



## WHILE YOU WAIT

Enjoy some snacks while you wait

**FAR FAR CHOKDI £2.50** 🍴

Colourful Indian snack

**CHUTNEY DABBA £1.95** 🍴 GF

Selection of 4 dips

**POPPADOMS £0.80**

**SPICY POPPADOMS £0.95**

**NACHOS AND CHEESE £4.95** 🍴

**BHELPURI £4.95** 🍴

Puffed rice with vegetables in spicy and tangy tamarind sauce

**SPICY OLIVES WITH GARLIC £2.95** 🍴 GF

**AND HARISSA PASTE**

**HUMMUS £3.95**



@scenemcr



.scene indian street kitchen



#scenemcr

# STARTERS AND STREET FOOD

GREAT FOR SHARING

## SOUP OF THE DAY £4.95

Please ask server for more information (seasonal)

## SCENE SHARING PLATTER

FOR 2 PEOPLE

### MEAT £15.95

Chicken 65, fish amritsari, lucknowi chicken wings, chicken tikka and lamb chops

### VEGETARIAN £12.95

Vegetarian samosa, onion bhaji, paneer tikka and aloo tikki

## CHICKEN

### CHICKEN TIKKA £4.95

Succulent chicken breast pieces marinated with ginger, garlic and spiced yoghurt, then grilled over charcoal

### CHICKEN 65 £4.95

Classic streetfood originating from Chennai with chicken thigh marinated in herbs and spices and fried

### CHAPALI KEBAB £4.95

Pashtun style kebab made from minced chicken, a selection of spices, green chillies and eggs

### BOMBAY LOLLIPOP £4.95

Sumptuous chicken on the bone marinated with garlic ginger chillies and spices

### LUCKNOWI CHICKEN WINGS £4.95

Chicken wings marinated overnight in spicy marinade and grilled

### CHICKEN & RED PEPPER SAMOSA £4.95

Crisp savoury pastries stuffed with chicken and red peppers

### CHICKEN SHASHLIK £6.95

Succulent chicken pieces coated in spiced yoghurt marinade and barbecued with onions and peppers

### CHICKEN DOSA £5.95

Savoury rice and lentil crepes served with fresh chutneys and filled with chicken, potatoes and onions

## LAMB

### LAMB CHOPS £5.95

Succulent and tender lamb chops, infused with spices, then grilled over charcoal

### SEEKH KEBAB £4.95

Minced meat, mixed onions, green chillies, herbs and spices then cooked in a tandoor

### SULTAN PURI ROLL £6.95

A dish from the days of the sultan. Roasted skewered minced meat, seasoned with onions, green chillies, herbs & spices. Topped with spicy chutneys and rolled in a soft wrap

## FISH

### RAVI £5.95

Seabass fillet marinated with turmeric, ginger, garlic & aromatic spices, rice flour, curry leaves and pan fried

### FISH AMRITSARI £5.95

Crispy lightly battered fish pieces marinated in herbs and spices and fried

### JINGHA TIL TINKA £6.95

King prawns marinated with sesame seeds and freshly ground spices, coated with breadcrumbs and fried until golden brown

### AJWANI KING PRAWNS £6.95

King prawns marinated in ajwain and a garlic flavoured spiced marinade then grilled over charcoal

### CALAMARI £7.95

Tender squid, coated in a grainy crumb crunch, pan fried and tossed in honey, garlic and chilli

### SALMON KA TIKKA £6.95

Scottish pink salmon gently marinated in dill, fennel and ginger with a trace of mustard oil, then grilled in a tandoor

## VEGETARIAN\*

### INDIAN BRUSCHETTA £3.95

Charred bread served with a tangy tomato, chilli, garlic and coriander sauce

### LAHSEN MUSHROOM\* £3.95

Mushrooms marinated with garlic, ginger, lime, green chillies, herbs lemon pepper and spices, then grilled

### ONION BHAJI\* £3.95

Indian snack of crisp onions moulded into a sphere mesh then deep-fried in a coating of gram flour until golden brown

### MIRCHI PAKORA\* £4.95

Pepper stuffed with scene's special stuffing, delicately coated in batter and fried

### MUMBAI PAV BHAJI £4.95

Pav served with spiced vegetables

### GUN POWDER POTATOES\* £4.95

Baby potatoes coated with special gunpowder seasoning. BOOM!

