

APPETISERS

MEAT SAMOSA Crisp pastry stuffed with minced meat with a fusion of herbs and spices	£3.25
CHICKEN PAKORA Pieces of chicken coated in spiced chickpea flour and lightly fried till crisp	£3.25
CHICKEN CHAAT Shredded chicken cooked in a bhuna style sauce served on a puri bread	£3.50
SHAMI KEBAB A common south Asian street delicacy cobining eggs,minced meat and spices	£3.50
CHICKEN TIKKA / LAMB TIKKA popular street food marinated in desi yoghurt and spices to give a unique taste	£3.95
TANDOORI WINGS Carefully selected spices mixed with desi yoghurt and barbequed in a clay oven	£3.50
TANDOORI CHICKEN (on the bone)Either a leg or breast of chicken marinated in spices and desi yoghurt and barbequed	£3.25
TANDOORI MIX KEBAB A combination of barbequed chicken tikka, lamb tikka & sheek kebab	£4.50
LIVER TIKKA Lamb liver marinated with our unique spices and barbequed in the tandoor	£4.50
MURGH TIKKA Slices of marinated chicken breast with pan fried onions served with salad	£3.95
SEEKH KEBAB Minced lamb infused with an array of spices and herbs placed in a clay oven served with salad	£3.50
ROTI KEBAB Diced chicken or lamb tikka wrapped in a thin traditional bread served with salad	£3.95
HOUSE SPECIAL PLATTER An asortion of chicken tikka lamb chop, seek kebab, fried fish and king prawn served on a grill	£8.95
MOTI MIRCH Bell pepper stuffed with either,chicken, lamb or prawn cooked in a buna style sauce.	£4.50
TANDOORI LAMB CHOPS Succulent cuts of lamb marinated in a mixture of spices, herbs and desi yoghurt	£4.50

APPETISERS (SEAFOOD)

BHUNA PRAWN ON PURI Prawns cooked in a bhuna style sauce served on a puri bread	£3.95
PRAWN COCKTAIL Prawn served with fresh salad and dressed with cocktail sauce	£3.95
SPICED BATTAK Duck cooked with onion and green peppers in a bhuna style sauce rolled in puri with mint sauce	£3.95
KING PRAWN BUTTERFLY King prawns marinated in a spiced batter and lightly fried till crispy	£5.95
KING PRAWN CHAMELI A tangy king prawn dish consisting of spices and tomato puri	£5.95
KING PRAWN BHAJI Pieces of king prawn cooked in a bhuna style sauce served alongside a puri bread	£5.95
SPICY LEMON GARLIC KING PRAWN a mixute of spices and herbs to give a unique zesty tasting king prawn dish	£5.95
TANDOORI KING PRAWN King prawns marinated in a blend of spices and grilled	£5.95
TANDOORI MACHLI Pieces of salmon marinated & barbequed in the tandoor & served with salad	£5.95
SHAHI MACHLI Boneless fish mixed with special spices & lightly fried to a rich golden colour, garnished with fried onion & peppers	£4.95

APPETISERS (VEGETARIAN)

SPECIAL VEGETABLE PLATTER Includes onion bhaji, vegetable rolls, vegetable pakora & paneer tikka	£5.95
ONION BHAJI Made with sliced onions and Indian spices	£3.25
VEGETABLE SAMOSA Fresh vegetable stuffed & deep fried with special spices	£3.25
SAMOSA CHAAT (VEG) traditional street food combining a samosa chickpeas and tamarin sauce to give a unique taste.	£3.95
ALOO TIKKI A fried mashed potato pattie mixed with assorted herbs & spices	£3.25
MUSHROOM PAKORA Mushrooms fried (battered)	£3.25
SPICY GARLIC MUSHROOM PURI Fresh mushrooms cooked with garlic & served on puri	£3.25
DALL SOUP Made with lentils delicately spiced with herbs	£3.25
DOYI BEGAN Aubergine cooked in a clay oven filled with fresh vegetables, spiced with chatt mossala & yoghurt	£3.25
PANEER TIKKA Indian cheese marinated with special spices and grilled in charcoal tandoori	£4.50

