

Tandoori Specialities

CLAY OVEN

Marinated meats cooked to perfection on skewers in our flaming hot clay oven, served with saffron rice and a medium spiced curry sauce. Any sauce can be changed to your choice from the menu. (£2 any other sauce). Salad (separate) £1. We recommend one of these! Korma, Bhuna, South Indian sauce.

Chicken Tikka <i>Boneless cubes</i>	£15.90
Special Chicken Tikka	£16.90
<i>Sauted Peppers, onions & mushrooms</i>	
Lamb Tikka	£16.90
Special Lamb Tikka <i>Sauted Peppers, onions & mushrooms</i>	£18.90
Chicken Tandoori <i>On the bone</i>	£16.90
Mix Tikka <i>Chicken and lamb</i>	£16.90
King Prawn Tandoori	£21.90
Tandoori Mix Grill	£24.90
<i>Chicken tandoori, chicken tikka, lamb tikka, seekh kebab, chicken chaat and nan - king prawn pieces can be added £2.50 surcharge</i>	

Lamb Chops	£19.90
<i>Succulent pieces of lamb cooked to perfection - seasonal choice</i>	
Garlic Chilli Chicken Tikka NEW	£15.90
<i>Our new signature spice blend, marinated to deliver a vibrant garlic, chilli flavour</i>	

Biryanis

Cooked with ginger, garlic, fenugreek and cumin seeds in a flaming hot wok. Then saffron rice is combined to create a perfect stir fry dish, served with a medium flavoured curry sauce separately. Any sauce can be changed to your choice from the menu. (£2 any other sauce). We recommend one of these! Korma, Bhuna, South Indian sauce.

Chicken	£12.90
Chicken Tikka Biryani	£13.90
Lamb	£14.90
Special Biryani <i>Chicken, Lamb & Prawn</i>	£17.90
Vegan <i>Tofu</i>	£11.50
Vegetable	£11.50
King Prawn	£17.90

Mushrooms

Garlic Mushrooms <small>CREAMY</small>	£4.90
Spicy Garlic Mushrooms	£4.90
Fried Mushrooms	£4.50

Indian Kebab **NEW**

<i>Served with salad & sauce (seperate)</i>	WRAP	NAN
Chicken Tikka Kebab	£9.90	£11.90
Lamb Tikka Kebab	£10.90	£12.90
Seekh Kebab	£9.90	£11.90
Garlic Chilli Chicken Tikka Kebab	£9.90	£11.90
Mixed Tikka Kebab	£10.90	£12.90

European Dishes

Chicken Maryland and Chips	£9.90
Fish and Chips	£9.90
Extras	
Chips	£3.90
Chips and Cheese	£5.40
Masala Chips NEW <i>Seasoned & Spiced</i>	£4.90
Salad	£2.00

To Accompany

INDIAN BREADS

Chapati <i>Unleavened</i>	£1.90
Special Chapati <i>Buttered</i>	£2.30
Nan	£3.90
Peshwari Nan <i>Sweet</i>	£5.50
Garlic Nan <i>Garlic butter</i>	£4.90
Garlic Cheese Nan	£5.90
Cheese Nan	£5.40
Spicy Nan	£4.90
Garlic Chilli Nan	£4.90
Garlic and Coriander Nan	£4.90
Garlic Chilli & Cheese Nan	£5.90
Tandoori Chapati	£2.50
Paratha	£4.50
Garlic Paratha	£4.90

SAUCES

Curry Sauce	£4.90
Any Other Sauce from the Menu	£5.90

BASMATI RICE

Fried Rice <i>Saffron</i>	£3.90
Boiled Rice	£3.70
Mushroom Rice	£4.90
Garlic & Onion Rice NEW	£4.90
Desi Rice <i>Green chilli with caramelised onions</i>	£4.90

Kids Corner

Fish Fingers & Chips	£6.90
Chicken Nuggets & Chips	£6.90
Chicken Pakora & Chips	£6.90
Chicken Curry & Fried Rice/Chips	£6.90
Chicken Korma & Fried Rice/Chips	£6.90

Party Platters

Vegetable Pakora (50 Pieces)	£21.90
Mushroom (50 Pieces)	£20.90
Chicken Pakora (50 Pieces)	£26.90
Chicken Tikka (20 pieces)	£28.90

CURRIES AVAILABLE FOR ALL EVENTS, PLEASE ASK A MEMBER OF STAFF.

