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# SAJI'S RESTAURANT

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**FINE HALAL INDIAN & PUNJABI CUISINE**

# SAJI'S RESTAURANT

Saji's restaurant was formally known as the Pear Tree Inn.

The building of local interest dates back to 1812, and in the past has been mainly used as a Public House. The building has been restored to an exceptionally high standard.

After extensive travels and fifteen years experience in the restaurant trade, Sajid and his family have brought a fine dining experience to Gateshead Since 2015.

Our Menu has a great selection of authentic Halal food from the Punjabi & Kashmiri regions, with an excellent choice of Vegetarian food.

We pride ourselves in using only the finest ingredients, cooked to perfection, ensuring you of a memorable dining experience.

Please ask the staff if you have any problems in finding what you want and we will be pleased to help and advise.

The Restaurant has room for small or large private functions, including birthdays, weddings and any special occasion. We also offer a takeaway service and outside catering.

We would like to welcome you to Saji's and we hope you enjoy your evening.

To book a table please call:

**0191 438 4828** or **0191 438 0834**

## Opening Hours

Sunday - Thursday      4:30pm - 11:00pm  
Friday - Saturday      4:30pm - 11.30pm

**[www.sajis-restaurant.co.uk](http://www.sajis-restaurant.co.uk)**  
**[contact@sajis-restaurant.co.uk](mailto:contact@sajis-restaurant.co.uk)**

**SOME OF THE DISHES MAY CONTAIN NUTS.  
ASK STAFF FOR DETAILS**

For allergy and dietary information, please ask staff for more details.



## APPETISERS

**MEAT SAMOSA** £4.95  
Crisp pastry stuffed with minced meat with a fusion of herbs and spices

**CHICKEN PAKORA** £4.95  
Pieces of chicken coated in spiced chickpea flour and lightly fried till crisp

**CHICKEN CHAAT** £4.95  
Shredded chicken cooked in a bhuna style sauce served on a puri bread

**SHAMI KEBAB** £4.95  
A common south Asian street delicacy combining eggs, minced meat and spices

**CHICKEN TIKKA / LAMB TIKKA** £5.95  
popular street food marinated in desi yoghurt and spices to give a unique taste

**TANDOORI WINGS** £5.95  
Carefully selected spices mixed with desi yoghurt and barbecued in a clay oven

**TANDOORI CHICKEN** £4.95  
(on the bone) Either a leg or breast of chicken marinated in spices and desi yoghurt and barbecued

**TANDOORI MIX KEBAB** £5.95  
A combination of barbecued chicken tikka, lamb tikka & sheek kebab

**LIVER TIKKA** £5.95  
Lamb liver marinated with our unique spices and barbecued in the tandoor

**MURGH TIKKA** £5.95  
Slices of marinated chicken breast with pan fried onions served with salad

**SEEKH KEBAB** £4.95  
Minced lamb infused with an array of spices and herbs placed in a clay oven served with salad

**ROTI KEBAB** £4.95  
Diced chicken or lamb tikka wrapped in a thin traditional bread served with salad

**HOUSE SPECIAL PLATTER** £9.95  
An assortment of chicken tikka lamb chop, seek kebab, fried fish and king prawn served on a grill

