

P·E·P·P·E·R·A·Z·Z·I[®]



AMERICAN THEMED MULTI-CUISINE RESTAURANT

INTRODUCTION



ANAND HEENA THAKKAR

& Company background

Food Kraft began its journey on 1st December 2004.

What began as a one man outfit has grown into an organisation of over 500 hand-picked professionals; with strong quality branding and mass appeal.

ANAND HEENA THAKKAR'S & Company's Background

A degree from the Asia Pacific Institute of Management, correspondence from University of Netherlands, and schooling from St. Xavier's Loyola Hall – Ahmedabad, Anand Heena Thakkar always paved his way for an exemplary career.

After taking training from the ITC group and working with leading chain of hotels (Holiday Inn, ITC Group, le Meridian, Sarovar Park Plaza) for almost 4 years, in 2004 Food Kraft came to be.

RESTAURANTS

03

ACROSS THE COUNTRY

P·E·P·P·E·R·A·Z·Z·I

PEPPERAZZI - THE DINER

AHMEDABAD | RAJKOT | BARODA | KOLKATA | JAIPUR | VIZAG

RATATOUILLE

By P·E·P·P·E·R·A·Z·Z·I

RATATOUILLE

AHMEDABAD



gourmet resto café

RAISIN - THE GOURMET CAFÉ

AHMEDABAD | MUMBAI



LEGENDS OF PUNJAB

BARODA | JAIPUR

P·E·P·P·E·R·A·Z·Z·I

OUTDOOR CATERING

PEPPERAZZI OUTDOOR CATERING

CAPACITY OF 3000 PEOPLE CATERING AT A STRETCH



Shaking up the traditional food & drink space with an American themed restaurant, Pepperazzi the diner serves palatable and engorging food from cuisines across the world.(Italian, Mexican, Oriental, Thai, Lebanese, Indian)

Indulge in enticing conversations, gluttony and a gastronomical experience. Pepperazzi the diner is not just a multi-cuisine restaurant - it's SO much more.

AMBI ENCE

THE INSIDE LOOK

05

P-E-P-P-E-R-A-Z-Z-I *the* DINER





JAI PUR



Live, Love, Eat

08





BARODA

09





RAJKOT



11







VIZAG





OUR FOOD



15





16





A FIGHTER

SOUPS

MAIN COURSE

BROCCOLI CHEDDAR CHEESE SOUP IN A BREAD BOWL - [208]
A rich concoction of broccoli florets simmered in traditional cheddar cheese veloute

THAI COCONUT SOUP - [226]
House favourite diced cut vegetables with fresh coriander and garlic tossed in thai style

MEXICAN CHILLY BEAN SOUP - [190]
Soup made from refried beans

STARTERS

MENU

MEZZE PLATTER - [370]
Hummus, sa...
pockets, veg...

SPICY C...
Crumb fried
herbs

CHEESE
Accompani...
whole whea...

NACHOS
Crisp corn t...
tomatoes, o...
jalapenos se...

WATER
Crispy golde...

DRAGON
Cottage che...
bed of crack...

BASIL PANEER TIKKA - [307]

GARDEN SKILLET - [406]
House favourite baby corn, coloured bell peppers, baby potato, carrot and broccoli tossed in olive oil, served in brown pepper sauce accompanied with garlic bread

VEGETABLE CHAUPITAS - [460]
Diced cut English vegetables – baby corn, cottage cheese broccoli and garlic served in creole sauce accompanied with buttered capsicum rice

RAVIOLI IN CREOLE SAUCE - [370]
Hand-made pasta stuffed with artichoke, corn, spinach, and cheddar cheese served in mix of alfredo cheese sauce and tomato basil sauce

POTATO DUMPLINGS WITH PAPRIKA SAUCE - [406]
and rolled mashed potatoes served with
npanied with Italian herb rice

...D MEXICAN CHILLY ...H RICE - [460]

...A METHI GARLIC MASALA
ne says “just try it”

...TA MASALEDAR - [307]
nd cottage cheese stuffed dumpling
nion gravy

...A - [280]

...M BIRYANI - [325]
cooked in old nizam style served with

...VEG - [406]
A classic burmese combination meal of rice, crisp fried noodles, a curry made of red chilli paste, garlic, split gram paste & coconut milk flavoured with coriander, garnished with spring onions



A CHAMPION

SOUPS

main course

BROCCOLI CHEDDAR CHEESE CHICKEN SOUP - [226]
A rich concoction of broccoli and chicken florets simmered in traditional cheddar cheese veloute