### DOSA £4.95

Savoury rice and lentil crepes, served with fresh chutneys and filled with fresh potatoes and onions

### PANI PURI £4.95

Crisp indian puri loaded with beautifully flavoured pani and spiced chickpeas

### PANEER SHASHLIK £6.95

Cubed Indian cottage cheese coated in spiced yoghurt marinade and barbecued with onions and peppers

## CHAAT CORNER

### SAMOSA CHAAT £6.95

Special pastry filled with spiced potato and peas, then topped with chickpeas and drizzled with an assortment of chutneys, and sweet yoghurt. Garnished with sev and pomegranate

### ALOO TIKKI CHAAT £6.95

Green peas and potato cakes served with spiced chickpeas and drizzled with assorted chutneys and sweet yoghurt

### ALOO PAPRI CHAAT £6.95


Crisp fried dough wafers known as papri served with spiced chickpeas and potatoes topped with yoghurt and tamarind chutney and garnished with sev

### DAHI BHALLA CHAAT £6.95

Lentil dumplings with raisins sprinkled with roasted spices and drizzled with an assortment of chutneys. Garnished with sev and pomegranate seeds

## ALLERGY ADVICE

We cannot guarantee that all our dishes are dairy/nut/gluten/egg/mustard/ sesame/sulphur dioxide/lupin free as several dishes we make contain these products and they are all prepared in the same kitchen. Please ask your server for any information you may require.

 INDICATES GLUTEN FREE \*Denotes Vegan option please choose chilli or mango sauce

## INDO CHINESE

### GOBHI MANCHURIAN £6.95

Popular Indo-Chinese dish, crispy florets of cauliflower wok fried with peppers, spring onions, green chilli and garlic

### CHILLI CHICKEN £7.95

Crispy chicken wok-fried in a spicy sauce

### KATHI ROLLS £6.95

#### (CHICKEN/PANEER)

A speciality dish from Kolkota. A choice of either paneer or succulent chicken pieces served in a wrap with salad and spiced chutneys

### NOODLE STIR FRY

#### (CHICKEN/VEG) £7.95/ £6.95

Noodles stir fried with a choice of either chicken or vegetables in soya garlic and chilli sauce

## RAILWAY BURGERS AND STEAKS

### ULTIMATE CHICKEN & SAMOSA BURGER £9.95

Grilled minced chicken patty topped with a crispy samosa, melted cheese, a combination of Indian sauces and salad all on a toasted bun, served with chips

### VEGETARIAN SAMOSA BURGER £9.50

Crispy samosas, melted cheese, a combination of Indian sauces and salad all on a toasted bun, served with chips

### MUMBAI DISCO FRIED EGGS £5.95

Egg dish from the streets of Mumbai served on a bun

### GRILLED CHICKEN STEAK £14.95

### LAMB FILLET STEAK £16.95

### 8OZ BEEF RIB EYE STEAK £16.95

### CHOOSE FROM SCENE SPECIAL SAUCE OR PEPPERCORN SAUCE

All steaks are marinated with herbs and spices, served with chips and fresh salad

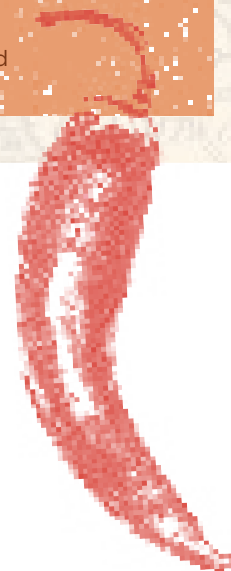
## SPICE LEVELS

 Mild

 Medium

 Hot

 Very Hot



# SIGNATURE DISHES

## CHICKEN

### DHABA MURGH £ 10.95 GF

A Punjab favourite. Chicken cooked in a thick sauce with peppers, spring onions, fresh coriander and roasted spices

