

Pराठा वर्ल्ड

PARATHA WORLD

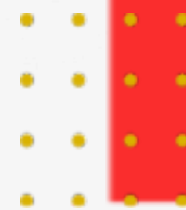
PERFECT QUALITY





WELCOME TO PARATHA WORLD

Welcome to Paratha World, where culinary bliss awaits you! Step into our aromatic haven and embark on a journey of flavor like never before. Indulge in our mouthwatering assortment of freshly made parathas, lovingly crafted with a perfect blend of spices and ingredients. Whether you're a fan of classic fillings or crave innovative twists, our menu has something to satisfy every palate. Immerse yourself in our cozy and inviting ambiance, where each bite transports you to a realm of gastronomic delight. Let our friendly staff pamper you with exceptional service, as you savor the irresistible flavors of Paratha World. Get ready to experience paratha perfection!



WHY CHOOSE PARATHA WORLD

Choose Paratha World for an authentic culinary adventure! Our delectable parathas are crafted with love and expertise, offering a burst of flavors that will transport your taste buds to new heights. From traditional classics to innovative creations, our menu is a paradise for paratha lovers.



Each paratha is freshly made, using the finest ingredients and traditional techniques. With a warm and inviting ambiance, Paratha World provides a cozy space to savor your meal. Whether you're a fan of vegetarian delights or crave meaty indulgence, Paratha World is the ultimate destination for a satisfying and unforgettable paratha experience.

YOUR FAVOURITE PARATHA WORLD MENU



Paratha Royale:

Indulge in a Symphony of Flavours

Rolly Polly Paratha: Potato and peas stuffing

Cheesy Chatter Paratha: A blend of melted cheese and spicy chat masala

Spicy Swirl Paratha: Spicy paneer (cottage cheese) and onion stuffing

Funky Fusion Paratha: Tandoori chicken with dal stuffing

Crunchy Munchy Paratha: Mixed vegetable and crispy papad stuffing

Tangy Twist Paratha: Tangy mango chutney and potato filling

Zesty Zing Paratha: Spicy and tangy pickle filling

Marvelous Masala Paratha: Flavorful masala spiced potato stuffing

Sizzling Salsa Paratha: Salsa sauce with sautéed bell peppers and onions filling

Whacky Walnut Paratha: Walnut and cheese filling with a hint of herbs

Berry Blast Paratha: Sweet and tangy berry compote stuffing

Nutty Delight Paratha: A mix of roasted nuts and raisins stuffing

Exotic Enigma Paratha: Exotic mushroom and truffle oil filling

Rainbow Rhapsody Paratha: Colorful vegetable medley with a touch of spices

Heavenly Honey Paratha: Creamy honey and almond paste filling

Fiery Fiesta Paratha: Spicy minced meat (keema) filling

Funky Monkey Paratha: Banana and chocolate chip filling

Veggie Volcano Paratha: Assorted vegetables with a spicy kick

Popcorn Parade Paratha:

Cheese and caramelized popcorn stuffing

Chocolate Avalanche Paratha:

Decadent chocolate ganache filling with nuts

(All parathas accompanied by pickle and curd.)

GST EXTRA

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Paratha Delights:

Celebrating India's Beloved Flavors

Aloo Paratha (Potato Stuffed Paratha)

Gobi Paratha (Cauliflower Stuffed Paratha)

Paneer Paratha (Cottage Cheese Stuffed Paratha)

Methi Paratha (Fenugreek Stuffed Paratha)

Mooli Paratha (Radish Stuffed Paratha)

Onion Paratha (Onion Stuffed Paratha)

Palak Paratha (Spinach Stuffed Paratha)

Dal Paratha (Lentil Stuffed Paratha)

Matar Paratha (Peas Stuffed Paratha)

Ajwain Paratha (Carom Seeds Paratha)

Mixed Vegetable Paratha (Assorted Vegetable Stuffed Paratha)

Sweet Paratha (Sweetened Paratha with Jaggery or Sugar)

Laccha Paratha (Layered Paratha)

Keema Paratha (Minced Meat Stuffed Paratha)

Papad Paratha (Papadum Stuffed Paratha)

Egg Paratha (Egg Stuffed Paratha)

Nariyal Paratha (Coconut Stuffed Paratha)

Khoya Paratha (Khoya/Mawa Stuffed Paratha)

(All parathas accompanied by pickle and curd.)

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Paratha Carnival:

A Flavorful Journey for Every Palate

1. Classic Aloo Paratha Combo

(Aloo Paratha served with tangy pickle, creamy yogurt, and a side of spicy chutney)

2. Paneer Tikka Paratha Combo

(Paneer Tikka Paratha paired with mint raita, sliced onions, and a refreshing cucumber salad)

3. Spinach and Cheese Paratha Combo

(Spinach and Cheese Paratha accompanied by a tomato-based curry, yogurt dip, and a mixed green salad.)

4. Keema Paratha Combo

(Keema Paratha served with a flavorful gravy, cucumber raita, and a side of pickled onions)

5. Gobi Paratha with Chole Combo

(Gobi Paratha paired with spicy chickpea curry (chole), accompanied by tamarind chutney, and a fresh onion-cucumber salad.)

6. Matar Paratha with Raita Combo

(Matar Paratha served with creamy yogurt raita, tangy pickle, and a side of spiced potato wedges.)

7. Mixed Vegetable Paratha with Dal Combo

(Mixed Vegetable Paratha accompanied by a lentil dal, cucumber-tomato raita, and a crunchy cabbage-carrot slaw.)

8. Methi Paratha with Kadhi Combo

(Methi Paratha served with tangy yogurt-based kadhi, pickled green chillies, and a side of steamed rice.)

9. Onion Paratha with Rajma Combo

(Onion Paratha paired with spicy kidney bean curry (rajma), along with mint chutney and a fresh cucumber-tomato salad.)

10. Sweet Paratha with Lassi Combo

(Sweet Paratha (like Meetha Paratha) enjoyed with a refreshing lassi, offering a delightful blend of flavors.)

(All combos served with a side of lemon juice /mattha/ jaljeera.)

GST EXTRA

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PARATHA WORLD CARES...



At Paratha World we follow all safety and hygiene guidelines prescribed by WHO.



**Fresh and Certified
Ingredients**



**Regular Temperature
Checks**



**Regular Hand
wash**



**Kitchen Hygiene
and Sanitization**



**High Temperature
Cooking Method**



**Eco-Friendly
Packaging**

Financial Overview

ROYALTY: 7%

MARKETING: 5%

FRANCHISE FEE: 10 Lakhs

TRAINING FEE: 50,000/-

PROPERTY LEASE: 5 Year

MIN AREA REQUIRMENT: 300-700 sq.ft

SETUP COST: 18 lakhs - 60 lakhs

BILLING & SOFT MACHINE: 50,000/-

GST: Additional



OUR FRANCHISEE



UDGIR – MAHARASHTRA



NANDED – MAHARASHTRA



AHMEDPUR – MAHARASHTRA

BODHAN – TELANGANA

TANDUR – KARNATAKA

VIKARABAD – TELANGANA

ANDHERI EAST – MUMBAI
MAHARASHTRA

POWAI – MUMBAI
MAHARASHTRA

PARATHA WORLD PICTURES...



Contact Us

Phone:

+91-7303700961

Email:

ubfoody@gmail.com

Website:

www.ubfoody.com



THANK
YOU