THAI COCONUT SEA FOOD SOUP - [262]

MEXICAN CHILLY BEAN CHICKEN SOUP - [226]
Soup made from refried beans and chicken

STARTERS

TANDOORI KHAZANA - [730]
An assortment of kebabs served with mint chutney

BUTTER GARLIC PRAWNS - [550]

GARLICKY CHEESY CHICKEN - [406]

CHICKEN IN PERI PERI SAUCE - [406]

SHREDED CHICKEN BHEL - [406]

LASOONI CHICKEN TIKKA - [406]

DRUMS OF HEAVEN - [406]

ORIENTAL STYLE PRAWNS - [550]

ULTIMATE CHICKEN SKILLET - [505]
Chunks of chicken, chicken sausages, mushrooms, baby potatoes & baby corn cooked in a pepper sauce topped with fried egg

CHICKEN STROGANOFF - [550]
Chicken baby corn, capsicum, onion & mushroom simmered in a rich brown sauce served with italian herb rice

MEXICAN CHICKEN HOT POT RICE - [550]
A popular combo dish of mexican rice & chilli chicken tossed with cheese sauce, crispy tortilla & cooked in a pot

GRILLED FISH IN LEMON BUTTER PARSLEY SAUCE - [550]

CHICKEN TIKKA METHI GARLIC MASALA - [460]
Brown gravy, methi flavour, boneless chicken roasted in tandoor

MUTTON ROGAN JOSH - [460]
Lamb slow cooked with aroma of kashmiri spice - with bone

SPECIAL CHICKEN DESI MASALA - [460]
Chef's special dish

THAI GREEN CHICKEN CURRY - [460]

GRILED FISH IN HUNAN SAUCE - [550]

CHICKEN KHOW SUEY - [505]

NASI GORANG CHICKEN RICE - [406]



WESTERN

JALAPENO CHEESE SOUP - [190]
Mousse of cheese jalapeno peppers celery, garlic with veg veloute topped with jalapeno and cheese

TOMATO BASIL HERB SOUP - [190]
Soup made from purred tomato, garlic and fresh basil

MINISTRONE SOUP HEARTY ITALIAN FARMER'S DELIGHT - [190]
The italian classic – tomato and kidney beans soup flavoured with basil pesto

BROCCOLI ALMOND SOUP - [190]
Puree of broccoli served with toasted almond

SOUP-IN-A BREAD BOWL

BROCCOLI CHEDDAR CHEESE SOUP - [208]
A rich concoction of broccoli florets simmered in traditional cheddar cheese veloute

POTATO & LEEK SOUP - [208]
Our immensely popular blend of leeks thickened with potato starch, flavoured with parmesan

MEXICAN

MEXICAN CHILLY BEAN SOUP - [190]
Soup made from refried beans

MEXICAN TORTILLA SOUP - [190]

PAN ASIAN

HOT AND SOUR SOUP - [190]

BEIJING MANCHOW SOUP - [190]

SWEET CORN VEG SOUP - [190]

VEG LEMON CORIANDER SOUP - [190]

THAI COCONUT SOUP - [226]



A SINGER

WESTERN

CREAM OF CHICKEN SOUP - [226]

A Homemade Cream of Chicken Soup is silky and thick, with the subtle fragrance of Thyme

BISQUE OF PRAWNS SOUP - [262]

A luxurious seafood soup that is rich in flavour, perfect for formal entertaining and low in calories too

BROCCOLI CHEDDAR CHEESE CHICKEN SOUP - [226]

A rich concoction of broccoli and chicken florets simmered in traditional cheddar cheese veloute

MEXICAN

MEXICAN CHILLY BEAN CHICKEN SOUP - [226]

Soup made from refried beans and chicken

PAN ASIAN

THAI COCONUT CHICKEN SOUP - [226]

THAI COCONUT SEA FOOD SOUP - [262]

CHICKEN MANCHOW - [226]

HOT 'N' SOUR CHICKEN - [226]

SWEET CORN CHICKEN SOUP - [226]

TOM YUM CHICKEN SOUP - [226]

SALADS

GREEK FATTOUSH - [280]

CAESAR SALAD - [280]

MEXICAN TORTILLA SALAD - [280]

RAW PAPAYA SALAD - [280]

CHICKEN CAESAR SALAD - [334]

