

## ..... Tandoor .....

From the Traditional Pot Belly Clay Oven

- 15. Malai Murgh Tikka**..... 16  
Boneless chicken pieces flavored with fresh herbs and spices then grilled on skewers
- 16. Tandoori Murgh** ..... 14  
Chicken marinated in yogurt, fresh spices and lemon juice
- 17. Seekh Kabab**..... 16  
Minced meat marinated with onion and spices, then wrapped around a flat skewer
- 18. Murgh Tikka** ..... 16  
Boneless pieces of chicken marinated / flavored with herbs and spices
- 19. Tandoori Mixed Grill**..... 20  
Assorted chicken, meat and shrimp
- 20. Tandoori Jhinga**..... 16  
Shrimp marinated in yogurt, spices and lemon juice
- 21. Tandoori Paneer Tikka**..... 16  
Cottage cheese marinated in yogurt and spices
- 22. Tandoori Chicken Wings**..... 14  
Wings marinated in yogurt, fresh spices and ginger garlic
- 23. Tandoori Fish**..... 26  
Salmon filet marinated with spices & sour cream
- 24. Tandoori Vegetable Grill**..... 12  
Mixed vegetables marinated with spices
- 25. Lamb Chops** ..... 24  
Marinated with sour cream & spices



## Soups

- 26. Lentil Soup**..... 3.5
- 27. Tomato Soup**..... 3.5
- 28. Chicken Soup** ..... 4

Some Indian Food may contain nuts, please advise us of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Halal Prices subject to change without notice. BYOB

## ..... Garam .....

- 96. Chai**.....2  
Indian hot tea with milk
- 97. Regular Coffee**.....1.5
- 98. Caffe Latte**.....3.5
- 99. Espresso Shot**.....2
- 100. Hot Tea**.....2  
Black • Decaf • Green

## ..... Thanda .....

- 101. Chaas**.....3  
Salty yogurt drink
- 102. Mango Lassi**.....3.5  
Sweet mango yogurt drink
- 103. Sweet/Salty Lassi**.....3
- 104. Rose Milk Shake**.....3.5
- 105. Soda**.....1.5
- 106. Sparkling Water - 750ml**.....4.5
- 107. Bottled Water**.....2
- 108. Iced Tea**.....3.5  
Sweet • Unsweetened

## Kuch Meetha Ho Jaaye Something Sweet

- 109. Kulfi**.....5  
Indian ice cream
- 110. Phirni**.....5  
Rice pudding
- 111. Gajar Halwa**.....5  
Carrot dessert
- 112. Gulab Jamun**.....5  
Indian munchkins in sugar syrup
- 113. Ras Malai**.....5



# TAKE OUT MENU

Offering a Lunch Buffet  
and Dinner Menu  
featuring Exotic Indian Cuisine

**OPEN 6 DAYS A WEEK**

**Monday-Thursday:  
11:00am to 9:00pm**

**Friday & Saturday:  
11:00am to 10:00pm**

**Sunday: CLOSED**

**78 S. MAIN STREET**  
Intersection at East Northampton  
**WILKES-BARRE, PA 18701**

**570.371.3890**

**570.371.3891**

**www.letts-eat.com**

Vegan & Gluten Free  
options also available.



## ..... Appetizers .....

- 1. Samosa**.....6  
Crispy vegetable turnover made from flour filled with green peas and potatoes
- 2. Samosa Chaat**..... 10  
Vegetable turnover with chickpeas, yogurt & sauces
- 3. Kheema Samosa** .....7  
Crispy triangle made from flour and filled with delicious minced meat
- 4. Aloo Tikki**.....5  
Boiled potato patty flavored with chili peppers and coriander
- 5. Aloo Papri Chaat**.....6  
Wheat crisps and boiled potatoes mixed with yogurt and sauces
- 6. Kaanda Bhajiya** .....6  
Thinly sliced onions dipped in gram flour and spices, fried to golden perfection
- 7. Paneer Pakoda** .....7  
Cottage cheese dipped in gram flour and spices then golden fried
- 8. Murgh Pakoda**.....6  
Chicken strips marinated in cilantro and spices, dipped in gram flour then fried
- 9. Jhinga Pakoda**.....8  
Shrimp marinated with herbs and dipped in gram flour then fried
- 10. Fish Pakoda**.....8  
Fish dipped in gram flour and spices then golden fried
- 11. Veggie Pakoda** .....6  
Spinach, onion & potatoes dipped in gram flour then fried
- 12. Gobi Manchurian**.....8  
Cauliflower Indian Chinese style dipped in corn flour and cooked with garlic, soy sauce, vinegar, bell peppers & scallions
- 13. Assorted Vegetarian Appetizer**.....8
- 14. Assorted Non-Vegetarian Appetizer**.....9

**We offer catering & tray orders!**  
Contact us for more details.

## ..... Indian Breads .....

29. Chapati	Whole wheat tortilla.....	1.5
30. Tandoori Roti	Whole wheat bread.....	2
31. Naan	White flour bread.....	2
32. Garlic Naan	.....	3
33. Cheese Naan	.....	5
34. Cheese Garlic Naan	.....	6
35. Chili Garlic Naan	.....	4
36. Sweet Kashmiri Naan	.....	6
37. Kheema Naan	Meat filling in flour.....	6
38. Batura	White flour fried.....	2.5
39. Poori	Whole wheat fried.....	2.5
40. Onion Masala Kulcha	.....	5
41. Egg Paratha	.....	5
42. Laccha Paratha	.....	5
43. Assorted Tokri	Plain, Garlic, Onion.....	8

