

# Flute Signature

Fine Indian Dining



**Stylish**

22 Graham Road, Malvern, WR14 2HL  
Tel: 01684 577220 or 577700



**Modern**

FREE HOME DELIVERY  
within 3 miles radius, min order £15



**Contemporary**

10% DISCOUNT on takeaway  
collection orders over £10



**Authentic**

You are welcome to Bring  
your own Alcoholic Drinks  
Outdoor  
Catering Available

5.30pm to 11.00 pm 7 day a week inc bank holidays

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

## Appertisers

- GARLIC ALOO CHAT** (Vegan)  .....3.50  
Diced aloo stir fried in a rich infused thick sauce, with cucumber and chat masala.
- CHAT PURI**  .....3.95  
Diced chicken or prawns cooked in a rich bhuna style sauce and served on a roti (Indian fried pancake).
- ONION BHAJEE** (Vegan)  .....3.20  
Crispy onions deep fried in a coating of gram flour batter.
- VEGETABLE SAMOSA** (Vegan)   .....3.10  
Triangular pastry stuffed with savoury veg & deep fried.
- MEAT SAMOSA**  .....3.10  
Triangular pastry stuffed with savoury lamb or chicken and deep fried.
- CHICKEN PAKORA**  .....3.50  
Succulent pieces of chicken coated in a light batter.
- PRAWN COCKTAIL**  .....3.50  
Prawns coated with cocktail sauce on top of a bed of fresh mixed lettuce.
- SHAMI KEBAB**  .....3.50  
Delicately spiced minced lamb, pan fried with omelette and green salad.
- SHEEK KEBAB** .....3.50  
Traditional skewer of mince lamb blended with spices and fresh herbs.
- NARGIS KEBAB**  .....3.50  
Minced lamb wrapped around a hard boiled egg then roasted in the tandoori.
- TANDOORI CHICKEN**  .....3.50  
Chicken on the bone, marinated in tandoori spices & roasted in the tandoori.
- CHICKEN TIKKA**  .....3.25  
Tender chicken marinated in spices & roasted in the tandoori.
- LAMB TIKKA**  .....3.95  
Tender lamb marinated in spices & roasted in the tandoori.
- PANEER TIKKA**   .....4.10  
Cubes of Indian Cheese marinated in special tandoori sauce & roasted in the tandoori.
- TANDOORI MIXED KEBAB**  .....4.10  
A royal assortment of delicious chicken tikka, lamb tikka & sheek kebab.
- TANDOORI FISH**   .....4.25  
Fresh fish marinated and roasted in the tandoori.
- GARLIC MUSHROOMS** (Vegan)  .....3.25  
Sauteed with fresh garlic & mild spices, served with green salad.
- SHASHLIK**  .....4.10  
Marinated tender chicken or lamb, grilled with vegetables.
- KEEMA CHAAT PUREE**  .....3.95  
Minced lamb cooked in a thick spicy sauce with fresh tomatoes, onions & herbs served on fried puffy bread.
- KING PRAWN PUREE**   .....4.95  
King prawns cooked in a thick spicy sauce with fresh tomatoes, onions & herbs served on fried puffy bread.

## Fusion Apptisers

- SALMON TIKKA**   .....4.95  
Delectable Scottish salmon, subtly marinated in tantalising spices tenderly grilled in clay oven.
- PANEER PAKORA**   .....3.50  
Succulent pieces of paneer coated in a light crispy batter.
- RAJA SCALLOPS KEBAB**  .....6.95  
King scallops tawa fried in olive oil with garlic, lemon grass, capsicum, onion lemon juice and chat masala creating a robust and spicy flavour.
- STUFFED PEPPERS** .....4.10  
Lightly spiced grilled pepper stuffed with veg (*Vegan*), chicken or minced lamb.
- KING PRAWN SHASHLIK**   .....5.10  
marinated in authentic herbs and spices, barbecued in the clay oven with chunks of grilled capsicum, tomatoes & onions.
- DUCK SHASHLIK**  .....5.10  
Tender pieces of duck marinated in authentic herbs and spices, barbecued in the clay oven served with chunks of grilled capsicum, tomatoes and onions.
- TAWA MACHLI**  .....5.10  
Fillet of seabass marinated overnight in ground cinnamon, cardamom kashmiri chilli powder & a ginger garlic paste, lightly pan fried.
- PANEER CHILLI STIRFRY**   .....4.95  
Strips of Indian Cottage cheese stir-fried with green chilli spring onion, coriander and peppers in a tangy chilli relish

