



scenemcr
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 scene dining 4a Leftbank, Spinningfields, Manchester, M3 3AN 0161 839 3929 www.scenedining.com

STREET CORNER

CHICKEN TIKKA ① £4.95	LAMB TIKKA ① £5.95
Cubes of chicken breast, marinated in ginger, garlic, coriander, cumin, turmeric & lime juice cooked over charcoal, served with seasonal salad.	Diced lamb marinated in yoghurt, garlic, ginger & aromatic spices.
CHICKEN KANDHARI TIKKA ① £4.95	LAHSEN MUSHROOM £3.95
Succulent thighs marinated with Kandhari spices and saffron.	Mushrooms marinated with garlic, ginger, lime, green chillies, herbs & spices, then grilled, served with green salad and a tamarind sauce.
CHICKEN CHAPALI KEBAB ② £4.95	RAVI £5.95
Traditional dish from Pakistan, a very moist kebab is prepared with minced chicken meat	Seabass fillet marinated with ginger, garlic & aromatic spices, served with Kashmiri sauce.
TANGDI CHICKEN ① £4.95	FISH AMRITSARI ③ £5.95
Drumstick marinated with freshly ground scene secret spices.	Cod marinated in selected herbs and spices, deep fried and served with a green salad.
CHICKEN & RED PEPPER SAMOSA ① £4.95	JINGHA TIL TINKA ③ ③ £6.95
Crisp savoury pastries stuffed with chicken and red peppers; accompanied with chana masala.	King prawns marinated with sesame oil and freshly ground spices, coated with breadcrumbs and fried until golden brown.
KASHMIRI KEBAB ① ② £4.95	KING PRAWN TIKKA ① £6.95
Minced lamb and spices mixed with egg, then covered in a light potato covering and shallow fried	King prawns marinated with yogurt, vinegar, delicate herbs & spices, cooked over charcoal, served with salad and Hydrabadi sauce.
SEEKH KEBAB ② £4.95	CALAMARI ③ ② £7.95
Minced meat seasoned with onions, green chillies, herbs & spices then cooked on a skewer.	Tiny tender squid, grainy crumb crunch, quick fried and tossed into a bowl with scene drizzle.
LAMB CHOPS ③ £5.95	SALMON KA TIKKA ① £6.95
Succulent and tender lamb chops, marinated with wheat and special spices, then grilled over charcoal.	Morsels of Scottish pink salmon gently marinated in dill, fennel and ginger with a trace of mustard oil, then roasted on the sigri.

RICE & BREAD

BASMATI PILAU RICE £2.85	PESHWARI NAAN ③ ① ① £3.95
Aromatic basmati rice cooked with cumin, cardamom and cinnamon; the perfect companion to any meal.	Fresh naan bread coated with almonds, sultanas, raisins and coconut
MUSHROOM BASMATI RICE £3.95	CHEESE KULCHA ③ ① £3.95
Aromatic basmati rice cooked with fresh mushrooms, garlic and onion.	Fresh naan bread stuffed with mild English cheese, fresh coriander and baked to a golden brown in the tandoor.
EGG PILAU RICE ② £3.95	KEEMA KULCHA ③ ① £3.95
Pilau rice wok-fried with scrambled eggs and spring onions	Fresh naan bread stuffed with finely minced lamb, spices and fresh coriander.
SAFFRON LEMON RICE £3.95	LACCHA PARATHA ③ ① £2.95
Basmati rice cooked with saffron, fresh lime and tempered with mustard and cumin seed.	An exotic layered bread enriched with butter and baked in the tandoor
BASMATI BOILED RICE £2.95	CHAPPATI ③ £1.00
Aromatic basmati rice; the perfect companion to any meal.	TANDOORI ROTI ③ £1.50
NAAN ③ ① £2.95	CHIPS £2.50
Classical Indian bread cooked in the tandoor.	
GARLIC NAAN ③ ① £3.45	
Fresh naan bread coated with an abundance of freshly ground garlic cloves.	

