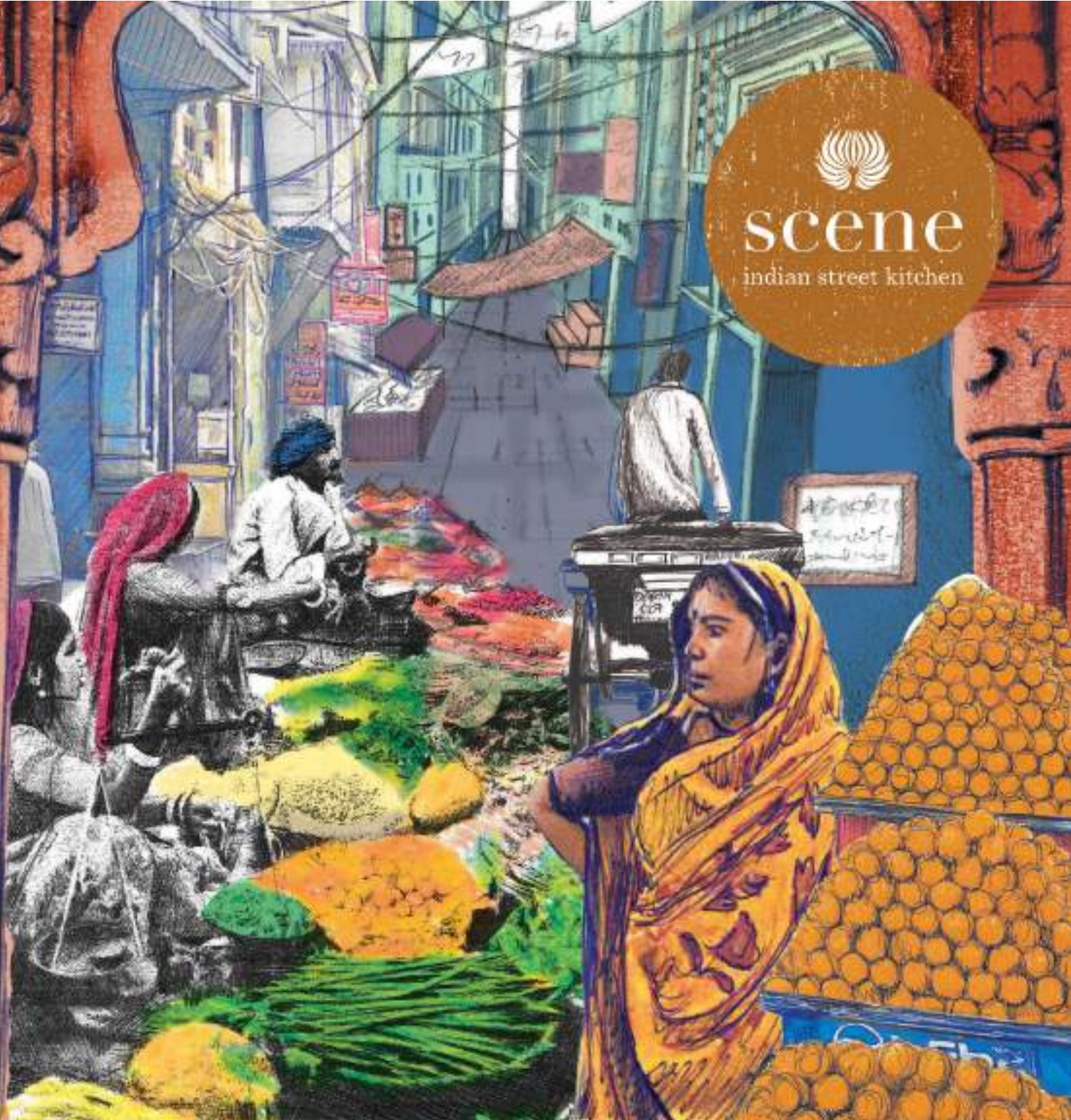




scene  
indian street kitchen




## WHILE YOU WAIT

Enjoy some snacks while you wait.