## Specialities Clay Oven

- MALI SATTER**   .....11.95  
Combination of chicken and lamb tikka and fresh garlic mushrooms, served with a pathia sauce and a nan.
- TIGER TIGER**  .....10.50  
King sized prawns marinated in natural yoghurt with fresh herbs and spices roasted on skewers and glazed in a tandoori oven.
- TANDOORI CHICKEN (half)**  .....8.50  
Chicken on the bone, marinated in tandoori spices and natural yoghurt then roasted in the tandoor and served with a green salad.
- SHASHLIK**  .....8.50  
Tender pieces of lamb or chicken marinated in authentic herbs and spices, barbecued in the clay oven served with chunks of grilled capsicum, tomatoes, and onions
- TANDOORI MIXED GRILL**    .....10.95  
A assortment of tandoori delicacies consisting of tandoori chicken, lamb chops, chicken tikka, sheek kebab and tandoori king prawns, accompanied by green salad and naan bread.
- TIKKA (CHICKEN OR LAMB)**  .....8.10  
Tender pieces of lamb tikka or chicken tikka marinated with mild spices, roasted in the tandoor & served with a green salad.
- SALMON TIKKA**   .....9.95  
Delectable fillets of British salmon subtly marinated in tantalising spices and tenderly baked in clay oven.
- TANDOORI FISH**   .....9.95  
Telapia off the bone, marinated in tandoori spices and natural yoghurt then roasted in the tandoor and served with a green salad.
- KING PRAWN SHASHLIK**   .....10.50  
King Prawns marinated and served with grilled onions, tomatoes and capsicum.

## Flute Signature Dishes

- NIMBU CHINGRI** 🐟 .....9.10  
Fresh tiger prawns marinated in lime juice, garlic and ginger then cooked with onions, green chillies, tona nimbu, turmeric and fresh coriander. Exquisite!
- NAWABI SALMON** 🐟 .....10.50  
Fillets of salmon coated in a rich & spicy sauce baked in a clay oven & then simmered in a luscious creamy peppercorn sauce.
- JAAL MASS BHUNA** 🐟 .....9.10  
Bangladesh fish from the northern province of Sylhet, lightly spiced & cooked with onions, tomatoes, green chillies and capsicum, cooked in a spicy sauce.
- GARLIC CHILLI CHICKEN** .....8.95  
Tender chicken cooked in fairly hot sauce flavoured with fresh garlic and green chillies.
- KARAHI FISH** 🐟 .....9.10  
Lightly fried Bangladeshi fish cooked with a blend of fresh herbs of cumin & paprika, tossed in a karahi with onions, peppers & tomatoes.  
This dish is served in Medium sauce.
- MANGO DELIGHT** 🍷 .....8.95  
Succulent chicken tikka prepared in tandoori then exclusively cooked with mango in a fresh cream sauce.  
A fruity mild creamy dish. For those with a sweet tooth!
- CHICKEN TARKA (AWARD WINNING)** 🍷 .....8.95  
Thinly sliced chicken tikka stir-fried with peppers, spring onions, baby corn, baby carrots, infused with liquid seasoning and layered with a garlic tarka sauce, De-licious!
- CLEMENTINE DUCK** 🍷 .....9.50  
Barbecued prime duck breast lightly covered with a refreshingly finesse orange flavoured sauce
- MODHU MINTY LAMB ALOO** .....8.95  
Tender chunks of lamb infused with honey and fresh garden mint, cooked slowly with baby potatoes in a medium thick sauce. A Mouth-watering dish!
- SORISHA MURGH TIKKA** 🍷 .....8.95  
Thinly sliced chicken tikka flame grilled and served with an exclusive sorisha sauce, prepared with fresh curry leaves and mustard seeds.
- MURGH PODINA** .....9.50  
Whole breast of chicken stuffed with spiced minced lamb, then shallow fried in olive oil on a traditional Indian tawa, then cooked with fresh mint leaves, turmeric, cumin & coriander seeds in a medium sauce.
- SILVER SEABASS** 🐟 .....9.95  
Seabass is served off the bone in a bed of spicy mixed vegetables, cooked in English mustard & delicately spiced with garlic. Comes in a tomato & vegetable sauce.
- KING PRAWN SHAHENSHA** 🍷 .....9.50  
Whole king prawns fried with the shell, cooked with butter, bayleaf, cinnamon cardamom, chopped onions and special spices.

