

GREEN PLATTER

PURE VEG. RESTAURANT



ABOUT US



Welcome to Green Platter, a vibrant and delectable haven for veggie lovers! At Green Platter, we believe in the power of nourishing food that not only delights the taste buds but also supports a sustainable and compassionate lifestyle. Our mission is to redefine the perception of vegetarian cuisine by showcasing its incredible diversity and culinary artistry. With a commitment to using only the freshest, locally-sourced, and organic ingredients, we strive to create a wholesome dining experience that excites both the body and the mind. Our talented team of chefs crafts each dish with utmost care, ensuring that every plate that leaves our kitchen is a testament to our passion for plant-based gastronomy. At Green Platter, we embrace the philosophy of conscious eating and mindful living. Our menu features a tantalizing array of innovative and flavourful vegetarian and vegan dishes inspired by global culinary traditions. From hearty grain bowls and vibrant salads to savoury mains and mouthwatering desserts, our offerings cater to a diverse range of palates and dietary preferences. Beyond our culinary creations, Green Platter is committed to sustainability. We actively minimize waste, employ eco-friendly practices, and strive to create a positive impact on the environment. We also foster a warm and inviting ambiance, where friends and families can gather to enjoy delicious food in a relaxed setting. Whether you are a committed vegetarian or simply exploring the world of plant-based cuisine, Green Platter welcomes you with open arms. Join us on a culinary adventure that celebrates the abundance and vitality of vegetarian fare. Come experience the Green Platter difference and Savor the flavours that nourish your body, mind, and spirit.



WHY GREEN PLATTER

CHOOSING GREEN PLATTER AS A FRANCHISEE CAN BE A
SMART AND REWARDING DECISION

Growing Demand for Vegetarian Cuisine: As more individuals embrace vegetarian and vegan lifestyles, the demand for high-quality plant-based restaurants continues to rise. Green Platter taps into this growing market, providing you with a lucrative business opportunity in a niche that is gaining mainstream popularity.





Proven Business Model: As a franchisee, you can leverage Green Platter's proven business model, which includes efficient operations, standardized processes, and comprehensive training and support. This helps streamline your operations, reduce risks, and increase your chances of success.

Menu Innovation and Variety: Green Platter takes pride in its diverse and exciting menu options, offering a wide range of vegetarian and vegan dishes inspired by global cuisines. This culinary creativity keeps customers engaged, ensures repeat visits, and appeals to a broad customer base.

Ongoing Support and Training: As a franchisee, you receive comprehensive support and training from Green Platter's experienced team. This includes assistance with site selection, marketing strategies, supply chain management, and continuous guidance to help you maximize your profitability.

Entrepreneurial Opportunity: Becoming a Green Platter franchisee allows you to be your own boss while benefiting from the support and expertise of an established brand. You have the opportunity to run a successful business and make a positive impact in your community.

GREEN PLATTER CARES...

At Green Platter 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 FAVOURATE GREEN PLATTER MENU

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MAIN COURSE

DAL MAKHANI
URAD DAL DRY
SPECIAL MIX DAL
SHAHI RAJMA
CHOLE MASALA
KADHI PAKODA
MALAI KOFTA
LASOONI PALLAK
SHAHI PANEER
KADHAI PANEER
PALAK PANEER
MATER PANEER
MIX VEG.
ALOO JEERA

STARTERS

PANEER TIKKA
HARA BARA KEBAB
PANEER MALAI TIKKA
TANDOORI STUFFED MUSHROOM
AFGANI SOYA CHAAP
DAHI KEBAB
CRISPY CORN



DESSERT

DESI GHEE GULAB JAMMUN (2 PCS)
THANDI KHEER
RASMALAI (2 PCS)

BUTTER TAWA ROTI
TAWA ROTI
TANDOORI ROTI
BUTTER TANDORI ROTI
MISSI ROTI
LACHA PARATHA
PLAIN NAAN
BUTTER NAAN
GARLIC NAAN
AMRITSARI STUFFED KULCHA

BREADS



ALL RATES ARE EXCLUSIVE OF GST

GREEN PLATTER PICTURES...



FRANCHISE DETAILS (GREEN PLATTER)

ROYALTY: 7%

MARKETING: 5%

FRANCHISE FEE: 5 Lakhs

TRAINING FEE: 50K

PROPERTY LEASE: 5 Year

MIN AREA REQUIREMENT: 300-2000 sq.ft

SETUP COST: 25 lac - 95 lakhs

BILLING & SOFT MACHINE: 50,000/-

GST: Additional





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