**POPPADOMS £1.00**

**SPICY POPPADOMS £1.20**

**CHUTNEY DABBA 2.00**   
Selection of 4 dips

**NACHOS AND CHEESE £4.95** 

**BHELPURI £4.95**   
Puffed rice with vegetables in spicy and tangy tamarind sauce

**SPICY OLIVES WITH GARLIC £3.95**   
AND HARISSA PASTE

**HUMMUS £4.95**



Scene Indian Street Kitchen



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# STARTERS AND STREET FOOD



GREAT FOR SHARING

## SCENE SHARING PLATTER

FOR 2 PEOPLE

**MIXED MEAT £16.95**   

Afghani Tikka, fish amritsari, lucknowi chicken wings, chicken tikka and lamb chops

**VEGETARIAN £13.95**  

Vegetarian samosa, onion bhaji, paneer tikka, labasa, mushroom & aloo tikka

## CHICKEN

**ROYAL KASHMIRI TIKKA £7.95**  

Chicken breast marinated in garlic, ginger, coriander, turmeric, cheese then potatoes mashed with onion, coriander, Kashmiri spices rolled in to the breast sprinkled with cheese then grilled and garnished with pomegranate, onion and fresh coriander.

**MALAI TIKKA £4.95**  

Chicken breast pieces marinated in cream, cheese, white pepper, green cardamom, garlic, ginger and then charcoal grilled.

**PUNJABI HARA TIKKA £4.95**  

Chicken thigh pieces marinated in yogurt, garlic, ginger, green chilli, mint, coriander and grilled in the tandoor.

**AFGHANI TIKKA £4.95**  

Chicken thigh pieces marinated in yogurt, black pepper, green chilli, lemon, garlic, ginger and grilled in the tandoor.

**CHICKEN TIKKA £4.95**  

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

**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 & grilled.

**CHICKEN DOSA £6.95**  

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

**SWEET CHICKEN CHILLI KEBAB £4.95**  


Minced chicken with onions, garlic, ginger, onions, coriander, infused with sweet chilli flavour.

**MURGHI KI KALEJI £4.95**  

Chicken liver marinated with lemon, coriander, garlic, ginger, peppers, onions and scene special blend of spices.

**CHICKEN CHEESE KEBAB £4.95**  

Minced chicken mixed with cheese, garlic, ginger, coriander, crush chilli, and a blend of dry herbs & spices.

**CHICKEN & RED PEPPER SAMOSA £4.95**  

Crisp savoury pastries stuffed with chicken & red peppers.



## LAMB

**LAMB CHOPS £6.25**  

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

**SEEKH KEBAB £5.95**  



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

**SULTAN PURI ROLL £7.95**  

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.

**BIHARI TIKKA £6.95**  

Lamb marinated in yogurt, garlic, ginger, lemon and Bihari spices then grilled in the tandoor.


**GUJRATI LAMB SAMOSA £5.95**  

Minced lamb mixed with green peas, coriander, mustard seeds, Gujarati spices put in a triangular puff pastry and then fried.



## FISH

**DOOWAN MACHLI £7.95** 

Smoked haddock lightly marinated in garlic, ginger, lemon then wrapped in banana leaf and grilled in the traditional Goan method.

**RAVI £7.95** 



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.

**TULSI KING PRAWNS £6.95**  

King prawns marinated with garlic, ginger, basil, sauce, coriander and cumin.

**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 £7.95**  

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

## VEGETARIAN\*

### LAHSEN MUSHROOM\* £5.95

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

### ONION BHAJI\* £4.95

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

### MUMBAI PAV BHAJI £4.95

Pav served with spiced vegetables

### GUN POWDER POTATOES\* £4.95

Baby potatoes coated with special gunpowder seasoning. BOOM!

### DOSA £5.95

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

### PANI PURI £5.95

Crisp indian puri topped 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

### BHINDI FRIES £4.95

Gram flour batter mixed with a selection of dry herbs, spices, garlic, ginger and then Okra dipped into the batter & fried.

