

# PARADISE PROMISES AUTHENTIC HYDERABADI BIRYANI TO BANGALOREANS

Even after all these years the brand is true to its roots!



Paradise theatre in 1953

The Paradise brand has its origins in a small canteen and café in a theatre called Paradise in Secunderabad in the 1953. The small 100 seater restaurant started

serving typical Hyderabadi cuisine like Biryani from the early sixties. The café also used to sell food products to the people as a one stop food store.



Ali Hemati

Paradise "For over 63 years now, we have been delighting our guests with splendid Biryanis. I am confident that the forays we are making into Bengaluru and other cities will result in many more people falling in love with Paradise Biryanis. "

Today Paradise Restaurant is the most important place to visit when in Hyderabad, except maybe the Charminar. Their first steps outside Hyderabad have been towards Bengaluru and the response has been phenomenal so far.

"We are so thankful to Bangaloreans for the love and support they have given us," says Manu Sankar, the market manager at Paradise as we sit in the Koramangala outlet sipping some exceptionally good tea. "This is our special Irani Chai, "Manu explains." The tea is brewed for a very long time, till it becomes half in quantity. That's what gives it such richness."

But we're not here to talk about the tea. Paradise Biryani is as

Kalmi Kebab



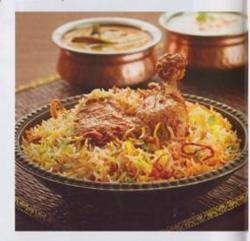
As a Chef the biggest challenge is to ensure that we live up to our slogan - The World's Favourite Birvani at every one of our outlets. We ensure this by using high quality premium ingredients, employing well trained and experienced Chefs and the latest kitchen technologies. All of which results in a happy and satisfied customer. 39

Vijay Bakshi

Corporate Chef

authentic as it gets, for Hyderabadi style biryani, and is filled with hearty deliciousness. The Birvani has three layers of meat, fragrant saffron rice and spices. The spice mix for the biryani at Paradise is a heavily guarded secret and it has been that way since decades. Not even the chefs in Bengaluru know the recipe. The restaurant specialises in slow cooking of the dum style.

Chicken Birvani



Paradise, Indiranagar



Some other signature dishes are the Nihari Paya (slow cooked lamb curry), Khubani ka Meetha (dessert made of apricots) and Double Ka Meetha (dessert made of bread pudding). The restaurant is also known for its succulent kebabs.

Why did they choose Bengaluru as the first city to launch their brand outside of Hyderabad? "Bengaluru has the most cosmopolitan crowd in the country and Birvani is a much loved dish here. Hence, Bengaluru was our first choice." And the reception has been great, even though there is some strong competition. All Bangaloreans have their favourite biryani joints, but the inimitable Paradise legacy is definitely helping the brand propel themselves. The grand vision for Paradise is to be among the top 20 brands in India by 2020.

Paradise Koramangala





Kebab platter

Paradise Birvani outlets are in Koramangala, Indiranagar, Frazer Town and BEL Road.

Also coming up are branches in JP Nagar, Whitefield and Electronic City.

## Paradise Food Court

1st Main, 80 feet Main Road, Opp. Puma Showroom, Near Maharaja Signal, Koramangala 4th Block

## Paradise Food Court

484, Signature Square, CMH Road, Indiranagar

# Paradise Food Court

No. 83, Rose Mahal, Mosque Road, Pulikeshi Nagar, Frazer Town

### Paradise Food Court

Near BEL Circle & Ramaiah Institute of Management, New BEL Road