



THREE QUARTER INDIAN

CONTEMPORARILY

DESI

DINE-IN | TAKEAWAY | DELIVERY | CATERING | PARTY PACKS



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Welcome to the *contemporarily desi* world of Three Quarter Indian

At Three Quarter Indian, our sole idea is to serve you an experience that defines you!

Our ambiance has been curated in a way that not only makes you feel comfortable but also ensures that you are in the best of your spirits while you are at TQI with your friends and family. The dishes on the menu are inspired from round the globe, yet given the TQI touch to it that would make you cherish something new with every bite that you partake.

The team at TQI comes from the school of thought that believes in serving our guests nothing but the best. So be rest assured, that before the food reaches to your table, it has been cooked not only under utmost hygienic conditions but also with pure love and happiness, as our secret ingredient.

Cheers!

MENU

Mocktails

MOJITO.....180

Choose from: Lemon mint / Cranberry / Blueberry / Kiwi / Green apple

ICED TEAS175/195

Choose from: Lemon / Cranberry

MARTINIS.....185

Choose from: Kiwi / Orange and mint / Strawberry

BLUE LAGOON175

Blue curacao, mint, lemon slices, sparkling drink

BLUE BUDDHA.....190

Orange juice, pineapple juice, blue curacao, sparkling drink

PINA COLADA185

Pineapple juice, coconut milk, soda, vanilla ice cream

MANGO MARGARITA180

Mango juice, sweet and sour mix, topped with soda

GREEN ICED COOLER170

Green apple, kiwi, lime juice, crushed ice, topped with soda and sprite

SAFIA190

Strawberry crush, orange juice, cranberry juice, lime cordial, topped with soda

GUAVA MARY175

Guava juice, tabasco, muddled with basil, served in salt rimmed glass

GHOST OF NIGHT185

Kala khatta syrup, cranberry juice, grape juice, topped with soda and sprite

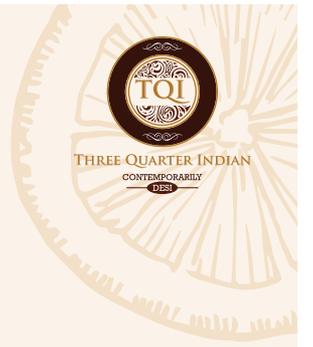
FRESH PINEAPPLE YOGHUTINI195

Fresh pineapple and yoghurt blended with shaved ice

Cold Coffees

Choose from: Irish / Vanilla / Caramel /210
Chocohips / Mocha





MENU

Chocolate Shakes

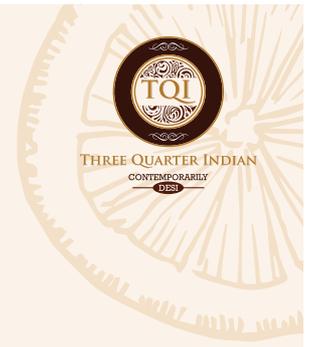
NUTS FOR NUTELLA.....	245
KIT KAT THICK SHAKE.....	235
OREO THICK SHAKE.....	225
TQI SPECIAL SHAKE.....	265
BROWNIE CELEBRATION.....	225
DEATH BY CHOCOLATE.....	245
CHOCOCHIP SHAKE.....	235

Milkshakes

STRAWBERRY.....	215
VANILLA.....	235
MANGO.....	225

Hot Coffees

CAPPUCCINO.....	155
Choose from: Irish / Vanilla / Caramel / Mocha	
LATTE	175
Choose from: Irish / Vanilla / Caramel / Mocha	
ESPRESSO SOLO.....	95
ESPRESSO DOPIO	125
LONG BLACK	135
GREEN TEA	95



MENU

Soups

GOLDEN CRISPY RICE SOUP.....245

An oriental flavored golden soup with the goodness of fresh cut vegetables & topped with crunchy fried rice

ASIAN NOODLE AND ASPARGUS SOUP WITH LEMON BROTH.....250

Asparagus and vegetables tossed with glass noodles in oriental spices & served with aromatic lemon broth

THAI GREEN CHEDDAR.....240

An eclectic thai flavoured soup with green peas and basil & flavored with fresh grated cheddar cheese