STARTERS



THE CLASSIC BEAUTY

LEBANESE

MEZZE PLATTER - [370]

Hummus, sundried tomato hummus, babaganoush, pitta pockets, veg crudites

HUMMUS WITH SAUTED MUSHROOM - [352]

HUMMUS WITH FALAFEL TIKKI - [352]

WESTERN

COTTAGE CHEESE PESTO - [307]

Finger cut cottage cheese tossed in pesto sauce

SPICY CHEESE SPINACH BALLS - [307]

Crumb fried sautéed spinach tossed in olive oil, garlic, basil, herbs

BRUSCHETTA - [280]

Italian bruschetta (pronounced "brusketta") is a wonderful way to capture the flavors of ripe summer tomatoes, fresh garden basil, and garlic served on bread

DOUBLE STUFFED MUSHROOMS - [307]

SAUTÉED MUSHROOM WITH GARLIC - [307]

Fresh mushroom sautéed in olive oil and garlic

CHEESE FONDUE - [406]

Accompanied with sautéed exotic vegetables, focaccia and whole wheat breads in olive oil and herbs

MEXICAN

NACHOS WITH CHEESE SAUCE - [280]

NACHOS GRANDE - [307]

Crisp corn tortillas topped with refined beans, chopped tomatoes, onions, bell pepper, shredded cheese and jalapenos served with sour cream and salsa dip

TACOS - [280]

CHEESE QUESADILLAS - [307]

Served with sour cream and salsa sauce

INDIAN

MUSHROOM TIKKA - [307]

PANEER TIKKA - [307]

Phudina / basil / lasooni / malai / achari

PANEER TIKKA PLATTER - [325]

Lasooni paneer / phudina paneer / achari paneer

TANDOORI KHAZANA - VEGETABLE BBQ PLATTER - [460]

Paneer / aloo / babycorn / gobhi / mushroom served with green mint chutney

ACHARI ALOO - [280]

HARA BHARA CHEESE KABAB - [280]

PAN ASIAN

WATER CHESTNUTS IN PLUM - [370]

Crispy golden fried water chestnuts tossed in plum sauce

DRAGON PANEER - [307]

Cottage cheese tossed with hot garlic sauce served on the bed of crackling spinach

CHIN MAY VEG - [307]

Crispy golden fried vegetables tossed in thai green curry sauce

CRISP VEGETABLE SALT AND PEPPER - [280]

Batter fried babycorn tossed with chopped ginger and spring onions

SPRING ROLLS - [280]

Served in sambal sauce

PANEER CHILLI DRY - [307]

Batter tossed paneer cubes with onions, capsicums, ginger, garlic, & flavoured with soya sauce

18

STARTERS



THE RIDE

WESTERN

BUTTER GARLIC PRAWNS - [550]

GARLICKY FISH - [460]

GARLICKY CHEESY CHICKEN - [406]

CHICKEN ROULAD - [406]

CHICKEN IN PERI PERI SAUCE - [406]

GRILLED CHICKEN IN TEX MEX SAUCE - [406]

PRAWNS IN CREAMY BUTTER GARLIC SAUCE - [550]

FISH FINGER - [460]

GRILLED FISH IN BASIL LEMON SAUCE - [460]

INDIAN

TANDOORI KHAZANA - [730]

An assortment of kebabs served with mint chutney

BASIL CHICKEN TIKKA - [406]

CHICKEN TIKKA - [406]

TANDOORI CHICKEN - [307 H, 406 F]

LASOONI CHICKEN TIKKA - [406]

MURG MALAI TIKKA - [406]

AFGHANI TANGADI KEBAB - [406]

MUTTON SHEEKH KEBAB - [460]

HARIYALI FISH TIKKA - [460]

MEXICAN

CHICKEN QUESIDILLAS - [406]

CHICKEN NACHOS GRANDE - [406]

CHICKEN TACOS - [370]

PAN ASIAN

CRISPY CRUNCHY CHICKEN FINGERS - [406]

STIR FRIED CHICKEN IN HUNAN SAUCE - [406]

FISH IN ORIENTAL SAUCE - [460]

PRAWNS IN CHOICE OF YOUR SAUCE - [550]

(Oriental / lemon cilantro / schezwan / sambal sauce)

CHILLI CHICKEN DRY - [406]

CHICKEN LOLIPOP - [406]

DRUMS OF HEAVEN - [406]

ORIENTAL STYLE PRAWNS - [550]