**MOTI MIRCH** £5.95  
Bell pepper stuffed with either, chicken, lamb or prawn cooked in a bhuna style sauce.

**TANDOORI LAMB CHOPS** £5.95  
Succulent cuts of lamb marinated in a mixture of spices, herbs and desi yoghurt

**SPICED BATTAK** £5.95  
Duck cooked with onion and green peppers in a bhuna style sauce rolled in puri with mint sauce

## APPETISERS (SEAFOOD)

**BHUNA PRAWN ON PURI** £4.95  
Prawns cooked in a bhuna style sauce served on a puri bread

**PRAWN COCKTAIL** £4.95  
Prawn served with fresh salad and dressed with cocktail sauce

**KING PRAWN BUTTERFLY** £7.95  
King prawns marinated in a spiced batter and lightly fried till crispy

**KING PRAWN CHAMELI** £7.95  
A tangy king prawn dish consisting of spices and tomato puri

**KING PRAWN BHAJI** £7.95  
Pieces of king prawn cooked in a bhuna style sauce served alongside a puri bread

**SPICY LEMON GARLIC KING PRAWN** £7.95  
a mixture of spices and herbs to give a unique zesty tasting king prawn dish

**TANDOORI KING PRAWN** £7.95  
King prawns marinated in a blend of spices and grilled

**TANDOORI MACHLI** £7.95  
Pieces of salmon marinated & barbecued in the tandoor & served with salad

**SHAHI MACHLI** £6.95  
Boneless cod fish mixed with special spices & lightly fried to a rich golden colour, garnished with fried onion & peppers

## APPETISERS (VEGETARIAN)

**SPECIAL VEGETABLE PLATTER** £6.95  
Includes onion bhaji, vegetable rolls, vegetable pakora & paneer tikka

**ONION BHAJI** £4.95  
Made with sliced onions and Indian spices

**VEGETABLE SAMOSA** £4.95  
Fresh vegetable stuffed & deep fried with special spices

**SAMOSA CHAAT (Veg)** £4.95  
traditional street food combining a samosa chickpeas and tamarin sauce to give a unique taste.

**ALOO TIKKI** £4.95  
A fried mashed potato pattie mixed with assorted herbs & spices

**MUSHROOM PAKORA** £4.95  
Mushrooms fried (battered)

**SPICY GARLIC MUSHROOM PURI** £4.95  
Fresh mushrooms cooked with garlic & served on puri

**DALL SOUP** £4.95  
Made with lentils delicately spiced with herbs

**DOYI BEGAN** £4.95  
Aubergine cooked in a clay oven filled with fresh vegetables, spiced with chatt mossala & yoghurt

**PANEER TIKKA** £5.95  
Indian cheese marinated with special spices and grilled in charcoal tandoori

# CHEFS RECOMMENDED SPECIALITY DISHES

## CHEFS SPECIAL DESI HANDI (ON THE BONE)

£11.95

Our famous staff curry on the bone is a taste sensation.

Slow cooked in a big handi with onions, garlic, ginger & many other spices.

## SPECIAL MIXED MEAT THALI

£19.95

A selection of chicken tikka mossala, chicken curry, chicken bhuna & lamb rogan served with a nan bread & pilau rice

## SPECIAL MIXED VEGETABLE THALI

£18.95

A selection of mild & medium dishes, bombay aloo, sag aloo, vegetable curry & tarka dall served with nan bread & pilau rice

## MAKHANI CHICKEN

£11.95

The cream of the dishes, a unique taste which combines almonds, paneer (Indian cheese), sugar, cream & butter

## ALMOND BUTTER CHICKEN

£11.95

Chicken cooked in butter with ground almond and fresh cream, a mild dish with an unforgettable taste

## MURGH BADAMI KISHMISH

£11.95

Chicken, sultanas, flake almonds & cashew nuts.

This is a mild creamy aromatic dish - creating a beautiful dish

## HANDI MURGH SABJI

£11.95

Chicken tikka cooked with fresh vegetables & prepared in special spices & coriander

## MURGH HARI MIRCH

£11.95

Pieces of chicken Tikka cooked with fresh green chillies & peppers in a Punjabi spicy coriander sauce

## CHICKEN TIKKA PUNJABI MOSSALA

£11.95

Cooked with diced tender chicken Tikka, a very authentic Punjabi dish

## KEEMA ALOO MUTAR

£11.95

Minced lamb freshly cooked with garden peas & potatoes spiced with onion, fresh tomatoes & coriander

## METHI GOSHT

£11.95

A medium hot curry dish cooked with chicken tikka or lamb tikka fresh methi (fenugreek leaf)