## ..... Rice .....

44. Lemon Rice	.....	8
45. Vegetable Biryani	.....	12
46. Chicken Biryani	.....	15
47. Mutton Biryani	.....	16
48. Shrimp Biryani	.....	16
49. Egg Biryani	.....	10
50. Egg Fried Rice	.....	8
51. Peas Pulav	.....	4

## ••• Kuch Alag Se Side Orders .....

52. Masala Papad	.....	2.5
Fried lentil crackers with onions & tomatoes		
53. Raita	.....	3.5
Condiment made with yogurt		

## ..... Subzi Mandi Vegetarian Specialties .....

57. Aloo Gobi	.....	14
Potatoes with cauliflower seasoned with cumin, turmeric and spices		
58. Bhindi Aloo	.....	14
Okra with potatoes, cooked to perfection		
59. Navratan Korma	.....	16
Royal entree with garden fresh vegetables gently cooked with coconut and spices, sprinkled with nuts and fresh cilantro		
60. Malai Kofta	.....	16
Mixed vegetable balls cooked in a mildly spicy sauce with nuts		
61. Palak Paneer	.....	16
Fresh cottage cheese cooked gently with fresh spinach		
62. Paneer Tikka Masala	.....	16
Cottage cheese cubes broiled in the Tandoor then cooked with onions and green peppers		
63. Kadai Paneer	.....	16
Cubed cottage cheese prepared in a traditional North Indian style		

## ..... Murgh Khazana Chicken Specialties .....

72. Chicken Tikka Masala	.....	15
Tender boneless chicken pieces broiled in the Tandoor then cooked with onions		
73. Chicken Vindaloo	.....	15
A specialty of Goa - tender pieces of chicken and potatoes cooked in a thick, hot curry sauce		
74. Butter Chicken	.....	15
Classic favorite all over India and Great Britain		
75. Chicken Curry	.....	15
Chicken exotically prepared in a light gravy served mildly spiced		
76. Chili Chicken	.....	15
Boneless chicken pieces cooked with chili, onions, ginger and garlic		
54. Achar	.....	1.5
Indian spicy, tangy pickle		
55. Kachumbar	.....	3.5
Indian salad		
56. Mango Chutney	8oz or 16oz.....	8/12

64. Jalfrezi	.....	12
Mixed vegetables with herbs and spices		
65. Dal Tadka	.....	10
Yellow lentil seasoned with spices		
66. Dal Makhani	.....	12
Black lentil garnished with cream		
67. Chole Bature	.....	12
Chickpeas cooked in a thick sauce served with bread		
68. Baingan Bharta	.....	12
Eggplants cooked in the Tandoor then mashed with tomatoes, onions and spices		
69. Gobi Manchurian	.....	16
Cauliflower dipped in corn flour, fried and added to garlic, soy sauce		
70. Paneer Makhani	.....	16
Cottage cheese in creamy sauce		
71. Mutter Paneer	.....	16
Green peas with cottage cheese		

77. Chicken Korma	.....	15
A classic entree from the Moghul Era - chicken pieces delicately cooked with coconut and spices, sprinkled with nuts and fresh cilantro		
78. Chicken Kadai	.....	15
Chicken prepared in a traditional North Indian style		
79. Chicken Mango	.....	15
Boneless chicken cooked with Indian herbs in a sauce with mango		
80. Chicken Madras	.....	15
A South Indian specialty cooked in an onion paste with grated coconut, lemon and cinnamon		
81. Palak Murgh	.....	15
Boneless Chicken cooked with spinach, aromatic herbs and spices		
82. Chicken Naram Garam	.....	16
Creamy chicken seasoned with mustard seeds & coriander seeds		
83. Chicken Makhani	.....	16
Boneless chicken in a creamy sauce		

## Samundar Ka Khazana

### Seafood

84. Jhinga / Machi Curry	.....	16
Shrimp or fish pieces prepared exotically in a light gravy sauce		
85. Jhinga / Machi Vindaloo	.....	16
A specialty of Goa - tender pieces of shrimp or fish and potatoes cooked in a thick & hot curry sauce		
86. Jhinga / Machi Tikka Masala	.....	16
Shrimp or fish broiled in the Tandoor then cooked with onions and green peppers		
87. Jhinga / Machi Korma	.....	16
Royal entree of shrimp or fish delicately cooked with coconut and spices, sprinkled with nuts and fresh cilantro		
88. Jhinga / Machi Madras	.....	16
A South Indian specialty cooked in an onion paste with grated coconut, lemon & cinnamon		

## ••• Gosht Garma Garam •••

### Meat with Heat

89. Mutton Vindaloo	.....	18
A specialty of Goa, tender pieces of meat & potatoes cooked in a thick and hot curry sauce		
90. Mutton Tikka Masala	.....	18
Tender boneless meat pieces broiled in the Tandoor then cooked with onions & green peppers		
91. Bhuna Gosht	.....	18
Meat simmered on low flame with onions, ginger, garlic and tomatoes with red, yellow & green peppers		
92. Palak Gosht	.....	18
Meat cooked with fresh spinach, coriander, aromatic herbs and spices		
93. Mutton Madras	.....	18
A South Indian specialty cooked in an onion paste with grated coconut, lemon & cinnamon		
94. Mutton Curry	.....	18
Meat cooked in a brown gravy with spices		
95. Mutton Korma	.....	18
Royal entree of meat pieces delicately cooked with coconut and spices, sprinkled with nuts and fresh cilantro		