



scene
indian street kitchen

WHILE YOU WAIT

Enjoy some snacks while you wait

FAR FAR CHOKDI £2.50 🌱

Colourful Indian snack

CHUTNEY DABBA £1.95 🌱 🍷

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 🌱 🍷
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, lucknow: chicken wings, chicken tikka and lamb chops

VEGETARIAN £12.95

Vegetarian samosa, onion bhaj, 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

Pashun 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 bread crumbs 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

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 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 Kolkata. 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

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

KALIMIRCH AUR METHIWALA £10.95

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

CHICKEN LABABDAR £10.95

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

MURGH SAAG £10.95

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



LAMB

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 £11.95

Slow cooked meat in chilli, yoghurt and spices

BHINDI GOSHT £11.95

Degi gosht cooked in desi style with bhindi and garam masala

SAAG GOSHT £11.95

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 pilau rice and lentils

TANDOORI SALMON £15.95

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

TANDOORI LAMB CHOP £13.95

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

SHAMI MURGH TANDOORI £11.95

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 £13.95

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 sizer platter

TANDOORI KING PRAWNS £15.95

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 £16.95

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

SEAFOOD

TIKHEY JHINGHEY £14.95

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

GOAN PRAWN CURRY £14.95

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



DESI DHABA

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

SCENE HANDI GOSHT £17.95

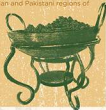
Lamb on the bone, not to be missed, cooked with aromatic spices in dum pukht style

SCENE HANDI MURGH £15.95

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



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

JALFREZI

MADRAS

ROGAN JOSH


KARAH

VINDALOO

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

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VEGETARIAN

MAIN COURSE £7.95 | SIDE DISH £4.95

PANEER BUTTER MASALA

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

BHINDI BHAJI*

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

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

SUBZI MILLONI*

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

DAAL PUNJABI

A wonderful dish of yellow and black daal and kidney beans tempered 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

PINDI CHOLEY

Chickpeas cooked with paneer cubes in Scene's special sauce

PUNJABI CHOLEY WITH TURMERIC*

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 beetroot 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

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

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

MASALA CHIPS* £3.95

CHIPS WITH CHEESE £4.95

POPPADOMS* £0.80

SPICED POPPADOMS* £0.95

KACHUMBER RAITA £2.25

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

CHUTNEY DABBA £1.95

INDIAN PICKLES £1.25

Choose from mango, lime, chilli or mixed

STIR FRY VEGETABLES £4.95

QUINOA & CRANBERRIES* £4.95 WITH POMEGRANATE

SALADS*

FRESH GREEN SALAD £2.45

INDIAN KACHUMBER SALAD £2.95

KALE, BEETROOT AND SPICED £4.95 ORANGE SALAD

WATERMELON, PISTACHIO £4.95 AND MINT SALAD

5 BEAN HIGH PROTEIN SALAD £4.95



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DESSERTS

ALL DESSERTS £4.95

COOKIES AND CREAM PIE

A cookie universe of white'n milk chocolate cream, starchy with chunks and showered with dark chocolate drizzle. This irresistible slice captures all of the fun and delectable memories of America's favourite cookie!

CHOCOLATE FONDANT

Rich chocolate layered cake with chocolate cream covered in a choc ganache with decorated chocolate flakes.

GHULAB JAMAN

A traditional Indian dessert. Sweet balls made from full cream, semolina, pistachio nuts, butteroil and cardamom powder dipped in sugar syrup.

KULFI

Traditional handmade Kulfi.

COCONUT SUPREME

Coconut ice cream in a half coconut shell with coconut pieces.

ROCKSLIDE BROWNIE

A rich but surprisingly light textured brownie topped with butter-luscious caramel piled high with brownie cubes, toasted pecans & drizzled with milk chocolate ganache pieces.

LEMON RASPBERRY CRUMBLE BAR WITH CUSTARD

Our refreshingly tart lemon curd graciously married with bright raspberries all sitting on a buttery cake and crisp crust finished with crunchy crumbs and a dusting of powdered sugar.

PREMIUM DESSERTS

ALL PREMIUM DESSERTS £6.95

GHULAB JAMAN CHEESECAKE

A must try. Ghulabjaman set in a cardamom flavoured cream cheese pistachio filling, topped with rose petals pistachio and rose flavoured cream.

BLUEBERRY CHEESECAKE

Blueberry flavoured cream cheese on a rich biscuit crumb base, topped with a blueberry compost.

CHOCOLATE LOVIN SPOON CAKE

Deeply chocolate, enrobed in chocolate and filled with a dark chocolate truffle.

LEMON CHEESECAKE

Lemon flavour cream cheese on a rich biscuit crumb base topped with cream, lemon curd and lemon peel.

LEMON PISTACHIO CAKE

Genoise sponges filled with lemon curd and pistachio cream, topped with roasted pistachios.



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

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