |   |
|  | 📾 GONGURA BONELESS CHICKEN BIRYANI 1  |
|  | Basmati Rice cooked on Dum over slow heat marinated with fresh  |
| and the second second second   | herbs, spices and Home-made Biryani Masala and mixed with marinated Boneless Chicken and Tangy Gongura paste.                     |
| and the state of the state of the state  |   |
| CUT MIRCHI BIRYANI 14  | <ul> <li>Basmati Rice cooked on Dum over slow heat marinated with fresh</li> </ul>  |
| Basmati Rice cooked with battered deep fried chillies and cooked   | herbs, spices and Home-made Biryani Masala and mixed with<br>Boneless Chicken Roast.  |
| in a special Home-made Biryani Masala.   |   |
| EGG DUM BIRYANI 14   | HYDERABADI MUTTON DUM BIRYANI 1<br>Basmati Rice cooked with Fresh Baby Goat on Dum over slow heat                                 |
| Basmati Rice cooked with Deep fried boiled Eggs and fresh herbs, spices and cooked in a curry sauce.                       | marinated with fresh herbs, spices and Home-made Biryani Masala.  |
| HYDERABADI CHICKEN DUM BIRYANI 14  | 🤗 AVAKAI MUTTON BIRYANI 1   |
| Basmati Rice cooked with Chicken on Dum over slow heat   | Basmati Rice cooked with Fresh Baby Goat on Dum over slow heat<br>marinated with fresh herbs, spices and Home-made Biryani Masala |
| marinated with fresh herbs, spices and Home-made Biryani Masala.   | and mixed with Avakai (Mango) paste.  |
| AVAKAI CHICKEN DUM BIRYANI 15<br>Basmati Rice cooked with Chicken on Dum over slow heat marinat-                           |   |
| ed with fresh herbs, spices and Home-made Biryani Masala and   |   |
| Avakai (Mango) Paste.  |   |
| <b>GONGURA CHICKEN DUM BIRYANI</b> 15         Basmati Rice cooked with Chicken on Dum over slow heat                       |   |
| Basmati Rice cooked with Chicken on Dum over slow heat<br>marinated with fresh herbs, spices and Home-made Biryani Masala  |   |
|  |   |

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### PULAO

🦂 RAJU GARI PULAO

#### 15

Basmati Rice cooked with Aromatic Spices and Ghee and Cashewnuts.

#### CHICKEN FRY PIECE PULAO

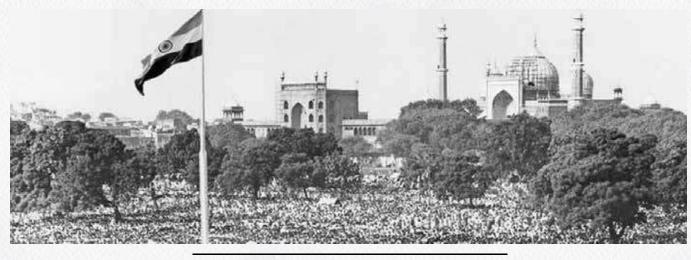
Basmati Rice cooked with Aromatic Spices, Ghee and then mixed with the Andhra Style Boneless Chicken Roast.

16

### 🤗 GOAT ROAST PULAO

17

Basmati Rice cooked with Aromatic Spices, Ghee and then mixed with the Mutton (Goat) Roast.



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### **INDO-CHINESE SPECIALITIES**



### NOODLES

SINGAPORE STREET NOODLES (VEG/EGG/CHICKEN/SHRIMP) 13/14/14/15

Home-made Street style Hakka Noodles tossed with a choice of Veggies/Egg/Chicken/Shrimp.

SZECHWAN STREET NOODLES (VEG/EGG/CHICKEN/SHRIMP)

Home-made Street style Hakka Noodles tossed with a choice of Veggies/Egg/Chicken/Shrimp and szechwan sauce.

#### MIXED STREET NOODLES (VEG, EGG, CHICKEN & SHRIMP)

Home-made Street style Hakka Noodles tossed with Egg, Chicken & Shrimp.



| 16 |      |
|----|------|
|    |      |
|    |      |
|    | 2.92 |

13/14/14/15



 ROADSIDE FRIED RICE (VEG/EGG/CHICKEN/SHRIMP) 13/14/14/15
 Indo Chinese Style Fried Rice cooked in a special pan with a choice

of mixed Veggies/Eggs/Chicken/Shrimp.

#### SZECHWAN STYLE FRIED RICE (VEG/EGG/CHICKEN/SHRIMP) Indo Chinese Style Fried rice cooked in a s with a choice of gried Verging (Sang (Child))

### 13/14/14/15

6

6 milk and

5

Indo Chinese Style Fried rice cooked in a special schezwan sauce with a choice of mixed Veggies/Eggs/Chicken/Shrimp.

 BEGUM BAZAAR MIXED FRIED RICE (VEG, EGG, Chicken & SHRIMP)
 Indo Chinese Style Fried Rice cooked in a special pan with Eggs, Chicken & Shrimp.



| DES   | SERTS  |
|---|--|
| GULAB JAMUN 5<br>Pastry Balls made from Milk dough fried until golden brown, and<br>served in a sugary syrup with cardamom.                               | GODAVARI JUNNU<br>Special Pudding made using the Colustrum Milk that a cow<br>produces while giving the birth to her baby.                                 |
| SHAHI GULAB JAMUN 6<br>Pastry Balls made from Milk dough fried until golden brown stuffed<br>with special sweet and served in sugary syrup with cardamom. | SPECIAL HALWA<br>(GAJAR/ALMOND/MOONDAL)<br>Rich Dessert made with fresh Carrots/Almonds/Moongdal,<br>sugar encapsulated within the generous amount of ghee |
| ANDHRA PAYASAM (KHEER) 5<br>Traditional Indian Vermicelli pudding cooked with raisins, cashews,<br>nuts and cardamom.                                     | DESI ICE CREAM SPECIALS (Vadilal)<br>Desi flavored Ice Creams.   |
| RASMALAI 5<br>Snowy Oats of sweetened Milk in Rose water flavored Milk and<br>garnished with Pistachio Nuts.  | Ø Vegan (8) Gluten Free  |



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### DRINKS

| COKE PRODUCTS<br>Regular Coke Drinks.  | 3 |
|--|---|
| MANGO LASSI<br>Mango & Yogurt Drink - Father of all the Smoothies.                 | 5 |
| SWEET LASSI<br>Sweet Yogurt drink.   | 5 |
| CHICKOO MILKSHAKE<br>Special Milkshake made out of Chickoo and Icecream.           | 6 |
| MASALA BUTTERMILK<br>Home-made whisked Yogurt shake.                               | 5 |
| THUMS UP<br>Indian Special Colas.  | 4 |
| CHATPATA THUMSUP<br>Indian Cola drink with Homemade Masala.                        | 5 |
| LIMCA<br>Indian Special Colas.   | 4 |
| <b>CHATPATA LIMCA (SPECIAL)</b><br>Special Indian Lime drink with Homemade Masala. | 5 |
| MASALA CHAI<br>Indian Chai.  | 4 |
| COFFEE   | 5 |

South Indian Style Coffee.







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