### Aloo Tikki £4.95

Fresh Potato mash with green peas infused with Punjabi spices, Garlic, Ginger, Turmeric, cumin, coriander, deep fried

## CHAAT CORNER

### SAMOSA CHAAT £7.95

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 £7.50

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

### ALOO PAPRI CHAAT £7.25

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 £7.25

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

### CHANNA CHAAT £7.25

Chickpeas, potatoes mixed with Lahori spices then mixed and garnished with tamarin, sweet yogurt, apricot sauce, pomegranate, onions and fresh coriander

### ALLERGY ADVICE

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## INDO CHINESE

### GOBHI MANCHURIAN £6.95

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

### CHILLI CHICKEN £7.95

Crispy chicken wok-fried in a spicy sauce

### KATHI ROLLS £7.95

(CHICKEN/PANEER)

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

### NOODLE STIR FRY

(CHICKEN/VEG) £9.95/ £8.95

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

### PANEER CHILLI £7.95

Paneer cooked in a wok with Garlic, ginger, Peppers, onions and scene indo Chinese sauce

### LAHORI SWEET CHILLI CHICKEN £12.95

A traditional lahori version of a sweet chilli chicken served with egg fried rice chicken cooked with garlic, ginger, onions, peppers, and sweet chilli sauce. Rice cooked with eggs coriander, peppers, onions and lahori spices.

## RAILWAY BURGERS & STEAKS

### ULTIMATE CHICKEN & SAMOSA BURGER £11.95

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 £10.50

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

### GRILLED CHICKEN STEAK £16.95

### LAMB FILLET STEAK £17.95

### 8OZ BEEF RIB EYE STEAK £19.95

### PEPPERCORN SAUCE

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

**Creamy Mash £2.50 ** | **Sweet Potato Chips £3.50**





### KEEMA CHIPS WITH CHEESE £8.95

Minced lamb cooked with onions, tomatoes, garlic, ginger, coriander, Punjabi spices then poured over chips with melted cheese.

### SHAHI CHIPS £6.95

Chips mixed with a special blend of spices garnished with tamarind & mango sauce, sweet mayonnaise, fresh coriander, sev, onions, and pomegranate.

### SPICE LEVELS

-  Mild
-  Medium
-  Hot
-  Very Hot



# SIGNATURE DISHES

## CHICKEN

### DHABA MURGH £11.95

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

### KALIMIRCH AUR METHIWALA £11.95

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

### MURGH SAAG £11.95

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

### CHICKEN JAIPURI £11.95

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

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

### CHICKEN CHANARI £11.95

Chicken breast diced cooked with garlic, ginger, onions, tomatoes, plums and a secret blend of scene spices. (plums contain seeds)

### CHICKEN BALOCHI £11.95

Chicken breast diced cooked with garlic, ginger, onions, tomatoes, cumin, coriander, and balochi spices.



## LAMB

### AFGHANI GOSHT £12.95

Slow cooked tender lamb cooked with garlic, ginger, black pepper, tomatoes, green chilli and coriander.

### RADA CHICKEN AND LAMB £12.95

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

### RAJASTHANI LAAL MAAS £12.95

Slow cooked meat in chilli, yoghurt and spices

### BHINDI GOSHT £12.95

Degi gosht cooked in desi style with bhindi and garam masala

### SAAG GOSHT £12.95

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

## GRILLS

All dishes served with saffron lemon rice and mixed vegetable

### TANDOORI SALMON £17.95

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

### TANDOORI LAMB CHOP £15.95

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

### SHAHI MURGH TANDOORI £13.95

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 £16.95

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 sizzler platter

### TANDOORI KING PRAWNS £16.95

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 £18.95

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

### TANDOORI LIVER TIKKA £15.95

Chicken liver cooked with garlic, ginger, onions, peppers, dry herbs & spices served on a sizzling platter with saffron lemon rice mixed vegetables and a side salad

## SEAFOOD

### FISH MANGLORE £15.50

Tilapia fish cooked with garlic, ginger, onions, tomatoes, star anise, cardamoms, cinnamon, coriander, grated coconut, coconut milk and a touch of cream.

### TIKHEY JHINGHEY £15.50

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

### GOAN PRAWN CURRY £15.50

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



## DESI DHABA

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

### SCENE HANDI GOSHT £19.95

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

### SCENE HANDI MURGH £17.95

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

### CHICKEN PUNJABI MASALA £11.95

Chicken thigh cooked with garlic, ginger, onions, tomatoes, cloves, cardamom, turmeric, coriander, cinnamon, cumin and slow cooked. Truly a traditional dish from the region of Punjab

### KEEMA ALOO MATTER £12.95

Minced lamb cooked with potatoes, green peas, garlic, ginger, tomatoes, onions, turmeric, coriander, cumin, cardamom, cinnamon and fenugreek



## BIRYANI

### KACHAY GOSHT KI HYDERABADI BIRYANI £13.95

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

### LUCKNOW CHICKEN BIRYANI £12.95

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

### KASHMIRI DUMPUKHT BIRYANI Chicken £12.95 Lamb £13.95

Saffron, mint, curry leaf, sultanas, plums, garlic, ginger and kashmir spices. Biryani cooked in the traditional kashmiri method where all the ingredients are mixed together, slow cooked in pot covered with a pastry to hold all the aroma and taste in there.