## JEERA GOST

£11.95

Lamb cooked in a bhuna style sauce with onion, capsicum & whole cumin seeds

## CHANA ALOO ACHARI GOSHT

£11.95

Lamb cooked in special Indian spices & pickle with chickpeas & potato

## KARAHI BINDI GOSHT

£11.95

Lamb & okra cooked with special spices to create a mouth watering dish

## DAAL GOSHT

£11.95

A Dhansak style curry with split lentils & lamb which is fabulously fragrant, rich & satisfying

## CHINGRI MALABAR

£15.95

King prawns cooked in a rich sauce with curry leaves & mustard seeds, south Indian spices & coconut milk

## KARAHI MACHI

£11.95

This traditional fish dish is cooked with tomatoes, onion, ginger & herbs, garnished with fresh coriander

## NAWABI KHANA (CHICKEN OR LAMB)

£11.95

The most complex of all great curries. Comprised of twenty one ingredients which gives a deep rich colour

# CHEFS RECOMMENDED SPECIALITY DISHES

## **KING PRAWN PUNJABI MASALEDAR**

**£15.95**

This spicy dish is made with butter, sliced onions, peppers & tomatoes fried in garlic & topped with battered king prawns

## **KING PRAWN NARIYAL GOBI**

**£15.95**

King prawns cooked with fresh cauliflower, onions, garlic & green chillies garnished with fresh coriander

## **ZAFRON KING PRAWNS**

**£15.95**

King prawns cooked with a special blend of appropriate spices, aromatic fresh herbs, served with rice, brinjal bhaji & okra

## **RAJA JINGA BALTI**

**£15.95**

King prawns marinated in spicy yoghurt, cooked in butter with garam massala to make a very authentic Punjabi dish

## **BORO JINGA SAG**

**£15.95**

Barbecued King Prawns cooked with spinach, garlic, tomatoes, ginger & herbs

## **CHILLI CHINGRI JUL**

**£15.95**

King prawn cooked in a saucy fairly hot flavour with green chilli & coriander

## **BATTAK KHAZANA (DUCK)**

**£13.95**

Duck cooked in a very flavoured spiced sauce with lemon juice, peppers, onions, garlic and pure butter

## **SATKORA (CHICKEN OR LAMB)**

**£11.95**

A classic dish, Indian lemon with a bhuna style sauce giving this dish a rich, spicy, tangy flavour

## **KARAHI BALTI (CHICKEN OR LAMB)**

**£11.95**

This traditional dish is cooked with tomatoes, onion, ginger & herbs, garnished with fresh coriander

## **BENGOL SPECIAL (LAMB OR CHICKEN)**

**£11.95**

An authentic dish of chicken/lamb cooked with onion, capricum, special lemon & naga chilli. Fairly hot

## **NAGA MIRCH (CHICKEN OR LAMB)**

**£11.95**

A hot and spicy dish made from naga chillies cooked in a rich thick sauce using a range of select spices to create a high quality hot food

## **CHILLI & GARLIC DISHES**

**£11.95**

A medium spiced mix up of fresh garlic, fresh chillies & an array of seasoned spices creating a distinct aroma.

## **MUSHROOM DISHES**

**£11.95**

Fresh mushrooms slowly cooked in a thick sauce made from garlic, spices & fresh coriander for an elegant aroma & taste.

## **PALAK DISHES**

**£11.95**

A carefully selected combination of spinach cooked in fresh garlic with chopped tomatoes, ginger & herbs garnished with garam massala.

## **JALFREZI DISHES**

**£11.95**

These highly flavoured dishes are a combination of sliced green pepper, onion & fresh tomatoes garnished with chopped green chillies.

