



PiRo Kitchens

Global Cuisine. Desi Twist. Premium Diner Experience.

Now Franchising Across India

📍 Origin: Pijja (Indiranagar) | HSR Layout | Whitefield

🌐 www.pirokitchens.com



Go to Diner for Global Cuisine with a Desi Twist

PiRo Kitchens is a bold, urban dining brand serving globally loved comfort food with unmistakable Indian flair.

But we're more than a food destination — we are a platform for social connection, creative events, and curated experiences.

As we prepare to scale, we're inviting passionate entrepreneurs to join our journey — with a franchise model built for long-term success.

The Indian consumer is evolving. Dining out today is not just about food — it's about vibe, versatility, and value.



The Indian food services sector is projected to grow at a CAGR of **8–12%**, with the Quick Service and Casual Diner segments leading this surge — driven by rising incomes, urban lifestyles, and a growing appetite for fast, flavourful, and flexible dining

Trends :



Growing demand for premium-yet-accessible restaurants



Instagram-first audiences seek beautiful, shareable spaces



Dining spaces are doubling up as event and work hubs



Metro tier 2 & 3 cities ready for new-age hospitality formats

PiRo sits at the intersection of this demand.

What is PiRo Kitchens?



PiRo Kitchens is a modern diner born in the heart of Bangalore — a place where good food, great vibes, and beautifully designed spaces come together to create moments that feel personal, memorable, and real. Whether you're here for comfort food with a twist or a cozy catch-up with friends, we're not just serving dishes — we're curating a feeling.



We bring together

- *Global flavors crafted with local imagination*
- *A premium yet inviting space perfect for dining, working, or celebrating*
- *Experiences beyond the plate, from workshops to curated events*
- *A brand that blends hospitality, design and food into one cohesive story*

**We're not just serving meals —
we're building a movement around flavor, flexibility, and familiarity.**



Our Food Philosophy

We offer global favorites — Pizza, Burgers, Pasta, Burrito bowls, Sandwiches — infused with familiar Indian flavors that excite the Indian palate.



Crowd-pleasing,
comfort-driven menu



Bold and
memorable flavor
pairings



Easy-to-train
kitchen
processes



High potential for
delivery
aggregation

This is food that wins on taste, margin, and repeatability.



Chef's Signature Dishes

- Golden Fried Prawn
 - Hot Fried Chicken
 - Spaghetti Aglio e olio
 - Prawn Burrito Bowl
 - Garden harvest Pizza
- Chicken ghee roast Pizza
 - Smoky Barbeque chicken Pizza
 - Chicken and Paneer Rolls
 - Chicken Patty Burger
 - Cottage cheese burger

- ✓ Designed for visual appeal
- ✓ Proven crowd favorites
- ✓ Scalable prep methods for franchise kitchens



The PiRo Experience Format

Dine-in restaurant with curated ambiance

Event-ready space for workshops, private parties, & community gatherings

Brand-owned event IPs to boost weekday revenue

Supports F&B + non-F&B revenue streams

Each PiRo outlet doubles up as a vibrant event and gathering space.



Why Customers Love Us



Ratings

Google : 5 ★
Zomato : 4.4
Swiggy : 4.3

Rich social
media
visibility

Flexible dining space
+ premium feel =
emotional connection
+ repeat value

Excellent Loyalty
Program

Loved by
professionals,
students,
families, and startup
communities

Why Franchise with PiRo?



We offer a franchise-first format built for strong ROI. - FOCO OUTLET MODEL

- *Unique, modern format that stands out in the crowd*
- *Built-in multi-revenue model: dine-in, delivery, events, catering*
- *Brand with strong visual identity and customer connect*
- *Backed by standardized SOPs, scalable kitchen model*
- *Regular training and marketing activities support 10 days before outlet launch*
- *Low operating overheads with premium positioning*
- *Founding team with combined experience of 60+ years*