BROCCOLI AND ALMOND VELOUTE.....245

Smooth and velvety broccoli and almond soup

TANDOORI LEEK AND POTATO BROTH WITH PARMESAN MELBA...260

Tandoor roasted potato and leek broth served with coriander & parmesan melba toast

BRODO EN TORTELLINI240

Pesto spiked Italian soup floated with cheese and spinach tortellini

TRES FROMAGE AND PEPPERONCINO.....265

A smooth and cheesy soup flavored with three cheese and roasted assorted peppers

BURMESE KHOWSUEY.....250

A soulful soup all the way from Burma with vegetables

MEXICAN CORN CHOWDER255

A creamy and spicy Mexican style corn chowder topped with crunchy tortilla

TUSCAN MINISTRONE.....235

Tomato soup with baked beans and vegetables topped with crunchy fusilli pasta

MEXICAN LEMON TORTILLA SOUP.....225

Mexican styled spicy tomato soup with tortilla chips

ROASTED BELL PEPPER AND TOMATO SOUP.....225

Smoky tomato soup with roasted bell peppers

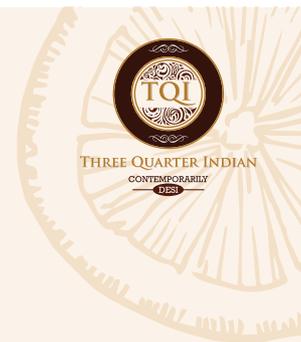
VEG DUMPLING SOUP.....225

An oriental flavored golden soup with goodness of fresh cut vegetables

ALL TIME FAVORITES225

Hot & sour / Manchow / Cream of tomato / Tomato basil / Lemon coriander / Veg sweet corn





MENU

Starters

TURKISH CIGAR ROLLS.....340

Roasted vegetables, olives and feta cheese stuffed crisp cigars served with pesto mayo

THAI GLAZED PANEER.....350

Cubes of cottage cheese tossed in Thai Style spicy sauce with hint of sweet chilli

CRISPY COTTAGE AND WATER CHESTNUTS IN.....375 CHILI PLUM SAUCE

Crisp fried cottage cheese and water chestnuts tossed in oriental style tangy chili plum sauce

AMRITSARI MASALA CHEESE CROQUETTES.....370 WITH GOAT CHEESE FONDUE

Desi croquettes done videsi style served with house special fondue sauce

BOLITAS DE QUESO340

Portuguese style cheese balls served with cocktail dip

CONTEMPORARY DESI NACHOS355

Mexican style nachos done the desi way

POH PIA THOD.....345

Thai style vegetable spring rolls served with conemporary chili and cilantro dip

PANEER CHILI DRY365

Crispy cottage cheese tossed with colored peppers and onions in oriental style soy

KUNG PAO CRISPY VEGGIES325

Crisp fried assorted vegetables tossed with cashewnuts and basil in kung pao sauce

FRIED MAC AND CHEESE340

Creamy and cheesy mac and cheese fried golden and served with marinara sauce

SICHUAN LOLLIPOPS345

Crispy vegetable lollipop tossed in oriental style sichuan sauce

VEG DUMPLINGS IN PEKING SAUCE325

Veg dumplings tossed in exotic peking sauce



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MENU

Starters

ORIENTAL CHEESY RICE STICKS WITH HARISSA TOUM360

Oriental flavored crisp rice sticks served with contemporary style Lebanese sauce

PERISAN CHEESE KEBABS415

Cottage cheese roulade stuffed with cheese, olives, jalapenos with Persian spices further coated with yellow marinade and grilled

TIKKA AAP KI PASAND.....390

Choose from: Multani / Laal / Kalimirch / Chutney / Shikari / Ajwain

TIKKA MIRZA HASNOO.....410

Cottage cheese with a double marinade of royal cumin and garlic flakes and saffron cream and kewra jal

PERI PERI SPICED COTTAGE CHEESE350

African spiced cottage cheese tossed with bellpeppers and onion

LOADED NACHOS.....325

Nachos with kidney beans, corns and bell peppers, topped with cheese sauce, salsa and sour cream