## **CHANA VEGETABLE KARAHI**

**£8.95**

Chickpeas and mixed vegetables cooked with special spices & served in karahi

## **ALOO MUSHROOM BALTI**

**£8.95**

Potato & mushroom cooked with tomatoes, onion, ginger & herbs garnished with fresh coriander

## **MIXED VEGETABLE ACHARI**

**£8.95**

Mixed vegetables in a medium hot spicy stir fry sauce to give a tangy taste

## **BENGAN MIRCH DUPIAZA**

**£8.95**

Aubergines stir fried with red peppers & slowly cooked in a dupiaza sauce. A vegetarian delight

## MAIN DISHES

CHICKEN, PRAWN or LAMB

£10.95

KING PRAWN

£13.95

CHICKEN TIKKA or LAMB TIKKA

£11.95

VEGETABLE

£8.95

### BIRYANI DISHES

*Cooked with basmati rice and then nicely garnished with sultanas, cashew nuts, green peppers & tomatoes served with a medium hot biryani sauce.*

### BHUNA DISHES

*Cooked with sliced onions, green peppers & tomatoes. Herbs & spices are added to create the bhuna taste.*

### DANSAK DISHES

*Fairly hot parsee dishes, sweet & sour cooked with lentils & pineapple*

### CEYLON DISHES

*Fairly hot curry dishes made with coconut*

### DUPIAZA DISHES

*Medium dry dishes prepared with chopped onions and green peppers. Herbs & spices are used to create a highly flavoured dish*

### MADRAS DISHES

*Specially spiced, fairly hot dish*

### ROGAN DISHES

*Cooked with sliced onions, green peppers, fresh garlic, herbs & spices, garnished with fresh tomato sauce*

### MOSSALA DISHES

*All mossala dishes are prepared with double cream, ground almonds, coconut & a special sweet mossala sauce.*

### KURMA DISHES

*Prepared with cream, coconut & ground almonds to create a unique, mild, creamy flavoured taste.*

### MALAYAN DISHES

*Prepared with cream, ground almond, coconut, pineapple & banana*

### PATHIA DISHES

*These fairly hot, sweet & sour curry dishes are cooked with a thick & tangy sauce, garnished with lemon*

### MEDIUM PLAIN CURRY

*Plain medium curry cooked in a delicately spiced sauce*

### VINDALOO DISHES

*Very hot curry dishes*

### PHALL DISHES

*Extremely Hot dishes*

## TANDOORI MAIN SPECIALITIES

*All tandoori main dishes are served with pilau rice, fresh salad & mint sauce. These dishes are marinated & grilled over a charcoal clay oven served on a sizzler.*



**TANDOORI CHICKEN**  
(On the bone leg & breast)

£12.95

**LAMB TIKKA**

Pieces of marinated lamb (off the bone)

£13.95

**CHICKEN TIKKA**

Pieces of marinated chicken (off the bone)

£12.95

**TANDOORI KING PRAWN**

King prawns marinated in yoghurt, lemon juice, spices & traditionally cooked in the tandoor oven

£18.95

**HOUSE SPECIAL GRILL**

Consists of chicken tikka, lamb tikka, sheek kebab, tandoori chicken, lamb chop & king prawn

£17.95

**CHICKEN SHASHLIK or LAMB SHASHLIK**

Diced spring chicken or lamb, peppers & onions marinated in a special punjabi barbecued sauce and grilled over charcoal

£13.95

## ENGLISH DISHES

*All dishes served with salad, chips, mushroom & peas.*

**FRIED CHICKEN**

£7.95

**CHICKEN OMELET**

£7.95

**CHICKEN NUGGETS**

£7.95

**PRAWN OMELET**

£7.95

**FISH FILLET**

£7.95

**MUSHROOM OMELET**

£7.95



# SIDE DISHES

## VEGETABLE SIDE DISHES

MIXED VEGETABLE BHAJI	£4.95
MUSHROOM BHAJI	£4.95
CAULIFLOWER BHAJI	£4.95
BINDI BHAJI (Okra / Ladies Fingers)	£4.95
SAG BHAJI (Spinach)	£4.95
BRINJAL BHAJI (Aubergine)	£4.95
SAG ALOO (Potato & Spinach)	£4.95
TARKA DALL (Lentils fried with Garlic)	£4.95
ALOO MUTAR (Potatoes & Peas)	£4.95
SAG PANEER (Spinach & Cheese)	£4.95
CHANA BHAJI Chickpeas)	£4.95
BOMBAY ALOO (Hot potato)	£4.95
ALOO GOBI (Potato & Cauliflower)	£4.95
MATTAR PANEER (Peas & Cheese)	£4.95
ALOO METHI CHANA (Chickpeas, Potatoes & Fenugreek Leaves)	£4.95
CHANA PANEER (Chickpeas & Cheese)	£4.95
METHI PANEER (Fenugreek & Cheese)	£4.95
CHANA DAAL (Split Lentils)	£4.95