Meal Deals

Please note only dishes listed below are available in meal deals

Meal A for One

£19.50

2 popadoms & Spiced Onions

CHOOSE ONE FROM THE FOLLOWING:

- Vegetable Pakora
- Chicken Chaat
- Mushroom Pakora
- Mixed Pakora (£1 extra)
- Chicken Pakora (£1 Extra)

CHOOSE ANY ONE DISH FROM OUR CREAMY, MEDIUM, HOT OR VEG SECTION:

Available in Chicken, Tender Lamb (Lamb £2 Surcharge) or Vegetable

TO ACCOMPANY CHOOSE ONE FROM

- Fried Rice / Boiled Rice
- Nan / 2 Chapatis
- Garlic Nan (£1 extra charge)
- Peshwari Nan (£1.50 extra charge)

Bag charge included

Meal B for Two

£32.50

2 popadoms & Spiced Onions

CHOOSE ONE FROM THE FOLLOWING:

- Vegetable Pakora
- Chicken Chaat
- Mushroom Pakora
- Mixed Pakora (£1 extra)
- Chicken Pakora (£1 Extra)

CHOOSE ANY TWO DISHES FROM OUR CREAMY, MEDIUM, HOT OR VEG SECTION:

Available in Chicken, Tender Lamb (Lamb £2 Surcharge) or Vegetable

TO ACCOMPANY CHOOSE TWO FROM

- Fried Rice / Boiled Rice
- Nan / 2 Chapatis
- Garlic Nan (£1 extra charge)
- Peshwari Nan (£1.50 extra charge)

Bag charge included

 **indianscene**

 **indianscene**

www.indian-scene.co.uk

Management reserves the right to change offers, products and prices without prior notice. Management reserve the right to refuse service. Please inform us of any allergies at the time of ordering. For the full allergy information please contact us prior to ordering.

indianscene

TAKEAWAY

Tel: 0141 889 6485

2 East Lane | Paisley | PA1 1QA

Sunday to Thursday 4.00pm - 10.15pm

Friday & Saturday 4.00pm - 11.00pm

CLOSED TUESDAYS

www.indian-scene.co.uk

scan me



Starters

APPETIZERS AND DIPS

2 x Popadom	£2.00
Spiced Onions	£2.50
Mango Chutney	£2.20
Mixed Pickle	£2.20
Pakora Sauce (red/pink)	£0.50
Indian Raita	£3.50
Chutney Tray	£9.00

(Four poppadoms, spiced onions, mango chutney and mixed pickle)

PAKORAS

Our selection of pakoras dipped in our specially seasoned batter then lightly fried until perfectly crisp.

	Reg	Lge
Chicken Pakora	£7.40	£10.40
Vegetable Pakora	£5.50	£7.50
Mixed Pakora	£6.90	£9.50
Mushroom Pakora	£4.90	£6.90
Spicy Fish Pakora	£7.50	£9.90

Fresh fish coated in our unique batter with chilli flakes

Haggis Pakora £7.50/ £9.90

East meets West, traditional Scottish Haggis with our own blend of spices

Gobi Pakora (Cauliflower) £5.90 / £7.90

Onion Bhaji £4.90

Chefs Platter (for two) £10.90

(Mixture of chicken, vegetable and mushroom pakora accompanied

with chicken chaat and onion bhaji. A great way to sample a selection

of our starters.)

SAMOSAS

A Savory filling, popular Indian street snack served with chickpeas

Vegetable Samosa £4.90

Mince Samosa £5.90

Sunny's Chicken Chaat Paat **CHEFS CHOICE**

Chicken Chaat pieces cooked in Tandoori spices & added to a wok with peppers and onions, A must try! (On the bone) £6.90

DOSA

South Indian cuisine a small thin layered crepe in appearance, made from a fermented batter

Veg Dosa	£5.50
Chicken Dosa	£5.90
Prawn Dosa	£6.50

POORI

Crispy, golden deep-fried bread with your choice of filling. Originated

in the Indian Subcontinent - sweet & Sour

Channa Poori (chickpeas)	£5.50
Chicken Poori	£5.90
Prawn Poori	£5.90
Garlic Mushroom Poori	£5.50

TANDOORI STARTERS

Indian Scene Tandoori Platter £13.90

Chicken, Lamb Tikka, Seekh Kebab & Chicken Chaat

Chicken Tikka Starter	£5.90
Lamb Tikka Starter	£6.50
Seekh Kebab Starter	£5.50
King Prawn Tandoori Starter	£9.90
Lamb Chops Starter	£9.90
Chicken Chaat (drumsticks)	£5.50

ADD ONS

Green Chillies	£2
Mushrooms	£2
Hot or Mild	£1

Spice Chart / Allergens

Spicy Extra Spicy Extremely Spicy

Contains Nuts Creamy (Dairy)

Suitable for Vegetarians

Tikka Style Clay Oven

Although all due care is taken with your order, your meal may contain traces of nuts.