## Chefs Recommendations

- ACHARI** .....8.95  
Succulent chicken or lamb, cooked with fresh garlic, ginger, mango pickle, exotic herbs & spices. Quality Dining!
- JHINGA ACHARI** .....9.50  
Succulent tiger prawn cooked with fresh garlic, ginger, mango pickle, exotic herbs and rich flavours.
- GOLDEN MURGH** .....8.95  
24ct not 9ct gold dish, pieces of marinated chicken cooked with spring onion and a touch of chefs spices.
- SELECT JALFREZI (FUSION STYLE)** .....9.10  
Tender lamb & chicken with tiger prawns cooked in a thick sauce with peppers, onions & green chillies, producing a hot & spicy combination. Beautiful!
- SHATKORA (CHICKEN OR LAMB)** .....8.95  
Originating from our own region, a slightly tangy citrus grown only in the Sylhet area of Bangladesh. Cooked semi dry in pungent spices, enhances the circus flavours.
- BLACK VOLCANO** .....8.95  
Chicken or lamb cooked extensively with hot green chilli fresh spinach herbs and spices and herbs to compliment, fairly hot. Try it to believe it!
- ALOO DAAN** .....8.95  
Pieces of chicken tikka cooked with minced lamb, roast capsicum & potatoes in a bhuna style dish medium spiced.
- MURGI REZEELA** .....8.95  
Marinated boneless chicken cooked with diced onion, fresh palok, extensively flavoured with herbs and spices.
- MURGI MASSALA** .....8.95  
Marinated tandoori chicken off the bone, cooked with chopped onion fresh garlic, ginger, tomatoes & minced lamb. Served with boiled egg in a sauce made of a flavoursome selection of oriental herbs and spices.
- MR. N. MORRIS** .....8.95  
Succulent chicken or lamb garnished in a hot spicy naga (Bangladeshi chilli) sauce and then cooked in a moist consistency with fresh garlic, capsicum, coriander and spicy onions. It will leave you wanting more!
- KING PRAWN MR. N. MORRIS** .....9.50  
King prawn on the shell garnished in a hot spicy naga (Bangladeshi chilli) sauce and then cooked in a moist consistency with fresh garlic, capsicum, coriander and spicy onions. It will leave you wanting more!
- MIX SHASHLIK BHUNA** .....8.95  
Tender pieces of Lamb & chicken marinated in authentic herbs and spices, barbecued in the clay oven served with chunks of grilled capsicum, tomatoes & onions, then cooked in a medium bhuna sauce.
- BUTTER CHICKEN TIKKA** .....7.95  
Tender pieces of chicken marinated in authentic herbs and spices, cooked in pure ghee with selected mild spices & almond powder, creating a mild tasty dish.
- PASANDA (CHICKEN OR LAMB TIKKA)** .....7.95  
Mild and creamy cooked with ground almonds, yogurt, cream & coconut.
- MAKHANI (CHICKEN OR LAMB TIKKA)** .....7.95  
Cooked with coconut, almonds, cream & tomato puree, with a touch of spice similar to massala sauce with less sugar.
- MASSALA (CHICKEN OR LAMB TIKKA)** .....7.95  
Cooked in a sauce made with a delicate blend of aromatic spices and herbs, simmered in fresh tomatoes and cream.

## Old School Indian

### BHUNA

A combination of special blend of spices To provide a dish of medium strength and a rather thick sauce.

### DHANSAK

Cooked with strong spices, thickened with lentils & pineapple with a sweet & sour taste.

### DUPIAZA

Greater use of onions briskly fried with selected spices, bayleaves & fresh coriander.

### MADRAS

A popular fairly hot dish originating from south India. Famous for its rich flavour prepared with fresh tomato puree.

### KORMA

A delicate preparation of coconut, ground almond and fresh cream to create a mild sweet flavour.

### ROGON JOSH

A beautiful combination of herbs and spices, garnished with peppers, tomatoes and onions to give a rich unique flavour.

### CEYLON

A spicy madras strength curry cooked with coconut and fresh lemon.

### VINDALOO

A very hot dish with garlic, ginger, tomato puree & black pepper, giving a rich hot flavour.

### PATHIA

A fairly hot dish famous for its rich hot, sweet & sour flavour prepared with fresh tomato puree.

### SAGWALA

Medium dish cooked with fresh spinach.

### CURRY

Traditional dish, where all the various dishes have developed from. Cooked in a rich flavoured sauce.

### BALTI

A north Indian dish cooked in authentic balti sauce & many more green spices & herbs, garnished with coriander, served in a traditional ' balti' dish.

CHICKEN.....	7.95
LAMB.....	7.95
TIKKA.....	8.50
PRAWN  .....	8.50
KING PRAWN  .....	9.95
VEGETABLE (Vegan)  .....	6.95
DUCK.....	9.95

## Biryani

Preparation of rice with selected herbs. Served with a vegetable sauce to make a complete dish. A ideal dish for the inexperienced in oriental cuisine.

FLUTE SPECIAL   .....	10.50
(chicken tikka, lamb tikka, jhinga & chingri)	
TANDOORI CHICKEN  .....	9.10
CHICKEN or MEAT.....	8.50
CHICKEN or LAMB TIKKA.....	8.95
KING PRAWN  .....	9.95
PRAWN  .....	8.95
VEGETABLE (Vegan)  .....	7.95

## Companion Dishes

These mildly spiced are excellent accompaniments to our main course. Alternatively they can be served as a main dish.