## RICE DISHES

PLAIN BOILED RICE	£2.50
PILAU RICE	£2.95
MUSHROOM PILAU	£3.50
VEGETABLE PILAU	£3.50
ONION PILAU	£3.50
MIXED NUT PILAU	£3.95
PEAS PILAU	£3.50
EGG PILAU	£3.95
CHICKEN PILAU / LAMB PILAU	£3.95
CHICKEN TIKKA PILAU / LAMB TIKKA PILAU	£4.50
KEEMA PILAU	£3.95
PRAWN PILAU	£3.95
KING PRAWN PILAU	£6.95
MIXED MEAT PILAU (Chicken, Lamb & Prawn)	£6.95
COCONUT PILAU	£3.50
CHANA PILAU	£3.50
ALOO PILAU	£3.50
CHILLI PILAU	£3.50
LEMON PILAU	£3.50
TOMATO PILAU	£3.50
GARLIC PILAU	£3.50

## SAUCES

MOSSALA SAUCE	£2.95
KURMA SAUCE	£2.95
KASHMIRI SAUCE	£2.95
PASSANDA SAUCE	£2.95
MALAYAN SAUCE	£2.95
CURRY SAUCE	£2.95
BHUNA SAUCE	£2.95
NAWABI SAUCE	£2.95
BALTI SAUCE	£2.95
ROGAN SAUCE	£2.95
DUPIAZA SAUCE	£2.95
MADRAS SAUCE	£2.95
CEYLON SAUCE	£2.95
PATHIA SAUCE	£2.95
DANSAK SAUCE	£2.95
JALFREZI SAUCE	£2.95
VINDALOO SAUCE	£2.95

## NAN BREAD

NAN	£2.50
PESHWARI NAN (Contains Almonds)	£3.75
KEEMA NAN	£3.75
GARLIC NAN	£3.75
VEGETABLE NAN	£3.75
CORIANDER NAN	£3.75
CHILLI NAN	£3.75
CHILLI & GARLIC NAN	£3.75
ALOO NAN	£3.75
PANEER NAN	£3.75
ONION & TOMATO NAN	£3.75

## SUNDRIES

TANDOORI ROTI	£2.50
CHAPATI	£1.50
PURI	£1.00
PARATHA (Plain/Veg/Keema)	£2.95
PAPADOM (Plain/Spicy)	£0.60
CHIPS	£2.50
SPICY CHIPS	£2.95
PICKLE TRAY (Onion Salad, Mango Chutney, Mix Veg Pickle & Chilli Pickle)	£2.50
DAHI (Cultured yoghurt)	£1.00
RAITHA (Cultured yoghurt with cucumber & a blend of Punjabi herbs)	£1.50
SALAD	£1.00

Our Chefs are happy to make a dish that may not be on the menu or alter a dish according to your taste. Our staff are always happy to listen.

The restaurant has room for small or large private functions, including birthdays, weddings, anniversaries or any other special occasion you may have.

## PRIVATE FUNCTION ROOMS AT SAJI'S RESTAURANT

BOOK YOUR BIRTHDAY, WEDDING, CHRISTENING OR ANYTHING IN BETWEEN IN OUR FABULOUS CONTEMPORARY FUNCTION ROOM AND MAKE IT AN EVENT TO REMEMBER. WE ALSO CATER FOR BUSINESS MEETINGS AND CORPORATE EVENTS.

LARGE AND SMALL FUNCTION ROOMS AVAILABLE



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