



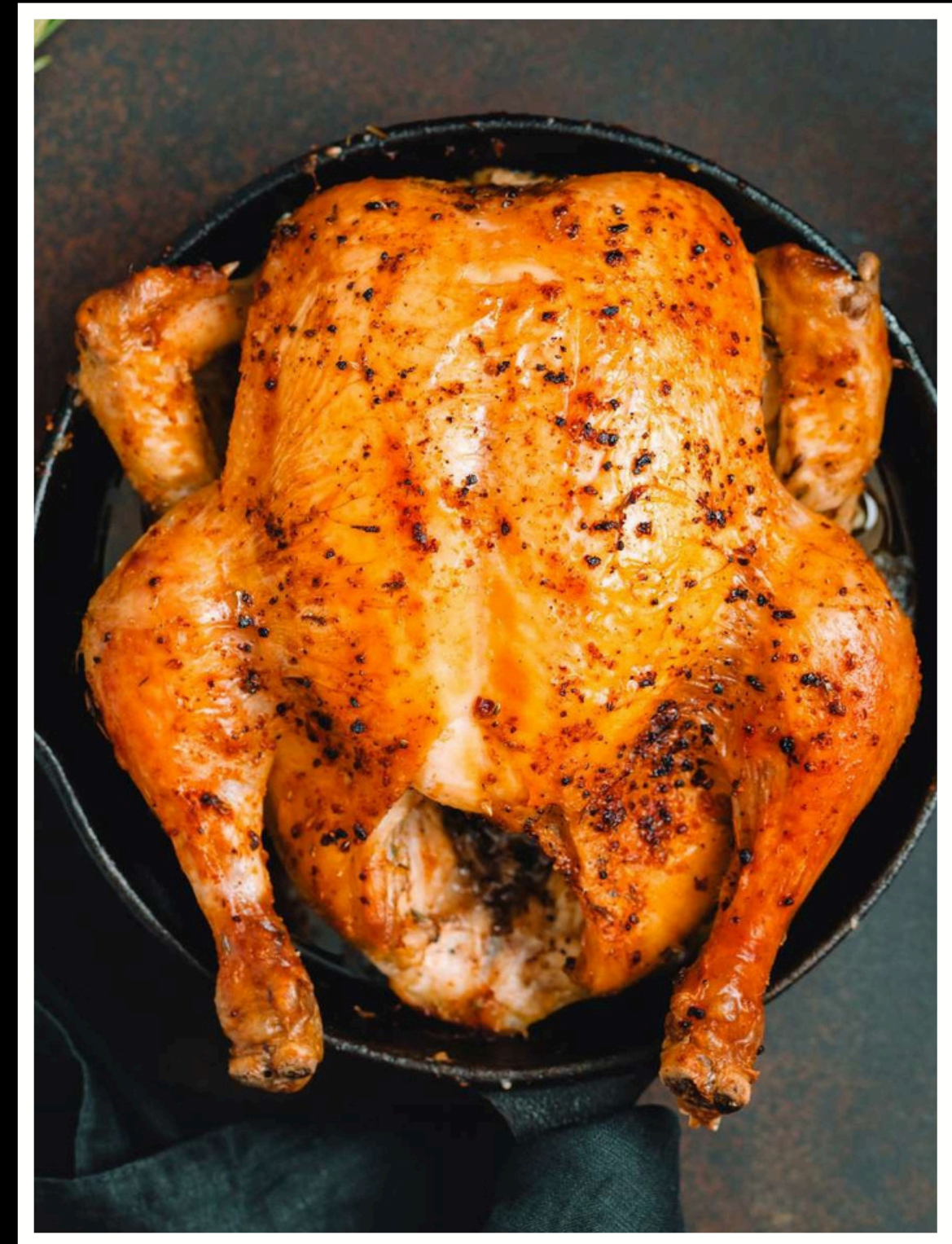
Arabian Bliss

Magic of Arabian Flavours

ARABIAN BLISS

WELCOME TO ARABIAN BLISS

Welcome to Arabian Bliss Restaurant, where the flavors of the Middle East come alive in a captivating culinary journey. At Arabian Bliss, we invite you to immerse yourself in the rich tapestry of Arabian cuisine, renowned for its bold spices, aromatic herbs, and tantalizing combinations. Our restaurant is a celebration of the vibrant and diverse culinary traditions that span the Arabian Peninsula, from Morocco to Lebanon, Egypt to Oman. With a deep respect for the authenticity of each dish, our talented chefs meticulously craft every recipe, ensuring an extraordinary dining experience that transports you to the heart of the Arabian world. At Arabian Bliss, we take pride in sourcing the finest ingredients, handpicked from local markets and reputable suppliers. From succulent meats and aromatic rice dishes to mouthwatering mezze platters and decadent desserts, our menu showcases the essence of Arabian cuisine with a modern twist, satisfying both traditional palates and contemporary tastes.