### KALIMIRCH AUR METHIWALA £10.95 GF

Tender pieces of Chicken cooked in a spicy masala sauce with black peppercorns and methi leaves

### CHICKEN LABABDAR £10.95 GF

Tender pieces of chicken cooked in an onion and tomato gravy flavoured with aromatic Indian spices with cream

### MURGH SAAG £10.95 GF

Chicken & spinach, cooked with onions, garlic, ginger, coriander, green chillies, tomatoes & bay leaf

### CHICKEN JAIPURI £11.95 GF

A semi dry dish prepared from chargrilled chicken cooked with fresh onions, green peppers, mushrooms and fresh herbs; a speciality of Jaipur.

### CHICKEN MAKHANI £11.95 GF

In the subcontinent where there is a special event for entertaining guests makhani (butter) is used to cook the food. Cooking in butter not only enhances the taste but also is considered to be a very caring gesture. Chicken cooked with tomatoes, fresh cream, butter and a selection of mild spices

## LAMB

### RADA CHICKEN AND LAMB £12.95 GF

Combination of minced lamb and chicken pieces cooked with onions, tomatoes and fresh methi and spices

### RAJASTHANI LAAL MAAS £11.95 GF

Slow cooked meat in chilli, yoghurt and spices

### BHINDI GOSHT £11.95 GF

Degi gosht cooked in desi style with bhindi and garam masala

### SAAG GOSHT £11.95 GF

Cubes of tender gosht cooked in a medium spiced masala of fresh spinach, coriander and mint, infused with a rich blend of bay leaves, cardamom, black pepper and cloves

## SEAFOOD

### TIKHEY JHINGHEY £14.95 GF

King prawns cooked in a tomato and onion masala with mixed peppers, spring onions and coriander

### GOAN PRAWN CURRY £14.95 GF

King prawns cooked in coconut tomato and onion and tamarind sauce and roasted spices

## GRILLS

All dishes served with pilau rice and lentils

### TANDOORI SALMON £15.95 GF

Morsels of Scottish pink salmon gently marinated in dill, fennel and ginger with a trace of mustard oil and roasted on the sigri

### TANDOORI LAMB CHOP £13.95 GF

Tender lamb chops flavoured with traditional Indian spices and cooked to perfection in the tandoor

### SHAHI MURGH TANDOORI £11.95 GF

Finest pieces of boneless chicken breast marinated overnight in fresh yoghurt, ginger, garlic, garam masala, chili powder, fenugreek and lemon juice, seared in the tandoor

### MACHLI MASALA PIAZ £ 13.95 GF

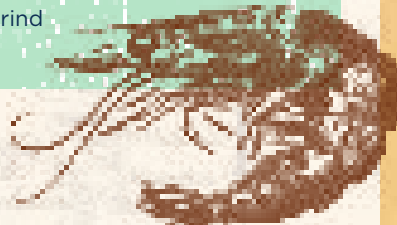
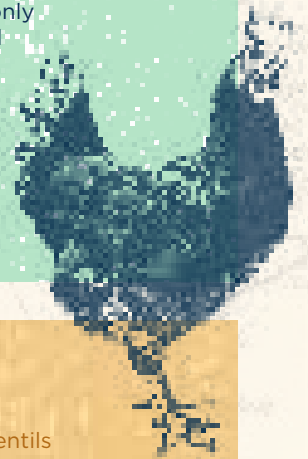
Fillets of fish marinated overnight in ground cinnamon, cardamom powder, Kashmiri chili powder & a ginger and garlic paste, deep fried and then pan cooked with spices, onions, peppers, mushroom and coriander. Served on a sizler platter

### TANDOORI KING PRAWNS £15.95 GF

King prawns marinated overnight in mace, cardamom, ginger, garlic and lemon juice, chargrilled in the tandoor cooked to perfection in bay leaf juices, tomatoes, onions, green chillies, coriander, garlic, ginger and peppers