ACCOMPANIMENTS

POPPADOMS £0.80	CHUTNEY DABBA ① £1.75
Served with mango chutney, mint sauce and spiced onions.	INDIAN PICKLES ③ £1.25
SPICED POPPADOMS £0.95	Choose from mango, lime, chilli or mixed.
Served with mango chutney, mint sauce and spiced onion.	GREEN SALAD £2.45
KACHUMBER RAITA ① £2.25	Seasonal mixed salad.
Fresh yoghurt with a mixture of finely chopped onions, tomatoes and cucumber.	INDIAN KACHUMBER SALAD £2.95

STREET CORNER...CONTINUED

ONION BHAJIS £3.95	BADA PAU ③ £4.95
The world famous Indian snack of crisp onions moulded into a sphere mesh then deep-fried in a coating of gram flour until golden brown.	A popular Indian vegetarian fast food in Maharastra. Bada means potato in Portuguese.
VEGETABLE PAKORA £3.95	GUNPOWDER POTATOES £4.95
Crisp nuggets of onion, seasonal vegetables and spices delicately coated in batter and deep fried.	Baby potatoes coated with special gunpowder seasoning. BOOM!

CHAAT CORNER

ALOO TIKKI CHAAT ① ③ £6.95
Green peas and potato cakes served with spiced chickpeas and drizzled with assorted chutneys and sweet yoghurt.
SAMOSA CHAAT ① ③ £6.95
Filled potato and peas chickpeas, topped with lip-smacking combination of yoghurt, mint and tamarind chutney.
DAHI BHALLA CHAAT ① ③ £6.95
Lentil dumplings chickpeas, topped with a tongue tickling combination of yoghurt, mint and tamarind chutney.
ALOO PAPRI CHAAT ① ③ £6.95
Potato and special tamarind chutney mixed with yoghurt, garnished with coriander.
FRUIT CHAAT £5.95
Mixed fruit chaat.
PANI PURI ③ £4.95
Chickpeas served with special tamarind chutney, cumin water and coriander.

INDO-CHINESE

MOMOS ③ £5.95
Stuffed with chicken served with homemade chilli & garlic sauce.
VEG MANCHURIAN ② ③ £6.95
Popular Indo-Chinese dish, fried florets of cauliflower wok-fried with spring onions, green chili and garlic sauce.
CHILLI CHICKEN ② ③ £6.95
Crispy chicken wok-fried in a spicy sauce.
KATHI ROLLS ② ③ £6.95
Classic Indian street food – griddled chicken with red onions, cucumber, peppers & tomatoes with choice of dips served in a wrap.
CHILLI PANEER ① ③ £6.95
Grilled paneer seasoned with crushed chillies then grilled.

CHEFS SPECIALITIES

CHICKEN

DHABA MURGH £ 10.95

Tender pieces of chicken cooked in a thick sauce with spring onions, fresh coriander and traditional spices; an exquisite Punjabi dish.

KALIMIRCH AUR METHIWALA £10.95

Tender lamb/chicken cooked with black peppercorns, fresh fenugreek leaves and whole red chillies

CHICKEN LABABDAR ① £10.95

Tender pieces of chicken Kandhari tikka cooked in an onion and tomato gravy flavoured with aromatic Indian spices and finished with single cream.

CHICKEN HYDERABADI £10.95

Chicken cooked with tangy spices, green coriander, fresh cream, yoghurt, tomatoes, garlic & ginger in bay leaf juices, cardamom and cloves. This dish is full of distinctive flavours.

LAMB

BANJARI GOSHT RAJASTHANI LAAL MAAS £11.95

Tender lamb/chicken cooked with black peppercorns, fresh fenugreek leaves and whole red chillies.

KEEMA MATTAR £11.95

Finely minced meat combined with fresh peas and cooked with ginger, garlic, onions, fenugreek, red chillies, cumin & cardamom, perfumed with bay leaves.

CHICKEN CHETTINAD £ 10.95

Succulent pieces of chicken cooked in coconut powder mixed with red chilli, black peppercorn and curry leaves; a spicy dish playing homage to the flavours of Southern India.

PUNJABI MASALA £10.95

Traditional Desi home-style chicken thigh cooked with fresh tomatoes, garlic, ginger and aromatic spices.

MURGH SAAG £10.95

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

BHINDI GOSHT £11.95

Degi gosht on the bone cooked in desi style chef's special.

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.

SIGNATURE DISHES

AFGHANI MURGH £11.95

Chicken breast cooked in olive oil with garlic tomatoes, green chillies, black pepper, fresh coriander & rock salt.

CHICKEN JAIPURI £11.95

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

CHICKEN MAKHANI ① ② £11.95

In the subcontinent where there is a special event for entertaining special guests, home made 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. Cooked with onions, tomatoes, sultanas, almonds, pineapple, fresh cream, butter and a selection of mild spices.

MONKFISH MALAI ① £14.95

Fresh morsels of monkfish cooked gently in a mild masala sauce.