VEG MANCHURIAN DRY.....300

Veg dumplings tossed in Oriental style soya and coriander sauce

PANEER TIKKA DRY.....365

Pieces of cottage cheese coated with spicy marinade and roasted in tandoor

PARDANASHEEN AKGROT KI GILAFI.....355

Seekh Kebab wrapped with onion, bellpepper, tomato, coriander and walnuts and roasted in tandoor, served with mint chutney

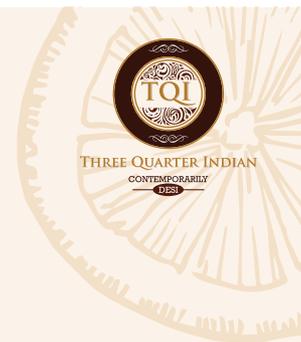
RAJA KEBAB.....335

Spicy Paneer and Potato mixture wrapped in papad fried to golden brown and served with mint chutney

CHATPATE NARIYAL KE KEBAB.....325

Tangy and spicy mouth melting kebabs





MENU

Pizzas

MARGHERITA.....425

Home made pizza base topped with pizza sauce and house cheese blend

CHEF'S CHOICE475

A delicious hand rolled pizza with a cheesy surprise topped with chef special ingredients tossed in selected spice and herbs

TURKISH PIZZA.....455

Zatar pizza sauce topped with Mediterranean olives, red onions, feta cheese and cherry tomatoes

BLANCO.....440

An all white pizza topped with alfredo sauce and house blend of four different cheese

GIARDINA435

Pizza topped with Italian style tomato sauce and fresh basil pesto, topped with house blend cheese, baby corn, mushrooms, cherry tomatoes, broccoli, zucchini, olives and colored peppers

PICCANTE.....425

A treat for spicy lovers, pizza topped with red and green jalapenos, green chilies and onions

TIKKA INDIANA.....455

Paneer tikka, onions, capsicum, coriander, juicy jalapenos

HAWAI445

Peppered pineapple, cottage cheese, green peppers, onions, baby corn, mozzarella

CAPRICIOSSA.....445

Pizza with mix of tomato and basil pesto sauce, topped with olives, onions, capers and cherry tomato

FIVE PEPPERS PIZZA.....455

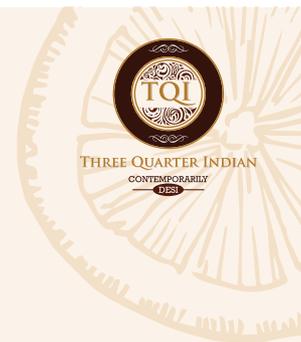
Spicy Pizza treat with red, yellow and green peppers, red paprika and jalapeno

TEX MEX PIZZA435

Pizza with spicy Mexican styled kidney beans, topped with salsa and sour cream, garnished with tortilla chips

ALL ON VEG.....425

Loaded pizza with broccoli, baby corn, zucchini, onion, bell peppers and olives



MENU

Pastas (Served with two sides of garlic bread)

ARRABIATA.....380

Penne pasta and exotic vegetables tossed in red sauce sprinkled with chili flakes and herbs

ALFREDO390

Penne pasta tossed in creamy alfredo sauce with exotic vegetables

SPHAGETTI AGLIO OLIO.....385

Sphagetti pasta tossed with exotic vegetables in extra virgin olive oil, garlic and parsley finished with parmesan cheese

ROSSO.....390

Penne pasta and exotic vegetables tossed in a creamy and cheesy mixture of red sauce and bechamel sauce

PESTO.....390

Penne pasta tossed in freshly pounded basil pesto

SPICY PANEER AND BROCCOLI STUFFED RAVIOLI445

Ravioli stuffed with delicious filling and simmered in creamy and cheesy pink sauce

BAKED MACARONI WITH PINEAPPLE430

Macaroni and pineapple simmered in cheesy bechamel sauce and baked golden brown

LASAGNAE.....450

Thin layers of pasta stuffed with fine chopped vegetables in creamy red sauce, buttered spinach, ricotta and herbs, topped with bechamel sauce and fresh grated cheese and baked in oven

THAI KWAN DO395

Fusilli pasta and exotic vegetables tossed with a twisted sauce spiked with fresh thai herbs and red curry paste

PAPRIKA.....380

Penne pasta tossed with exotic vegetables tossed in creamy sauce spiked with paprika