CHICKEN SPRING ROLLS - [406]

BBQ STYLE - [460,550]

Fish / Prawns

GOLDEN FRIED PRAWNS - [550]

PIZZA



THE LEADER

VEG

MARGHERITA - [406]

Tomato, mozzarella, oregano, basil

QUATTRO FORMAGGI - [460]

Fonta cheese, goat cheese, blue cheese and fresh buffalo mozzarella, tomato sauce, hand torn basil

ALL IN ONE PIZZA - [460]

Tomato, onion, capsicum, sun dried tomatoes, olives, baby corn, jalapeno, mushrooms

BBQ PANEER - [460]

Barbequed paneer tikka, onion, capsicum, tomato sauce and cheese

NEOPOLITAN PIZZA - [460]

Tomato, onion, capsicum, tomato sauce and cheese

SICILIAN PIZZA - [460]

Onion, bell pepper, olives, baby corn, sundried tomatoes

PESTO PIZZA - [460]

Pesto sauce, cheese

NON-VEG

PEPPER CHILLI CHICKEN PIZZA - [550]

Spicy chicken, onion, capsicum, olives & green chillies

GRILLED CHICKEN PIZZA - [550]

Onion, capsicum, tomato, grilled chicken

BBQ CHICKEN TIKKA PIZZA - [550]

Chargrilled chicken tikka, onion, capsicum, tomato sauce, cheese

SIGNATURE NON VEG PIZZA - [550]

Chicken sausages, salami, chargrilled chicken, tomato sauce, cheese

GLOBAL STAR ATTRACTIONS



THE LEADER

VEG

GARDEN SKILLET - [406]

House favourite baby corn, coloured bell peppers, baby potato, carrot and broccoli tossed in olive oil, served in brown pepper sauce accompanied with garlic bread

DICED PANEER - [406]

Diced paneer served with paprika sauce accompanied with garlic bread

VEGETABLE CHAUPITAS - [460]

Diced cut English vegetables – baby corn, cottage cheese broccoli and garlic served in creole sauce accompanied with buttered capsicum rice

BABY CORN STRONGANOFF - [460]

Julienne cut baby corn, bell peppers, onions, cooked in brown pepper sauce accompanied with herb butter rice

GRILLED VEGETABLES IN CHEESY GARLIC SAUCE - [406]

Exotic vegetables tossed in cheesy sauce with a hint of garlic

BAKED MAC'N'CHEESE - [406]

VEG CHILAQUILES - [406]

Cottage cheese, bell peppers, onions and beans cooked in special Mexican sauce topped with crispy & cheese sauce

VEG CHIMICHANGA - [406]

Deep fried veg burrito served with spiced mexican sauce, cheese and rice

VEG GRIMALDI - [406]

Exotic vegetable & cottage cheese tossed in a creamy pepparika sauce

NON-VEG

ULTIMATE CHICKEN SKILLET - [505]

Chunks of chicken, chicken sausages, mushrooms, baby potatoes & baby corn cooked in a pepper sauce topped with fried egg

PRAWNS IN PORTUGUESE SAUCE - [550]

Portuguese sauce is a hearty tomato sauce made with sauteed onions, garlic and parsley

CHICKEN PEPPER STEAK - [505]

Chicken steak grilled and served along with a mushroom pepper sauce, vegetables and mash potatoes

CHICKEN ROULADE IN CAPRESE SAUCE - [505]

GOOD OLD FISH 'N' CHIPS - [550]

CHICKEN LASAGNA - [505]

CHICKEN STROGANOFF - [550]

Chicken baby corn, capsicum, onion & mushroom simmered in a rich brown sauce served with italian herb rice

SPAGHETTI BOLOGNAISE - [505]

Spaghetti tossed in a chunky mutton meat sauce

CHICKEN ENCHILADAS - [505]

MEXICAN CHICKEN HOT POT RICE - [550]

A popular combo dish of mexican rice & chilli chicken tossed with cheese sauce, crispy tortilla & cooked in a pot

GRILLED CHICKEN CHOICE OF YOUR SAUCE - [505]

Black pepper sauce / cilantro sauce / lemon butter parsley sauce

GRILLED FISH CHOICE OF YOUR SAUCE - [550]

Black pepper sauce / cilantro sauce / portuguese sauce

CHICKEN PARMIGIANA - [505]

Crumb fried chicken breast topped with napolitaine sauce, herbs & cheese served with fries