### TANDOORI MIX GRILL £16.95

A delicious combination of our tandoori specialities; tandoori chicken, chicken tikka, seekh kebab, lamb chops and king prawns





## DESI DHABA

Scene speciality dish served in the most authentic manner in a Balti brought straight from the stove to the table. Serves 2 -4 people

### SCENE HANDI GOSHT £17.95 GF

Lamb on the bone, not to be missed, cooked with aromatic spices in dum pukht style

### SCENE HANDI MURGH £15.95 GF

Chicken on the bone, served with aromatic spices and herbs, coriander, fresh tomatoes. Most popular way of eating chicken curry in Indian and Pakistani regions of the Punjab

### NIHARI £15.95

Lamb shank cooked with garlic, ginger, yoghurt, onion, tomatoes, wheat flour and spices



## BIRYANI

### KACHAY GOSHT KI HYDERABADI

#### BIRYANI £12.95

A popular Hyderabad biryani. Basmati rice with meat cooked with selected aromatic spices, flavoured with saffron, fresh coriander and fresh mint, served with raitha

### LUCKNOW CHICKEN BIRYANI £11.95

A dish from days of Raj where basmati rice is cooked with chicken flavoured with saffron, rose water, fresh coriander, mint, served with raitha

## CLASSIC DISHES

All the dishes can be made with **CHICKEN £9.95**, **LAMB £10.95** or **KING PRAWN £13.95**

### TIKKA MASALA GF

### JALFREZI GF

### MADRAS GF

### ROGAN JOSH GF


### KARAHI GF

### VINDALOO GF

ASK ABOUT  
OUR SET MENUS  
FOR GROUPS  
OF 4 OR MORE  
GUESTS

### ALLERGY ADVICE

We cannot guarantee that all our dishes are dairy/nut/gluten/egg/mustard/ sesame/sulphur dioxide/lupin free as several dishes we make contain these products and they are all prepared in the same kitchen. Please ask your server for any information you may require.

 INDICATES GLUTEN FREE \*Denotes Vegan option

## VEGETARIAN

**MAIN COURSE £7.95 | SIDE DISH £4.95**

### PANEER BUTTER MASALA GF

Paneer cubes cooked with fresh cream, butter and a selection of mild spices

### BHINDI BHAJI\* GF

Okra packed with a tangy mélange of mango powder and five select spices, cooked with onions

### ALOO GOBI\* GF

Cauliflower florets and potatoes cooked in a dry sauce with our special blend of spices

### BOMBAY ALOO\* GF

Potatoes cooked with onions, tomatoes, garlic and ginger in a tangy sauce

### SUBZI MILLONI\* GF

Seasonal vegetables cooked in a spicy tomato, onion and chilli sauce

### DAAL PUNJABI GF

A wonderful dish of yellow and black daal and kidney beans tempered with a sprinkling of coriander leaves, ginger, garlic and spices

### PALAK PANEER GF

Spinach and cottage cheese cooked with cumin seeds, spring onions and garlic

### MALAI KOFTA GF

Paneer, potatoes cooked in aromatic spices, and cashew nuts in a creamy sauce

### PINDI CHOLEY GF

Chickpeas cooked with paneer cubes in Scene's special sauce

### PUNJABI CHOLEY WITH TURMERIC\* GF

Chickpeas cooked with chillies and an extra helping of the superspice turmeric in scene's special sauces

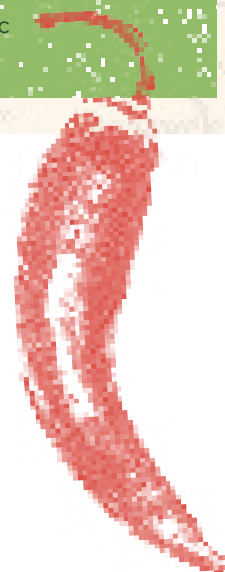
### SPICE LEVELS

 Mild

 Medium

 Hot

 Very Hot

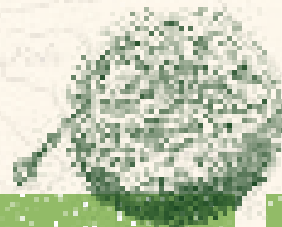


# SUPER FOOD

## HIGH PROTEIN, LOW CARB

Our superfood mind, body and soul menu offers you the finest nutrition with the purest superfoods to fuel, nourish and nurture your body. These high protein, low carb dishes help you to stay on track with your health and fitness goals and are perfect pre or post gym, or to feed a busy brain to enhance total health and wellbeing.