PASTA IN MIX SAUCE.....390

Combination of Red and White sauce pasta

FETTUCINI IN JALAPENO CREAM SAUCE.....410

Pasta tossed in spicy and creamy Jalapeno sauce with chopped bellpeppers and jalapeno





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MENU

Sides

GARLIC BREAD225

CHEESE GARLIC BREAD.....300

House blend of cheese baked to perfection on crisp baguette slices

FRENCH FRIES.....160

PERI PERI FRIES.....200

Crisp French fries tossed in spicy peri peri spice mix

CHEESE FRENCH FRIES.....275

BUTTER GARLIC FRIES.....240

MAKHANI POUTINE.....295

Crisp French fries topped with Indian style cheese makhani sauce

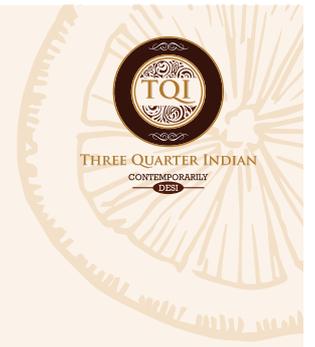
POTATO WEDGES IN ROSEMARY CHEESE SAUCE350

Crisp potato wedges tossed in rosemary scented sauce

BRUSCHETTA AU GRATIN375

Oven toasted thin baguette slices topped with a creamy Italian style corn ragout with herbs and baked in oven





MENU

Indian Main Course

DAHI KEBAB CURRY.....375

Succulent dahi kebab cooked with flavors of green chilies, ginger and garlic in a fresh yogurt gravy

SHABNAM CURRY.....385

Mushroom cooked in onion-based gravy finished with butter and cream

SUBZI CHAMAN BAHAR395

Mushroom, baby corn, chopped spinach and grated cottage cheese all cooked together in cashewnut gravy finished with cream

PANEER KHEEMA LAHSUNI425

The goodness of fresh garlic and bite of crushed black pepper cooked on tawa with hand minced paneer

CHEESE BUTTER MASALA.....435

Cheese cubes simmered in makhani gravy finished with butter and cream

KHOYA KAJU.....455

Cashew nuts cooked in silky smooth white gravy

KAJU CURRY.....455

Whole cashew nuts simmered in a creamy brown gravy tossed finished with fenugreek leaves

MELONI TARKARI395

A mix of seasonal garden vegetables in home style cooking

PANEER CANELLONI KHADA MASALA WITH RATTATOUILLE425

Roulade of paneer simmered in rich brown curry topped with ratatouille and cheese sauce

NAVRATAN KORMA.....395

Vegetables and nuts cooked in aromatic white gravy

SUBZ BHUNA MAKHANWALA385

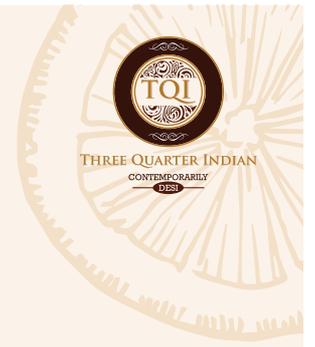
Mix vegetable and cottage cheese in rich makhani gravy garnished with butter and cream

PANEER KHURCHAN.....415

Cottage cheese with chopped capsicum, tomato, and cooked with onion gravy

BALTI AFGHANI SUBZI.....395

Vegetable cooked in creamy yogurt-based gravy and topped with almond flakes



MENU

Indian Main Course

PARATDAAR PANEER TIKKA LASAGNE.....455

A must try in house specialty with layers of paneer filled with trio of gravies topped with cheesy bechamel sauce and baked

NARAM DIL KOFTA.....385

Kofta stuffed with cashews, nuts, raisins, and mawa stuffed with mozzarella and further simmered in cashew gravy

SUBZ VILAYTI HANDI.....390

Exotic vegetables turned desi with frontier spices simmered in onion based curry

BHUNA PALAK PANEER.....390

Crumbled paneer and chopped spinach cooked in Indian style onion tomato masala (Semi dry)