CHEFS RECOMMENDED SPECIALITY DISHES

CHEFS SPECIAL DESI HANDI (ON THE BONE) Our famous staff curry on the bone is a taste sensation. Slow cooked in a big handi with onions, garlic, ginger & many other spices.	£8.95
SPECIAL MIXED MEAT THALI A selection of chicken tikka mossala, chicken curry, chicken bhuna & lamb rogan served with a nan bread & pilau rice	£15.95
SPECIAL MIXED VEGETABLE THALI A selection of mild & medium dishes, bombay aloo, sag aloo, vegetable curry & tarka dall served with nan bread & pilau rice	£14.95
MAKHANI CHICKEN The cream of the dishes, a unique taste which combines almonds, paneer (Indian cheese), sugar, cream & butter	£7.95
ALMOND BUTTER CHICKEN Chicken cooked in butter with ground almond and fresh cream, a mild dish with an unforgettable taste	£7.95
MURGH BADAMI KISHMISH Chicken, sultanas, flake almonds & cashew nuts. This is a mild creamy aromatic dish creating a beautiful dish	£7.95
HANDI MURGH SABJI Chicken tikka cooked with fresh vegetables & prepared in special spices & coriander	£7.95
MURGH HARI MIRCH Pieces of chicken Tikka cooked with fresh green chillies & peppers in a Punjabi spicy coriander sauce	£7.95
CHICKEN TIKKA PUNJABI MOSSALA Cooked with diced tender chicken Tikka, a very authentic Punjabi dish	£7.95
KEEMA ALOO MUTAR Minced lamb freshly cooked with garden peas & potatoes spiced with onion, fresh tomatoes & coriander	£7.95
METHI GOSHT A medium hot curry dish cooked with chicken tikka or lamb tikka fresh methi (fenugreek leaf)	£7.95
JEERA GOST Lamb cooked in a bhuna style sauce with onion, capsicum & whole cumin seeds	£7.95
CHANA ALOO ACHARI GOSHT Lamb cooked in special Indian spices & pickle with chickpeas & potato	£7.95
KARAHI BINDI GOSHT Lamb & okra cooked with special spices to create a mouth watering dish	£7.95

DAAL GOSHT A Dhansak style curry with split lentils & lamb which is fabulously fragrant, rich & satisfying	£7.95
CHINGRI MALABAR King prawns cooked in a rich sauce with curry leaves & mustard seeds, south Indian spices & coconut milk	£10.95
BATTAK KHAZANA (DUCK) Duck cooked in a very flavoured spiced sauce with lemon juice, peppers, onions, garlic and pure butter	£8.95
NAWABI KHANA (CHICKEN OR LAMB) The most complex of all great curries. Comprised of twenty one ingredients which gives a deep rich colour	£7.95
KARAHI MACHI This traditional fish dish is cooked with tomatoes, onion, ginger & herbs, garnished with fresh coriander	£7.95
KING PRAWN PUNJABI MASALEDAR This spicy dish is made with butter, sliced onions, peppers & tomatoes fried in garlic & topped with battered king prawns	£10.95
KING PRAWN NARIYAL GOBI King prawns cooked with fresh cauliflower, onions, garlic & green chillies garnished with fresh coriander	£10.95
ZAFRON KING PRAWNS King prawns cooked with a special blend of appropriate spices, aromatic fresh herbs, served with rice, brinjal bhaji & okra	£10.95
RAJA JINGA BALTI King prawns marinated in spicy yoghurt, cooked in butter with garam massala to make a very authentic Punjabi dish	£10.95
BORO JINGA SAG Barbequed King Prawns cooked with spinach, garlic, tomatoes, ginger & herbs	£10.95
CHILLI CHINGRI JUL King prawn cooked in a saucy fairly hot flavour with green chilli & coriander	£10.95
SATKORA (CHICKEN OR LAMB) A classic dish, Indian lemon with a bhuna style sauce giving this dish a rich, spicy, tangy flavour	£7.95
KARAHI BALTI (CHICKEN OR LAMB) This traditional dish is cooked with tomatoes, onion, ginger & herbs, garnished with fresh coriander	£7.95
BENGOL SPECIAL (LAMB OR CHICKEN) An authentic dish of chicken/lamb cooked with onion, capricum, special lemon & naga chilli. Fairly hot	£7.95
NAGA MIRCH (CHICKEN OR LAMB) A hot and spicy dish made from naga chillies cooked in a rich thick sauce using a range of selected spices to create a high quality hot food	£7.95
CHILLI & GARLIC DISHES A medium spiced mix up of fresh garlic, fresh chillies & an array of seasoned spices creating a distinct aroma.	£7.95
MUSHROOM DISHES Fresh mushrooms slowly cooked in a thick sauce made from garlic, spices & fresh coriander for an elegant aroma & taste.	£7.95
PALAK DISHES A carefully selected combination of spinach cooked in fresh garlic with chopped tomatoes, ginger & herbs garnished with garam massala.	£7.95
JALFREZI DISHES These highly flavoured dishes are a combination of sliced green pepper, onion & fresh tomatoes garnished with chopped green chillies.	£7.95
CHANA VEGETABLE KARAHI Chickpeas and mixed vegetables cooked with special spices & served in karahi	£6.95
ALOO MUSHROOM BALTI Potato & mushroom cooked with tomatoes, onion, ginger & herbs garnished with fresh coriander	£6.95
MIXED VEGETABLE ACHARI Mixed vegetables in a medium hot spicy stir fry sauce to give a tangy taste	£6.95
BENGAN MIRCH DUPIAZA Aubergines stir fried with red peppers & slowly cooked in a dupiaza sauce. A vegetarian delight	£6.95