MAIN COURSE



THE KING OF POP

INDIAN

PANEER TIKKA METHI GARLIC MASALA - [307]

Chef's special and he says "just try it"

TAWA PANEER KAMALKA - [307]

PANEER PESHAWARI - [307]

CORN KOFTA MASALEDAR - [307]

PANEER LABABDAR - [307]

CHEESE BUTTER MASALA - [370]

Cubes of cheese tossed in makhani gravy

CHARCOALED PANEER MAKHANI - [307]

Charcoal paneer cooked in traditional makhani gravy

SHAHI PANEER - [307]

PALAK PANEER - [307]

PANEER MIRCH KURCHAN - [307]

CHEESE KOFTA MASALEDAR - [370]

Processed cheese and cottage cheese stuffed dumpling cooked in brown onion gravy

KOFTA SHAM SAVERA - [307]

Spinach dumpling stuffed with cottage cheese and khoya, nuts and raisin cooked in creamy tomato butter gravy

LASOONI PALAK - [307]

MALAI KOFTA - [307]

Cottage cheese, khoya & nuts stuffed potato dumplings simmered in a velvety smooth brown and white gravy blend

KHOYA KAJU - [307]

Blanched cashew nuts served in a creamy rich gravy made of cashew paste and khoya

CHATPATI TANDOORI - [307]

Charcoal paneer, aloo, baby corn, gobhi, tossed in the chef's special gravy

EXOTIC VEGETABLE AND BELL PEPPER MASALA - [307]

Baby corn, green peas, mushroom, cauliflower and assorted bell peppers stir fried in a coriander and pepper masala

NIZAMI HANDI - [307]

Melange of vegetables stir fried with spinach and cottage cheese

SABZ SHIKARI MASALA - [307]

Garden fresh vegetables spiced with chef's special shikar masala tossed in an onion gravy

VEGETABLE BEGUM BAHAR - [307]

Exotic vegetables in saffron gravy

VEG LAHORI - [307]

INDIAN BREADS

ROTI - [55]

MISSI ROTI - [64]

NAAN - [73]

CHEESE NAAN - [109]

MASALA GARLIC NAAN - [109]

HARIYALI NAAN - [91]

LACCHA PARATHA - [82]

PUDINA PARATHA - [91]

STUFFED PARATHA - [109]

ONION KULCHA - [109]

PANEER KULCHA - [118]

MAIN COURSE



THE BAND

ITALIAN

PASTA BAR CHOICE OF PASTA - [370]

Tomato Basil Sauce / Alfredo Cheese Sauce / Creole Sauce / Penne Pesto / Four Cheese Sauce

SPAGHETTI AGLIO OLIO - [370]

SPAGHETTI AND GRILLED VEGETABLES IN TOMATO SAUCE - [370]

Spaghetti tossed with balsamic vinegar and garlic, grilled zucchini, mushroom and red pepper in tomato basil sauce, served regular or saucy

GNOCCHI IN MUSHROOM SAUCE - [370]

Flour and potato dumplings simmered in a creamy mushroom sauce

RAVIOLI IN PESTO SAUCE - [370]

Hand-made pasta stuffed with artichoke, corn, spinach, and cheddar cheese served with rich cheesy pesto sauce

RAVIOLI IN CREOLE SAUCE - [370]

Hand-made pasta stuffed with artichoke, corn, spinach, and cheddar cheese served in mix of alfredo cheese sauce and tomato basil sauce

CANNELLONI - [370]

House favourite hand-made pasta

VEGETABLE LASAGNA - [370]

Triple layered classic lasagne

POTATO DUMPLINGS WITH PAPRIKA SAUCE - [406]

House favourite hand rolled mashed potatoes served with paprika sauce accompanied with Italian herb rice

RISOTTO BAR

FOUR CHEESE RISOTTO - [406]

SUN DRIED TOMATO RISOTTO - [406]

Arborio rice flavoured with a smooth creamy cheese sauce sautéed with onion, garlic, leek, celery and sun dried tomato

PESTO RISOTTO - [406]

MEXICAN

COTTAGE CHEESE SAN MARGO - [406]

Diced cut baby corn, cottage cheese, colored bell peppers, onion and garlic tossed in olive oil with Neapolitan and poblano sauce and cheese, served with garlic bread

VEGETABLE CHILAQUES - [406]

Finger shaped cottage cheese tossed in poblano sauce served with garlic bread

VEGETABLES CORN ENCHILADAS - [406]