PANEER THAI GREEN LABABDAR.....400

Cottage cheese fusioned in Indo Thai curry with a hint of coconut milk

SUBZ DIWANI HANDI.....340

Assorted Indian veggies simmered in Awadhi style green curry

DUM PANEER MITTI HANDI.....425

Cubes of cottage cheese cooked in aromatic brown curry accented with saffron and kewra water

PANEER HANDI.....385

Cubes of cottage cheese simmered in brown gravy

CHEESE BHUNA PALAK.....410

Chopped spinach and cheese cubes tossed with Indian spices and chopped onion tomato masala (Semi dry)

PANEER PESHAWARI.....390

Cubes of cottage cheese cooked in aromatic brown curry with Peshawari style masala

PANEER APKI PASAND375

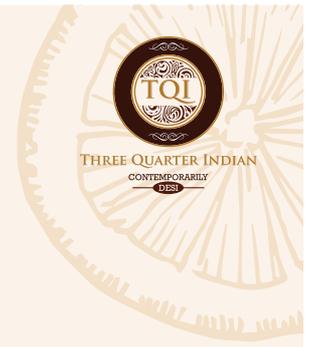
Panner butter masala/Makhanwala/Jaipuri/Kadai/Jalfrezi

SUBZ APKI PASAND.....325

Kolhapuri/Makhanwala/Jaipuri/Kadai/Jalfrezi

TQI SIGNATURE KOFTA.....410

Stuffed kofta cooked in rich green curry with Chef's secret ingredients



MENU

Global Main Course

SPINACH AND COTTAGE CHEESE ROULADE.....435

Home - made spinach and cottage cheese roulade with spicy plum tomato ragu baked with goat cheese saffron sauce

VEGETABLE VERACRUZ.....425

Crispy cottage in black bean sauce served on a bed of spanish rice along with creamy sauce

PANEER CHILI GRAVY WITH LEMON GINGER RICE.....425

Asian flavored paneer chili curry served with piquant lemon and ginger rice

COTTAGE CHEESE STEAK PICATTA.....455

Cottage cheese with house special marinade filled with olive tapenade and grilled to perfection served with vegetables in cheese mustard sauce

VERDURE TRIFOLATI.....430

Assorted vegetables tossed with italian lemon and garlic sauce served with warm garlic bread

VEG FRICASSE.....445

Prime vegetables cooked in a creamy mustard sauce served with saffron rice

THAI RED CURRY / GREEN CURRY.....450

Exotic vegetables flavored with thai spices, curry paste and accented with coconut milk served with steamed rice

SPANISH PAELLA.....430

Saffron rice, herbs, seasonal vegetables

HUNAN VEGETABLES.....435

Vegetables tossed in oriental style hunan sauce served with veg fried rice

**THAI STYLE VEGETABLES WITH HOT CHILI.....455
AND BASIL SAUCE**

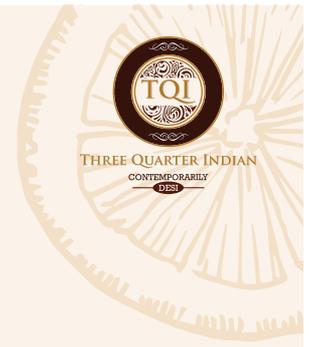
Exotic vegetables tempered with red chillies and cashewnuts in hot chili and basil sauce served with burnt garlic rice

NASI GORENG.....395

Indonesian style fried rice with exotic vegetables tossed in dark soya sauce

TEX MEX HOT POT.....425

Mexican beans and corn rice tossed with Mexican spices served topped with spicy Mexican curry



MENU

Global Main Course

NACHO POT PIE450

Mexican styled layered baked dish with nachos and kidney beans mixture

SAN MARGO.....425

Exotic veggies and cottage cheese simmered in spicy brown sauce, served with garlic bread/buttered Parsley rice