MAIN DISHES

CHICKEN, PRAWN or LAMB	£6.95
CHICKEN TIKKA or LAMB TIKKA	£7.50
KING PRAWN	£9.95
VEGETABLE	£5.95

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

MOSSALA DISHES

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

MALAYAN DISHES

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

KURMA DISHES

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

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

ROGAN DISHES

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

VINDALOO DISHES

Very hot curry 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)	£9.95
CHICKEN TIKKA Pieces of marinated chicken (off the bone)	£9.95
HOUSE SPECIAL GRILL Consists of chicken tikka, lamb tikka, sheek kebab, tandoori chicken, lamb chop & king prawn	£13.95
LAMB TIKKA Pieces of marinated lamb (off the bone)	£10.95
TANDOORI KING PRAWN King prawns marinated in yoghurt, lemon juice, spices & traditionally cooked in the tandoor oven	£13.95
CHICKEN SHASHLIK OR LAMB SHASHLIK Diced spring chicken or lamb, peppers & onions marinated in a special punjabi barbecued sauce and grilled over charcoal	£10.95

ENGLISH DISHES

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

FRIED CHICKEN	£6.95
CHICKEN NUGGETS	£6.95
FISH FILLET	£6.95
CHICKEN OMELET	£6.95
PRAWN OMELET	£6.95
MUSHROOM OMELET	£6.95

VEGETABLE SIDE DISHES

MIXED VEGETABLE BHAJI	£3.50
MUSHROOM BHAJI	£3.50
CAULIFLOWER BHAJI	£3.50
BINDI BHAJI (Okra / Ladies Fingers)	£3.50
SAG BHAJI (Spinach)	£3.50
BRINJAL BHAJI (Aubergine)	£3.50
SAG ALOO (Potato & Spinach)	£3.50
TARKA DALL (Lentils fried with Garlic)	£3.50
ALOO MUTAR (Potatoes & Peas)	£3.50
SAG PANEER (Spinach & Cheese)	£3.50
CHANA BHAJI (Chickpeas)	£3.50
BOMBAY ALOO (Hot potato)	£3.50
ALOO GOBI (Potato & Cauliflower)	£3.50
MATTAR PANEER (Peas & Cheese)	£3.50
ALOO METHI CHANA (Chickpeas, Potatoes & Fenugreek Leaves)	£3.50
CHANA PANEER (Chickpeas & Cheese)	£3.50
METHI PANEER (Fenugreek & Cheese)	£3.50
CHANA DAAL (Split Lentils)	£3.50

RICE DISHES

PLAIN BOILED RICE	£2.50	KEEMA PILAU	£3.25
PILAU RICE	£2.50	PRAWN PILAU	£3.25
MUSHROOM PILAU	£3.25	KING PRAWN PILAU	£4.95
VEGETABLE PILAU	£3.25	MIXED MEAT PILAU	£4.95
ONION PILAU	£3.25	(Chicken, Lamb & Prawn)	
MIXED NUT PILAU	£3.25	COCONUT PILAU	£3.25
PEAS PILAU	£3.25	CHANA PILAU	£3.25
EGG PILAU	£3.25	ALOO PILAU	£3.25
CHICKEN PILAU		CHILLI PILAU	£3.25
/ LAMB PILAU	£3.25	LEMON PILAU	£3.25
CHICKEN TIKKA PILAU		TOMATO PILAU	£3.25
/ LAMB TIKKA PILAU	£3.25	GARLIC PILAU	£3.25

SAUCES

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

NAN BREAD

NAN BREAD	£2.50	CORIANDER NAN BREAD	£2.95
PESHWARI NAN BREAD (Contains Almonds)	£2.95	CHILLI NAN BREAD	£2.95
KEEMA NAN BREAD	£2.95	CHILLI & GARLIC NAN BREAD	£2.95
GARLIC NAN BREAD	£2.95	PANEER NAN BREAD	£2.95
VEGETABLE NAN BREAD	£2.95	ONION & TOMATO NAN BREAD	£2.95
ALOO NAN BREAD	£2.95		

SUNDRIES

TANDOORI ROTI	£1.50
CHAPATI	£1.00
PURI	£1.00
PARATHA (Plain/Veg/Keema)	£2.95
PAPADOM (Plain/Spicy)	£0.50
CHIPS	£2.00
SPICY CHIPS	£2.50
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)	£1.00
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.



Sunderland Road, Gateshead, NE10 0AR
Tel: 0191 438 4828 - 0191 438 0834

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
contact@sajis-restaurant.co.uk

SAJI'S RESTAURANT

TAKEAWAY MENU



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