Franchise Business Snapshot

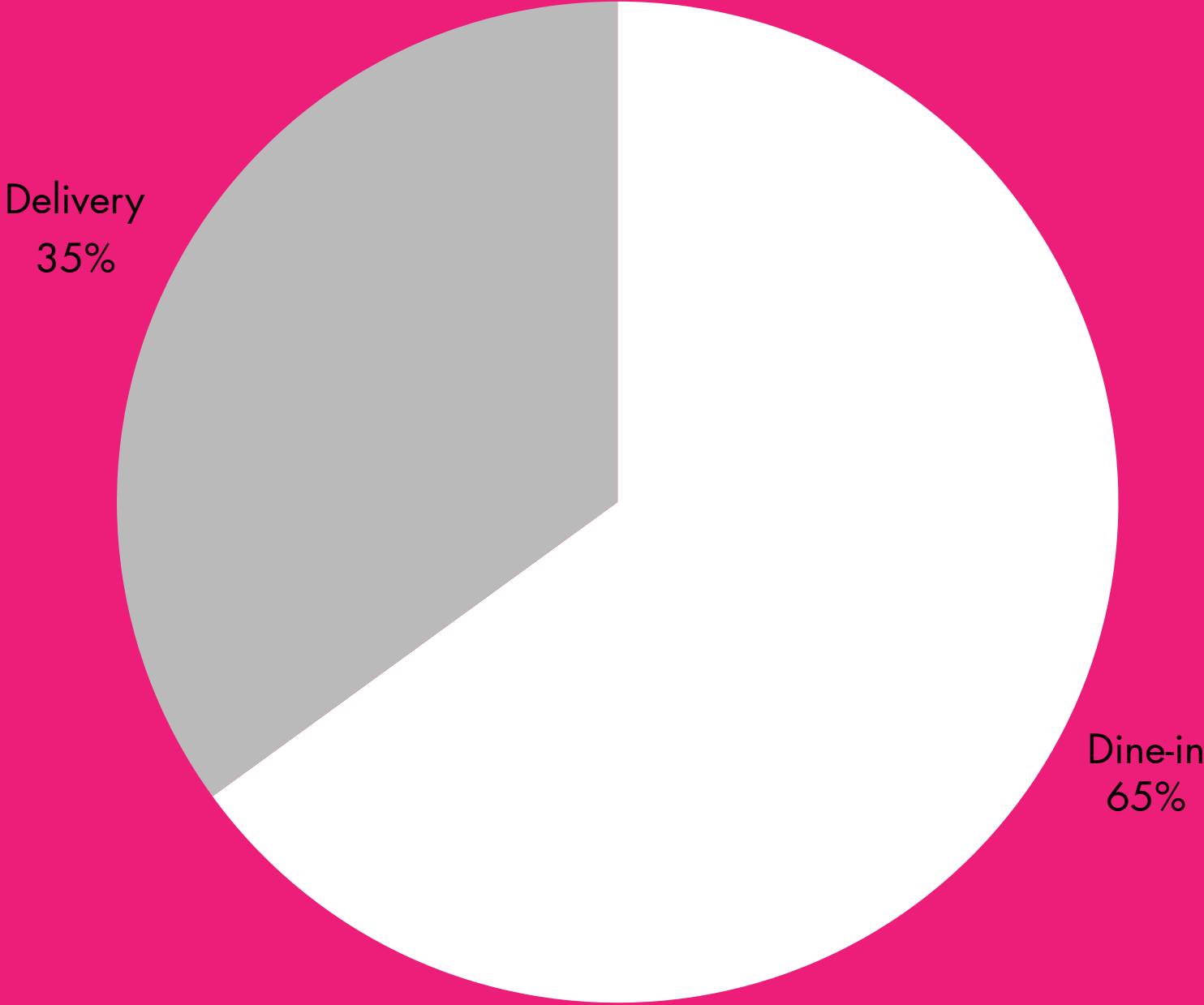


 Format:	Premium Diner + Event Café / Kiosk
 Area Required:	Diner - 1200–1600 sq. ft. Kiosk - 400 - 600 sq.ft
 Investment (Including rental deposit) :	Diner : ₹60–75 Lakhs Kiosk : ₹40–55 Lakhs
 Payback Time:	24-30 months
 Setup Time:	45–60 days for Diners / 30-45 days for Kiosk
 Target Audience:	Premium urban consumers(age group 15-55)
 Break-even Target:	Diner 24-30 months Kiosk : 18-24 months