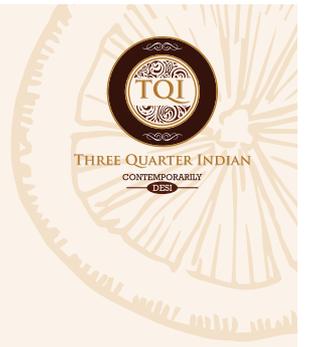
BUTTER GARLIC NOODLES.....380

WOK TOSSED NOODLES.....395

Hakka/Schezwan/Chilli garlic

WOK TOSSED RICE.....395

Hakka/Scheawan/Chilli garlic



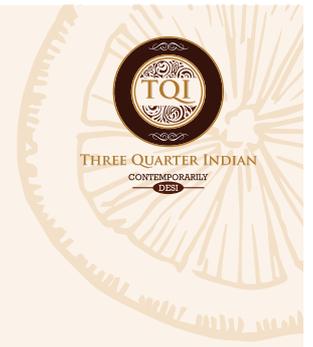
MENU

Accompaniments

PLAIN BUTTER MILK.....	45
MASALA BUTTERMILK.....	55
FRIED MASALA PAPAD.....	65
ROASTED MASALA PAPAD.....	65
RAITA (VEG / PINEAPPLE / BOONDI).....	90
GREEN SALAD.....	125
FRESH LIME SODA.....	60
CURD.....	60
LASSI.....	90

Indian Bread

PLAIN ROTI.....	30
BUTTER ROTI.....	35
MALBARI PARATHA.....	60
PLAIN LACHA PARATHA.....	60
BUTTER LACHA PARATHA.....	75
PLAIN KULCHA.....	60
BUTTER KULCHA	65
ONION KULCHA	75
PIZZAWALA KULCHA	180
BUTTER NAAN	75
HARIYALI NAAN	80
GARLIC NAAN	75
CHEESE GARLIC NAAN	120
CHEESE NAAN	145
CHEESE CHILLY GARLIC NAAN.....	175
MASALA CHEESE GARLIC NAAN.....	120
JALAPENO AND CHEDDAR KULCHA.....	175



MENU

Rice

JEERA RICE.....225

Long grain basmati rice tossed with aromatic cumin

DUM PUKHT BIRYANI.....335

Long grain basmati tossed with onion, mint, and assorted vegetables with selected aromatic spices slow cooked on dum

HYDERABADI BIRYANI.....325

Long grain basmati rice tossed with fried onions, mint, assorted vegetables and spinach paste

SUBZ PULAO.....255

Basmati rice tossed with piquant Indian spices and assorted vegetables finished with melted butter

PALAK LEHSUNI KHICHDI.....310

MASALA KHICHDI.....295

STEAM RICE195

Dal

DAL TADKA235

Slow cooked arhar dal tempered with onion, tomatoes, fresh green chillies and Indian spices

DAL DOUBLE TADKA.....245

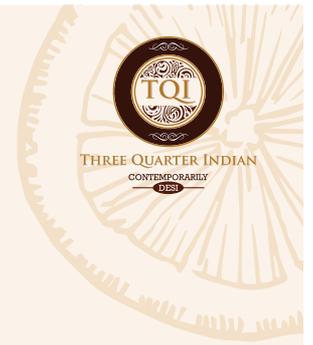
Slow cooked dal tempered twice with garlic, chili powder, cumin powder and finished with golden fried garlic

DAL LEHSUNI.....255

Slow cooked dal tempered with raw garlic and indian spices and again finished with golden fried garlic

DAL MAKHANI.....290

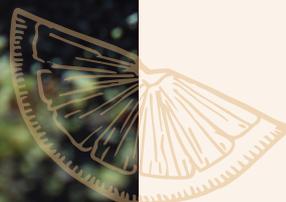
Urad dal and rajma slow cooked with selected Indian spices



MENU

Desserts

- CHOCO WALNUT BROWNIE.....170**
- HOT BROWNIE WITH CHOC SYRUP.....195**
- BROWNIE WITH ICE CREAM.....195**
- SIZZLING BROWNIE.....290**
- BROWNIE FUDGE.....235**
(Crushed Brownie with choc syrup)
- CHOCOLATE AVALANCHE325**
(Chocolate pudding,brownie,choc syrup,vanilla i/c and garnishing)
- GULAB JAMUN WITH VANILLA ICE CREAM.....190**
- CHOCO MOCO SUNDAE.....250**
(mix of vanilla,chocolate and strawberry i/c,topped with whipped cream)