Choose one  
**PROTEIN** and  
one **SALAD** then  
one low carb  
**SIDE DISH**



### PROTEIN

GRILLED PANEER £14.95  

GRILLED CHICKEN £16.95  

PAN GRILLED SEABASS £17.95  

ROASTED SALMON £19.95  

RIB EYE STEAK £21.95  

### SUPERFOOD SALAD

KALE & BEETROOT  WITH SPICED ORANGE

SPICED 5 BEAN HIGH PROTEIN SALAD

REFRESHING  WATERMELON WITH PISTACHIO & MINT

### SIDE DISH

LIME INFUSED QUINOA  WITH CRANBERRIES AND POMEGRANATE

STIR FRY  VEGETABLE MEDLEY

**\*VEGAN QUIONA SUPER BOWL £14.95** 

Baked Tofu on a bed of three layers of superfoods, starting with a quick stir fry of broccoli, peas, bell peppers, mushrooms and indian spiced carrots topped with lime infused quinoa with cranberries and pomegranate and a crunchy Kale and beetrot salad.



### JUICE SHOTS

Choose one of our Indian specialty Juice shots which comprises of concentrated amounts of nourishing vitamins and minerals to boost the nutritional content of any dish in our menu. Highly recommended to compliment our super food mind body and soul dishes.

**REJUVENATING SWEET POTATO £2.95 & APPLE SHOT**

The perfect combination of Sweet potato, apple, orange, carrot, celery and turmeric

**DETOX SUPER GREEN SHOT £2.95**

The perfect combination of cucumbers, celery, apple, kale, lime and ginger juice

**ENERGISING BEETROOT & CUMIN SHOT £2.95**

The perfect combination carrots, celery, beetroot, cumin and blackpepper

# SIDES AND BREAD

## RICE

### BASMATI PILAU RICE\* £2.85 **GF**

Aromatic basmati rice cooked with cumin, cardamom and cinnamon

### MUSHROOM BASMATI RICE\* £3.95 **GF**

Aromatic basmati rice cooked with fresh mushrooms, garlic and onion

### EGG PILAU RICE £3.95 **GF**

Pilau rice wok-fried with scrambled eggs and spring onions

### SAFFRON LEMON RICE\* £3.95 **GF**

Basmati rice cooked with saffron, fresh lime and tempered with mustard and cumin seed

### BASMATI BOILED RICE\* £2.95 **GF**

Aromatic basmati rice

## BREADS

### NAAN £2.95

Classical Indian bread cooked in the tandoor

### GARLIC NAAN £3.45

Fresh naan bread coated with an abundance of freshly ground garlic cloves

### PESHWARI NAAN £3.95

Fresh naan bread coated with almonds, sultanas, raisins and coconut

### CHEESE KULCHA £3.95

Fresh naan bread stuffed with mild English cheese, fresh coriander and baked to a golden brown in the tandoor