Soft Drinks

Can of Soft Drink £1.50

Large Bottle £3.90

Large Bottle of Coke £4.50

Mains

ALL MAIN DISHES BELOW CAN BE PREPARED WITH ANY OF THE FOLLOWING:

All dishes below are gluten free

Chicken Dishes (Chopped breast)	£10.90	Paneer Dishes (Cottage Cheese)	£10.50
Chicken Tikka Dishes (Clay oven)	£11.90	Prawns Dishes	£11.90
Lamb Dishes (Tender) (Slow cooked)	£13.90	King Prawn Dishes	£15.90
Vegetable Dishes	£9.90	Vegan Dishes (Tofu)	£9.90

Mild and Creamy

Korma

The original korma has a mild creamy fragrant sauce prepared with our blends of fresh herbs and mild spices

Ceylonese Korma

An adaption of the original korma prepared with a fresh creamed coconut and mildly spiced masalas

Chilli Korma

This smooth and creamy dish has a spicy Indian twist, with fresh green chillies and Indian herbs combined

Creamy Garlic

A must try for garlic lovers! New to the menu. Fresh garlic and garlic powder, cooked in a rich creamy sauce leaving a smooth finish to your palate

Chasni

This popular creamy dish has a sweet and sour flavoured sauce with cashew nut powder added to leave a smooth finish

Makhani

A smooth tomato based sauce with fresh cream added then finished off with a light sprinkle of cashew nuts

Tikka Masala

A creamy favourite which is made with mild spices, ground cashew nuts and freshly cooked green peppers

Pasanda

A very rich flavoured creamy dish which is prepared with coconut milk, almond flakes and light herbs

Butter Chicken

This is the original "butter chicken", a special recipe from the streets of India. This tomato based dish is full of flavour using ground Indian herbs such as star anise, cinnamon, cardamom, fennel seeds and bayleaves.

Hotter Palate

Jalandher

A fiery hot sauce, combining spicy green chillies and Indian herbs perfectly mixed together creating a tasty rich dish

Bilga Masala

From our village of Bilga this unique dish is prepared with cumin seeds and garam masala that are added to chilli sauce which leaves a tasty burning flavour on your taste buds

Tandoori Masala

Prepared with a rich tandoori sauce with a hint of paprika this dish is finished off with a touch of yoghurt which leaves a smooth finish

South Indian Garlic Chilli

A very popular spicy dish combining fresh garlic and green chillies, which creates mouth-watering flavours

A zingy hot dish cooked with fresh Indian herbs, green chillies and a tangy mixed pickle sauce

Madras

A hot dish prepared with methi, fenugreek and cayenne pepper, sets your taste buds alight

Tava

Indian Scenes Speciality, which prepared with garlic, ginger, green chillies, caramelised onions and peppers creating a richly flavoured spiced dish

Zalfrezi Hot

This very spicy dish has a blend of cayenne pepper, green chillies and black pepper with ginger and garlic added to create fiery flavours

Desi Style

A hot dish prepared with a selection of indian herbs and spices which are mixed with fresh chillies to create a thick tasty sauce

North Indian Garlic

Chefs favourite, bursting with flavour! fresh garlic in a sweet and sour sauce with a touch of green chillies to your spice your palate. A must try!

Medium and Spicy

Karahi

A stir fry style dish, made with cooked peppers and onions. Green chillies can be added on request for an extra bite

Masaladar

Sweet and sour style curry with green peppers added which gives a tangy flavour

Nentara

Prepared in a rich sauce with finely sliced onions and a pinch of fenugreek and other Indian herbs. Prawns can be added for £2 surcharge - Must Try!

Jaipuri

Cooked in a medium sauce with onions, green peppers and fresh mushrooms, then a generous pinch of coriander is added to finish this Indian favourite

Bhuna

A mildly spiced tomato flavoured dish with fresh indian herbs, a true classic

Curry

Fresh Indian herbs and spices are added to a medium sauce

Patia

A great mix of sweet and tangy flavours with a touch of mango chutney added to finish

Rogan Josh

This tangy dish consists of fresh tomatoes, finely chopped garlic, cooked onions and light herbs

Dopiaza

Medium flavoured curry prepared in a tomato based sauce cooked with diced onions

Dhansak

Elements of the Persian cuisine using lentils & spices

Indian Scene Curry

A great combination of (chicken, tender lamb and prawns) added into a tasty rich masala sauce topped with coriander to finish

Kerala

Cooked in a medium spiced sauce with a touch of coconut cream which creates a hint of sweetness

Balti

This Punjabi favourite is made with fresh ginger, garlic and yoghurt mint sauce with a touch of green chillies to add extra bite

Saag (Desi Style)

Aromatic spinach sauce creation with a distinctive flavour

Ginger and lime

Indian spices are infused with citric fresh lime, cooked with diced ginger sticks in a medium sauce. This will tantalise your taste buds!

Vegetarian Dishes

Saag Paneer

A tasty spinach flavoured dish which is blended with indian herbs and lightly spiced paneer (cottage cheese)

Aloo Gobi

Lightly spiced potatoes and cauliflower prepared in a thick sauce

Turka Daal

A lightly spiced smooth lentil based curry which adds richness and aroma to the dish

Channa Masala

A sweet & sour chickpea curry with fresh herbs

Shahi Paneer

Cottage cheese which is lightly cooked in the tandoor is added to a wok with fresh onions and peppers cooked in a smooth creamy sauce with light herbs

Vegan Jaipuri

Sauteed peppers, onions and mushrooms cooked with ground Punjabi masalas in olive oil. Marinated tofu pieces are added to finish this dish

Punjabi Channa

Garlic, ginger and coriander cooked with chickpeas. Chillies are added to cook this Punjabi favourite