At Arabian Bliss, hospitality is at the heart of everything we do. More than just a dining destination, we offer a warm and inviting atmosphere that blends enchantment with tranquillity. Whether you're planning an intimate dinner for two, a joyful family gathering, or a memorable celebration, our dedicated team is committed to making your experience exceptional. We believe dining is not merely about food—it's about connection. Arabian Bliss provides the perfect backdrop for meaningful conversations, shared laughter, and unforgettable moments. Join us on a culinary journey through the rich flavors and time-honored traditions of the Middle East. Let the warmth of Arabian hospitality, the enticing aromas, and the exquisite tastes transport you. At Arabian Bliss, every meal is a memory in the making.

WHY CHOOSE ARABIAN BLISS

Arabian cuisine has witnessed a remarkable rise in popularity across India in recent years. Its distinctive flavors, aromatic spices, and rich culinary heritage have captured the taste buds of Indian food enthusiasts. This growing interest can be attributed to increasing cultural exchanges with Arab nations, as well as historical ties through traders, travelers, and migrants who introduced Middle Eastern flavors to the Indian subcontinent.

Over time, Arabian dishes have seamlessly integrated into the Indian culinary landscape. While widely known for its delectable non-vegetarian offerings, Arabian cuisine also features a variety of vegetarian options, making it appealing to a broad range of dietary preferences. Dishes such as falafel, hummus, and tabbouleh have become favorites among Indians seeking flavorful and wholesome plant-based choices. The fusion of familiar spices with exotic techniques has made Arabian food both accessible and exciting, contributing to its growing demand across the country.

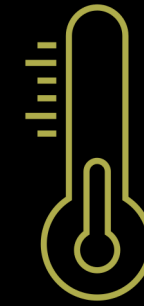


ARABIAN BLISS CARES...

At Arabian Bliss 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**

YOUR FAVOURITE ARABIAN BLISS MENU



ARABIAN BLISS MENU

ARAB PIZZAS/BURGER

CHICKEN KABAB BURGER
CHICKEN SHAWARMA BURGER
FALAFEL BURGER
PANEER SHAWARMA BURGER
ZATAR CHICKEN MANAKEESH



ROAST CHICKEN

ROAST CHICKEN
ROAST CHICKEN COMBO

SLIDES

FRENCH FRIES
LEBANESE KHUBUS
PITA BREAD

PLATTERS

CHICKEN SHAWARMA PLATTER
VEG SHAWARMA PLATTER
VEG ZAITOON MIXED PLATTER
VEG. MEZZE PLATTER

BEVERAGES

BLACK TEA
GREEN TEA
CARDAMOM TEA
COFFEE / COLD COFFEE
ICE CREAM SHAKE

DIPS (SERVED WITH PITA)

CHICKEN HUMMUS
FALAFEL HUMMUS
FLAVOURED HUMMUS
HUMMUS
LABNEH

SALAD

BROCCOLI, MUSHROOMS SALAD
BABY CORN SALAD
CHICKEN CAESAR SALAD
PASTA SALAD
ROASTED POTATO SALAD

DESSERTS ARABIAN WORLD

BAKLAVA FINGERS
BASBOOSA

FRANCHISE DETAILS (ARABIAN BLISS)

ROYALTY: 7%

MARKETING: 5%

FRANCHISE FEE: Rs. 5Lakhs

TRAINING FEE: Rs.50000/-

PROPERTY LEASE: 5 Year

MIN AREA REQUIRMENT: 300-1500 sq.ft

SETUP COST: Rs.22 Lakhs- 90 lakhs

BILLING & SOFT MACHINE: Rs.50,000/-

GST: Additional





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Thank
You