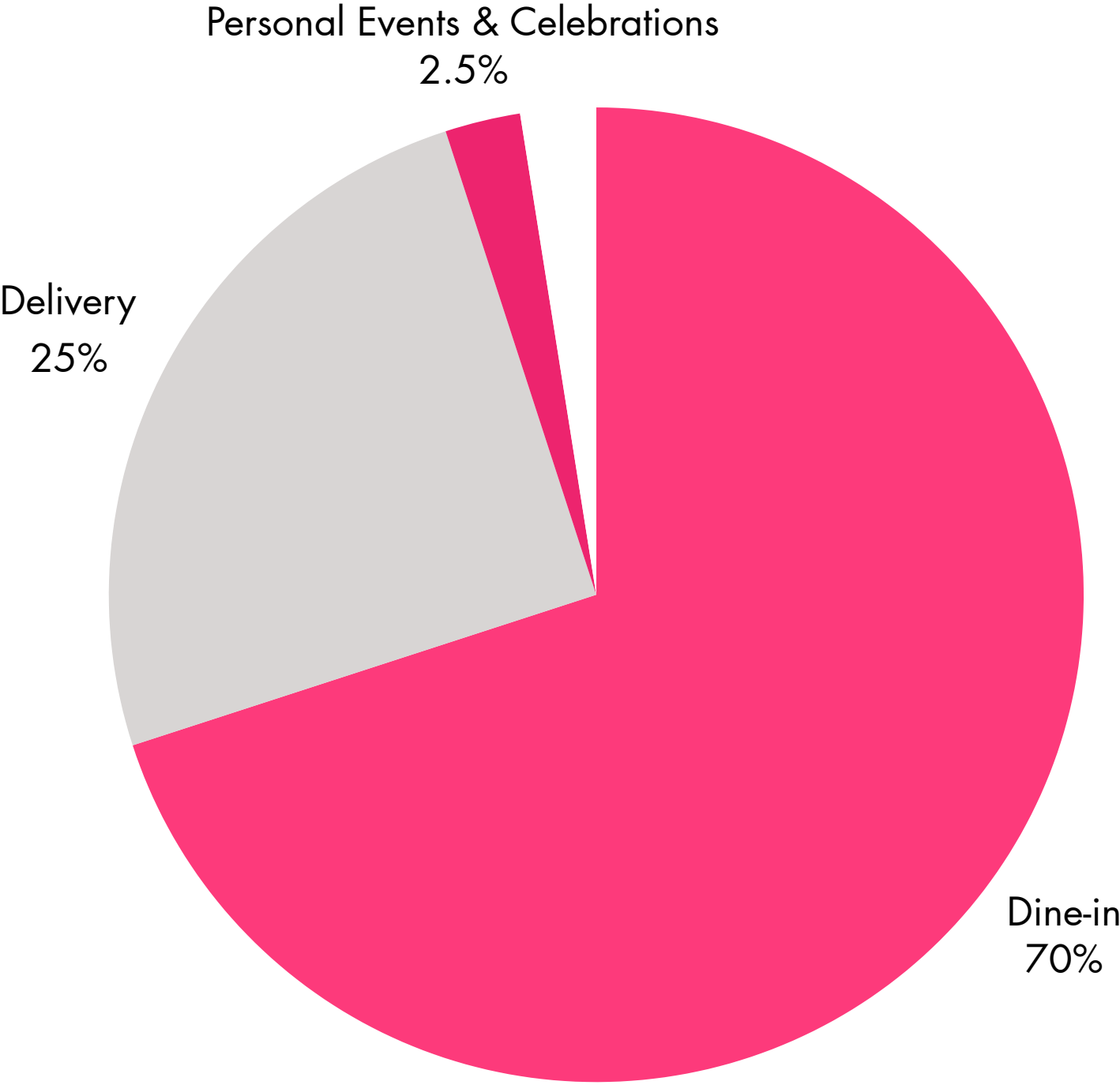
Revenue Channels



KIOSK



DINER



Operational Assurance from Team PiRo

Our Commitment



- ✓ Kitchen design & architecture layout
- ✓ Centralized vendor & supply chain
- ✓ Highly Trained chef + service staff
- ✓ SOP-based training for every role
- ✓ Marketing toolkit & launch campaigns
- ✓ Monthly performance dashboards & reviews
- ✓ Procurement of Kitchen equipment
- ✓ Online Delivery Platform onboarding
- ✓ Location
- ✓ Creating Communities and Events



Ideal Franchisee Profile



We're seeking ambitious franchise partners who:

- Are passionate about life, food, brand-building and hospitality
- Understand local market dynamics
- Value long-term growth over short-term gain
- Are ready to collaborate with a transparent, committed founding team & align with their vision

PiRo's Unique Positioning for Market Success



Unlike brands that rely only on coffee or QSRs pushing fried foods, PiRo offers:

- 1 Fresh & Honest
- 2 Open Kitchen
- 3 Full-service meals with premium value perception
- 4 Desi-global fusion for Indian palettes
- 5 A space people can dine, work, and celebrate in
- 6 Menu and model that balances experience + efficiency



Expansion Roadmap



Join us early. Grow with us.



What Our Founders Say

“

“We built PiRo to be a space where food meets energy, and community meets creativity.

For franchisees, we offer not just a business – but a brand experience backed by systems, data, and soul.”

”

— Team PiRo





Let's Get Started

Own a PiRo. Create a space your city talks about.

☎ +91 90712 32501

✉ franchise@pirokitchens.com

📍 771, Parangi Palaya, Sector 2, HSR Layout, Bengaluru, Karnataka 560102

🌐 www.pirokitchens.com