### KABULI PILAU £13.95

Rice cooked with Lamb shank, carrots, sultanas, garlic, ginger, onions and then slow cooked.

## CLASSIC DISHES

All the dishes can be made with **CHICKEN £9.95,**

**LAMB £10.95** or **KING PRAWN £14.95**

### TIKKA MASALA

### JALFREZI

### MADRAS

### ROGAN JOSH

### KARAHI

### VINDALO

### KORMA

A mild dish cooked with onions, garlic, ginger, aromatic herbs and cream.

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

## VEGETARIAN\*

MAIN COURSE £9.95 | SIDE DISH £6.95

### PANEER BUTTER MASALA

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

### BHINDI BHAJI\*

Okra cooked with onions, peppers, lemon and selection of spices

### ALOO GOBI\*

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

### BOMBAY ALOO\*

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

### DAAL PUNJABI

A wonderful dish of yellow and black lentils with a sprinkling of coriander leaves, ginger, garlic and spices

### PALAK PANEER

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

### MALAI KOFTA

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

### PUNJABI CHOLEY

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

### CHANNA DAAL PIAZ

Split chickpeas/lentils cooked with turmeric, asafoetida, garlic, ginger, cumin, coriander and spring onions

### MIXED VEGETABLES

Courgettes, turnips, squash, aubergine, green beans, green peas, carrots, peppers, cauliflower, garlic, ginger, turmeric, asafoetida, cumin and coriander

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### 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

KACHUMBER SALAD  
Cucumber, Tomato's, Onions, Peppers, infused with mint, Salt & Coriander

### SIDE DISH

LIME INFUSED QUINOA WITH CRANBERRIES AND POMEGRANATE

STIR FRY VEGETABLE MEDLEY

### \*VEGAN QUINOA 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 beetroot salad.



#### PLEASE NOTE:

Some dishes may have the following allergens, if you cannot please mention, so that a suitable dish may be recommended. We cannot guarantee our dishes to be 100% nut free



# SIDES AND BREAD

## RICE

### BASMATI PILAU RICE\* £3.25

Aromatic basmati rice cooked with cumin, cardamom and cinnamon

### MUSHROOM BASMATI RICE\* £3.95

Aromatic basmati rice cooked with fresh mushrooms, garlic and onion

### EGG PILAU RICE £3.95

Pilau rice wok-fried with scrambled eggs and spring onions

### SAFFRON LEMON RICE\* £3.95

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

### BASMATI BOILED RICE\* £2.95

Aromatic basmati rice

## SIDES

### CHIPS\* £3.50

### SWEET POTATO CHIPS £3.50

### FRIES £2.50

### MASALA FRIES £3.95

### FRIES WITH CHEESE £4.95

### POPPADOMS\* £1.00

### SPICED POPPADOMS\* £1.20

### KACHUMBER RAITA £2.25

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

### CHUTNEY DABBA £2.00

### INDIAN MIX PICKLES £1.25

Choose from mixed or lime

## BREADS

### NAAN £3.50

Classical Indian bread cooked in the tandoor

### GARLIC NAAN £3.75

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

### PESHWARI NAAN £4.25

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

### CHEESE KULCHA £4.25

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

### KEEMA KULCHA £4.25

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

### LACCHA PARATHA £3.95

An exotic layered bread enriched with butter and cooked on the tawa

### CHAPPATI\* £1.00

### TANDOORI ROTI £1.75

## SALADS\*

### FRESH GREEN SALAD £2.45

### INDIAN KACHUMBER SALAD £4.95

### KALE, BEETROOT AND SPICED ORANGE SALAD

### 5 BEAN HIGH PROTEIN SALAD £4.95

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[www.scenedining.com](http://www.scenedining.com)