### KEEMA KULCHA £3.95

Fresh naan bread stuffed with finely minced lamb, spices and fresh coriander

### LACCHA PARATHA £2.95

An exotic layered bread enriched with butter and baked in the tandoor

### CHAPPATI\* £1.00

### TANDOORI ROTI £1.50

## SIDES

### CHIPS\* £2.50 **GF**

### MASALA CHIPS\* £3.95 **GF**

### CHIPS WITH CHEESE £4.95 **GF**

### POPPADOMS\* £0.80

### SPICED POPPADOMS\* £0.95

### KACHUMBER RAITA £2.25 **GF**

Fresh yoghurt with a mixture of finely chopped onions, tomatoes and cucumber

### CHUTNEY DABBA £1.95 **GF**

### INDIAN PICKLES £1.25 **GF**

Choose from mango, lime, chilli or mixed

### STIR FRY VEGTABLES £4.95 **GF**

### QUINOA & CRANBERRIES\* £4.95 **GF** WITH POMEGRANATE

## SALADS\*

### FRESH GREEN SALAD £2.45 **GF**

### INDIAN KACHUMBER SALAD £2.95 **GF**

### KALE, BEETROOT AND SPICED £4.95 **GF**

### ORANGE SALAD

### WATERMELON, PISTACHIO £4.95 **GF**

### AND MINT SALAD

### 5 BEAN HIGH PROTEIN SALAD £4.95 **GF**



## ALLERGY ADVICE

We cannot guarantee that all our dishes are dairy/nut/gluten/egg/mustard/ sesame/sulphur dioxide/lupin free as several dishes we make contain these products and they are all prepared in the same kitchen. Please ask your server for any information you may require.

**GF** INDICATES GLUTEN FREE \*Denotes Vegan option

# DESSERTS

## ALL DESSERTS £4.95

### GULAB JAMUN

Sweet balls made from full cream, semolina, pistachio nuts, butter oil and cardamon powder dipped in a sweet saffron syrup

### CHOCOLATE FONDANT

Rich chocolate layered cake with chocolate cream covered in chocolate ganache and flakes

### TURTLE MOLTEN BUNDT

Moist and fudgy chocolate bundt with toasted pecans and a luscious caramel centre that oozes when warmed

### CHOCOLATE LOVIN SPOONCAKE

Irresistibly delicious chocolate pudding enrobed between two layers of dark, moist, chocolate truffle

### RASPBERRY WHITE CHOCOLATE CHEESE CAKE BRULEE

White chocolate cheese cake swirled with raspberries

### LEMON AND RASBERRY CRUMBLE

Refreshing, tart lemon curd with raspberries on a buttery cake & crisp crunchy crust

### COOKIES AND CREAM PIE

Chocolate brownie topped with chocolate mousse and clotted cream with chunks of biscuit, milk & dark chocolate

### BELGIAN DARK CHOCOLATE SQUARES\*

Crunchy biscuit pieces and succulent sultanas encased in Rich Belgian chocolate truffle with a strawberry sauce

### KHEER

Delicious rice pudding made with fresh cream, pistachios, almonds and cream

### HOMEMADE BARFI

Traditional indian sweet. Richly flavoured soft milk based fudge

## ICE CREAM

Create your own selection

1 scoop £2.45 | 2 scoops £3.45 | 3 scoops £4.95

SWISS CHOCOLATE

MINT CHOCOLATE

VANILLA

PISTACHIO

STRAWBERRY

## TEA

DESI CHAI £2.95

KARAK £3.95

SPICE MASALA TEA £2.95

BREAKFAST TEA £2.50

EARL GREY TEA £2.50

MINT TEA £2.95

MOJITO MINT TEA £2.95

GREEN TEA £2.95

JASMINE TEA £2.95

ICED TEA £2.95

## COFFEE

ESPRESSO £2.95

AMERICANO £2.50

CAPPUCCINO £2.95

LATTE £2.95

HOT CHOCOLATE £2.95

## LIQUEUR COFFEE

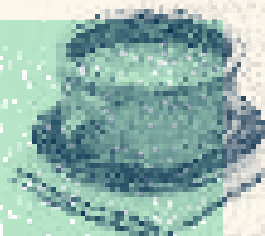
IRISH COFFEE (IRISH WHISKEY) £5.95

CALYPSO COFFEE (TIA MARIA) £5.95

JAMAICA COFFEE (RUM) £5.95

BAILEYS COFFEE £5.95

PLEASE SEE OUR DRINKS MENU FOR A MORE EXTENSIVE SELECTION OF BEVERAGES



A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED FOR PARTIES OF 8 GUESTS AND OVER