Terms and conditions

***Order once placed cannot be cancelled**

***Please wait for 20 min after placing the order.**

***Jain varieties are available upon request.**

***Please inform the server about any specific requirements in the menu items prior to placing order.**

***Table Reservations are subject to availability.**

***Reservations are not valid for weekends and public holidays.**

***Prices are subject to change without prior notice**

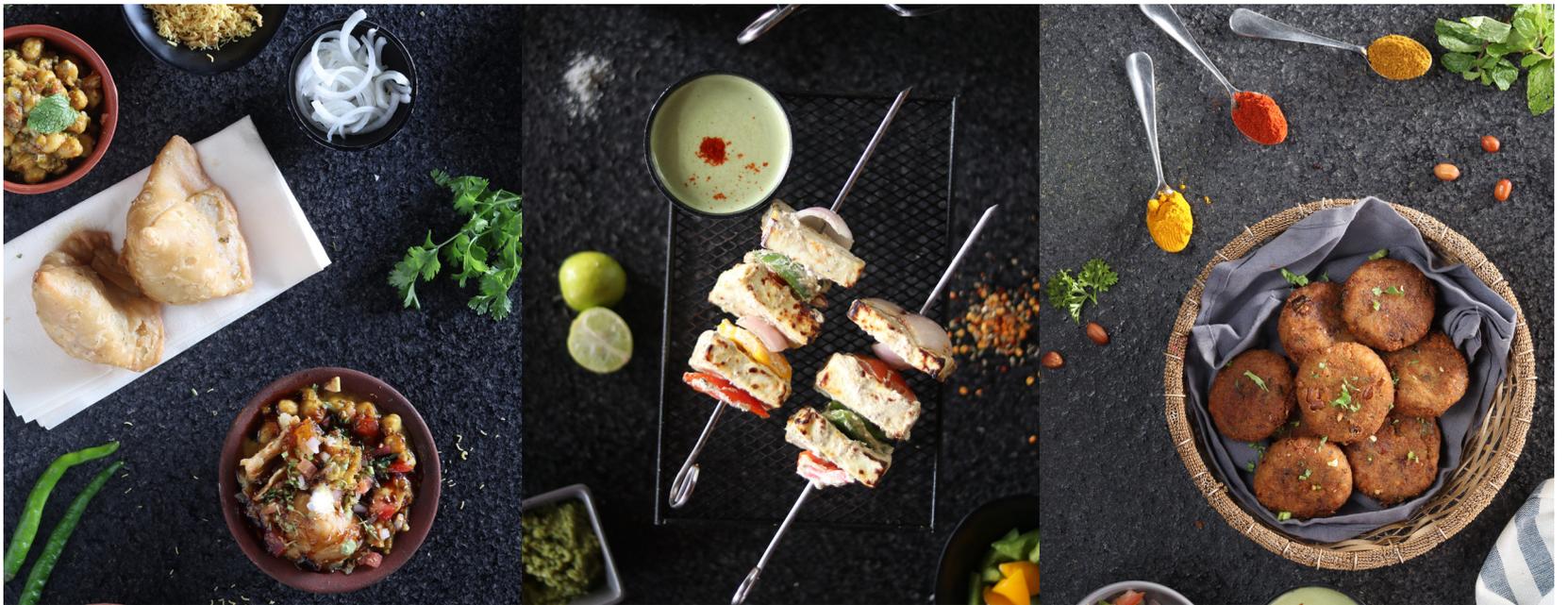
***Government taxes shall be extra as applicable.**

***Our Serving Portion Sizes are as given below as per Standard weight and measurement act.**

**Soups (250ml), Salad (300gm), Starters (350gm), Main Course, (350gm),
Dessert (250gm), Beverages (352gm)**

Please note:

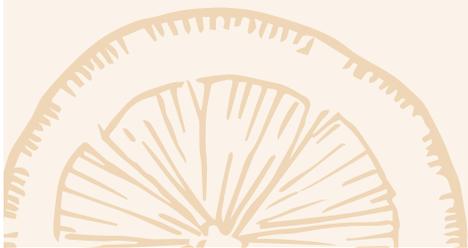
For reservations, outdoor catering, and other inquiry please call on 9099484950 or drop a mail at **booking@threequarterindian.com**



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*From our soul, to yours,
we make dining memorable!*

Follow us on :  



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