Baked dish from the land of Mexico

BURRITO DEL CASA - [406]

Choice of bean, corn, rolled in soft tortilla with jacket cheese and Mexican sauce served with pickled salsa sour cream

MEXICAN RICE WITH SALSA CURRY - [406]

Most popular rice served with salsa sauce

MEXICAN LEMON CILANTRO RICE WITH BEANS CURRY - [406]

House favourite rice tossed with bell peppers, kidney beans, cilantro and spinach paste

FOIL COOKED MEXICAN CHILLY PANEER WITH RICE - [460]

MEXICAN HOT POT RICE - [460]

SIDES

GARLIC BREAD WITH CHEESE - [208]

HERB GARLIC BREAD - [190]

FRENCH FRIES - [190]

MAIN COURSE



A COMEDIAN

INDIAN RICE

CHICKEN TIKKA METHI GARLIC MASALA - [460]

Brown gravy, methi flavour, boneless chicken roasted in tandoor

BUTTER CHICKEN - [460]

Tender chicken cooked in a spicy, creamy, rich gravy of tomato

CHICKEN LABABDAR - [460]

Rich makhani gravy and boneless chicken

CHICKEN KALI MIRCH - [460]

Spicy brown gravy with a flavour of black pepper and boneless chicken

KADAI CHICKEN - [460]

Chicken with bone in onion gravy with marination of Indian spices

LAL MAAS - [460]

Tender pieces of mutton with bone (marinated with yogurt) in spicy red brown gravy

MUTTON ROGAN JOSH - [460]

Lamb slow cooked with aroma of Kashmiri spice - with bone

EGG CURRY - [370]

HANDI CHICKEN - [460]

SPECIAL CHICKEN DESI MASALA - [460]

Chef's special dish

ACCOMPANIMENTS

MASALA PAPAD - [64]

ROASTED PAPAD - [37]

FRIED PAPAD - [46]

RAITA - [172]

Veg / Boondi

PLAIN CURD - [91]

PARDAH DUM BIRYANI - [325]

Vegetable and rice cooked in old nizami style served with pulchitapyaaz

TARKARI KESARI BIRYANI - [325]

HYDERABADI BIRYANI - [325]

JEERA RICE - [280]

GREEN PEAS PULAO - [280]

STEAMED RICE - [262]

NON-VEG

CHICKEN DUM BIRYANI - [352]

A mughlai preparation of long grain rice with bone chicken

MUTTON BIRYANI - [352]

ANDA BIRYANI - [352]

Boiled egg in brown gravy

HYDERABADI DUM MURGH KI BIRYANI - [352]

KHICHDI

DAL PALAK KHICHDI - [280]

DAL KHICHDI - [280]

DAL HANDI - [280]

LENTILS

DAL BUKHARA - [307]

DAL TADKA - [262]

DAL DHABEWALI - [280]

FRANCHISE DETAILS

AREA	3000 sq. ft
FRANCHISE FEES	20 lacs
INVESTMENT	1 crore - 1.5 crore
ROYALTY	7%

FOFO MODEL

FRANCHISING

BRAND EXPANSION STRATEGY

Make things happen

- Delicious, competitively-priced Multi-cuisine food available to eat in, take away or delivered.
- Catering for a variety of consumers groups across age, gender, status and lifestyle.



Flexibility and ROI

- Allowing full location flexibility.
- Strong intrinsic economics, from food cost to labour ratios, resulting in high ROI potential:



Our Next Step

- We already operate 8 franchise stores with 5+ in development
- Alongside owner or operators, our franchise is available also to passive investors via our managed franchise programme.



FRANCHISOR SUPPORT

14+ YEARS EXPERIENCE

- Access to off-market location opportunities in the most competitive areas.
- Provision of a turn-key design and construction solution at competitive rates
- An operations director with 14+ year experience in the industry will assist with the project-managing of any new franchise opening
- Quality and operational audit on regular basis.
- Launch marketing plan tailored to the franchisee's trading area intensive ongoing auditing by experienced operations personnel to ensure your business is on track to deliver the return you expected.
- Continuous development of the menu offer to improve sales and marginality
- Existing national supply chain constantly reviewed by ongoing tendering



**we are
SOCIAL**

OPENING HOURS

12PM TO 3PM | 7PM TO 11PM

ADDRESS

1ST FLOOR, TIRUPATI HOUSE, PANJARAPOLE CROSS ROAD,
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