	Side	Main
<b>BRINJAL BHAJI (Vegan)</b> .....	4.10	7.25
Fresh aubergines cooked with onions & medium spices.		
<b>FRESH BINDI (LADIES FINGER) (Vegan)</b> ..	4.10	7.25
Okra cooked with onions spices and herbs.		
<b>SAG BHAJI (Vegan)</b> .....	4.10	7.25
Fresh spinach cooked with onions and fresh herbs.		
<b>SAG ALOO (Vegan)</b> .....	4.10	7.25
Fresh spinach cooked with potatoes with onions in a thick sauce.		
<b>SAG PANEER</b>  .....	4.10	7.25
Fresh spinach with home made Indian cheese.		
<b>TARKA DALL (Vegan)</b> .....	4.10	7.25
Assorted lentils cooked with mild spices.		
<b>MUSHROOM BHAJI (Vegan)</b> .....	4.10	7.25
Fresh mushrooms cooked with onions and fresh herbs.		
<b>GOBHI PEAS (Vegan)</b> .....	4.10	7.25
Cauliflower & peas cooked in spices and coriander.		
<b>BOMBAY ALOO (Vegan)</b> .....	4.10	7.25
Potatoes cooked in dry sauce.		
<b>CHANA DALL (Vegan)</b> .....	4.10	7.25
Chick peas, fresh tomatoes onions herbs touch of spices.		
<b>MATTAR PANEER</b> .....	4.10	7.25
Home made Indian cheese and peas cooked in mild spices.		
<b>GOBHI BHAJI (Vegan)</b> .....	4.10	7.25
Fresh cauliflower cooked with onions spices and herbs.		
<b>SHABZI BHAJI (Vegan)</b> .....	4.10	7.25
Mixed vegetables cooked in spices and herbs to our own recipe.		
<b>RAITHA</b>  .....	2.00	
Homemade yoghurt with cucumber or onion		

## English & Continental

Served fresh green salad

<b>PLAIN OMELETTE &amp; CHIPS</b>  .....	6.95
<b>MUSHROOM OMELETTE &amp; CHIPS</b>  .....	7.95
<b>SCAMPI &amp; CHIPS</b>  .....	8.95
<b>FISH FINGERS &amp; CHIPS</b>   .....	6.95
<b>CHICKEN NUGGETS &amp; CHIPS</b>  .....	7.95

## Extras

Add any available vegetable  
 eg Sag or Mushroom, Chana, Potato, £1.00 per item  
 Add extra Chicken or Lamb £1.50  
 Add extra Chicken Tikka or Lamb Tikka £2.00  
 Add extra King Prawn £2.50

## Breads

NAN Leavened bread	G D V	2.10
GARLIC NAN Leavened bread with garlic	G D V	2.50
PESHWARI NAN with almonds & suitanas	G D V	2.50
CHEESE NAN	G D V	2.50
GARLIC & CHEESE NAN	G D V	2.95
KEEMA NAN Stuffed with minced lamb	G D	2.50
CHILLI NAN	G D V	2.50
CORIANDER NAN	G D V	2.50
ONION NAN	G D V	2.50
TIKKA NAN	G D	2.50
VEGETABLE KULCHA NAN	G D V	2.50
KEEMA & CHILLI NAN with minced lamb chillies		2.50
PARATHA	G D V	2.50
VEGETABLE PARATHA	G D V	2.95
CHAPPATI	V	1.95
TANDOORI ROTI	V	2.25
CHIPS	V	2.50
PURI	G V	1.95

## Rice

BOILED RICE (Vegan)	V	2.30
PILAU RICE	D V	2.50
FRIED RICE (Vegan)	V	2.95
EGG FRIED RICE	V	3.20
MUSHROOM PILAU RICE	D V	3.20
GARLIC FRIED RICE	V	3.20
LEMON PILAU RICE	D V	3.20
KEEMA PILAU RICE	D	3.20
VEG PILAU RICE	D V	3.20
PEAS PILAU RICE	V	3.20
COCONUT RICE (Vegan)	V	3.20
FLUTE SPECIAL RICE	D V	3.50

## Sundries

PAPADOM	V	0.80
SPICED PAPADOM	V	0.95
MANGO CHUTNEY	V	0.70
LIME PICKLE	V	0.70
LARGE MINT SAUCE	D V	2.50
LARGE ONION SALAD	V	2.50

G Gluten   N Nuts   D Dairy/ eggs/ cheese  
C Crustaceans   F Fish   V Vegetarian

### Food Allergies and Intolerances:

Before ordering please speak to our staff about your requirements or if you have any questions regarding the allergen contents of specific dishes.

Some dishes may contain or have traces of the following allergens:

Wheat, Gluten, Nuts, Sesame Seeds, Milk, Eggs, Mustard, Celery, Peanuts, Soya, Crustaceans, Fish and Sulphur Dioxide.