TIKHEY JHINGHEY £14.95

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

NORTH INDIAN GRILL

ALL DISHES SERVED WITH RICE, SALAD AND SAUCE

SALMON KA TIKKA ① £14.95

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

TANDOORI-LAMB CHOP ② £13.95

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

SHAHI MURGH TANDOORI ① £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 served Hyderabad sauce.

TANDOORI MIX GRILL ① ② £15.95

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

MACHLI MASALA PIAZ ② £ 12.95

Fillets of cod 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 plate on a bed of onions with Hyderabad sauce.

TANDOORI KING PRAWNS ① £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 with tomatoes, onions, green chillies, coriander, garlic, ginger and peppers served with Hyderabad sauce.

BIRYANI

KACHAY GOSHT KI HYDRABADI BIRYANI ① ② £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 a vegetable curry sauce.

LUCKNOW CHICKEN BIRYANI ① ② £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 a vegetable curry sauce

CLASSIC DISHES

ALL THE DISHES CAN BE MADE WITH LAMB (£10.95), CHICKEN (£9.95) OR KING PRAWN (£13.95)

TIKKA MASALA ① ②

An exciting twist to the ever popular, we present our own exclusive recipe of succulent meat in a smooth and creamy masala sauce, garnished with crushed cashew nuts.

JALFREZI

Morsels of meat prepared in a spicy sauce of onions, peppers, fresh ginger, green chillies and coriander leaves, served with spring onions, fresh coriander and a dash of whole black cumin.

BALTI

Balti dishes are specially cooked with fresh garlic, ginger, tomatoes, green chillies and fresh coriander.

KORMA ① ②

Meat braised in a cream gravy enriched with cashew nuts and redolent of cardamom, mace and rose water.

MADRAS

Meat cooked with onions, garlic, ginger, fresh green chillies, coriander and a dash of cream.

ROGAN JOSH

Meat cooked on a slow fire with finely chopped onions, tomatoes, mace and star anise, enriched with whole spices and saffron. An example of traditional Kashmiri cooking.

KARAHI

Meat braised in a spiced masala of ginger, garlic, onions and tomatoes with a tempering of crushed coriander seeds and red chillies; an example of traditional Punjabi cooking.

ACHARI ① ②

Cooked with fresh tomatoes, onions, green chillies, fresh garlic, coriander, methi seeds, aniseed, mustard seeds, ginger, yoghurt and gently simmered in bay leaf juice.

BHUNA

Meat cooked in thick curry with herbs, fresh tomatoes, green chillies, ginger and garlic, finished with fresh coriander.

VINDALOO

Meat cooked with onions, garlic, ginger, tomatoes, fresh green chillies, coriander and extra red chillies.

DESI DHABA

Scene speciality dish served in the most authentic manner in a hot metal Balti brought straight from the stove to the table. A really unforgettable experience.

SCENE HANDI GOSHT £17.95

Lamb on the bone, not to be missed, cooked with aromatic spices in dum pukht style. Served in a metal Balti on the table to share between 2-4 people.

SCENE HANDI MURGH £12.95

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. Served in a metal Balti on the table to share between 2-4 people.

NIHARI ① ② £12.95

Lamb shank cooked with garlic, ginger, yoghurt, onion, tomatoes, wheatflour and secret scene spices.

VEGETARIAN

MAIN COURSE £7.95 | SIDE DISH £4.95

PANEER BUTTER MASALA ①

Paneer cubes cooked in a chefs special butter sauce.

BHINDI BHAJI

Okra packed with a tangy mélange of mango powder and five select spices, cooked with caramelised shallots and garnished with spring 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

Butternut squash, baby corn, mushrooms, cauliflower carrots and peas in spicy tomato sauce.

TARKA DAAL ①

A wonderful dish of yellow lentils tempered with a sprinkling of coriander leaves, ginger, garlic and cumin seeds.

SAAG PANEER ①

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

PALAK BHAJI

Spicy spring leaf spinach cooked with onions, tomatoes, fresh coriander, green chillies and selected herbs and spices.

PINDI CHOLEY ①

Chickpeas cooked with paneer cubes in Scene's special sauce.

DUM KI DAAL ①

Black lentils cooked on a slow flame overnight with aromatic whole spices & cooked with fresh tomatoes & finished with cream and fresh coriander.

Allergy Advice:

We cannot guarantee that all our dishes are dairy/nut/gluten/egg free as several dishes we make contain these products and they are all prepared in the same kitchen. Please look at the symbols next to the dish.

① Egg ② Dairy ③ Sesame ④ Nut ⑤ Gluten ⑥ Mustard

If you do have any allergies please alert your waiter before ordering. Thank you, scene.