



FINISHED INDIAN CURRIES

**GUARANTEED HIGHER
PROFITABILITY &
EASE OF
OPERATIONS**

Leverage our central production kitchen
without any fixed overheads





About us



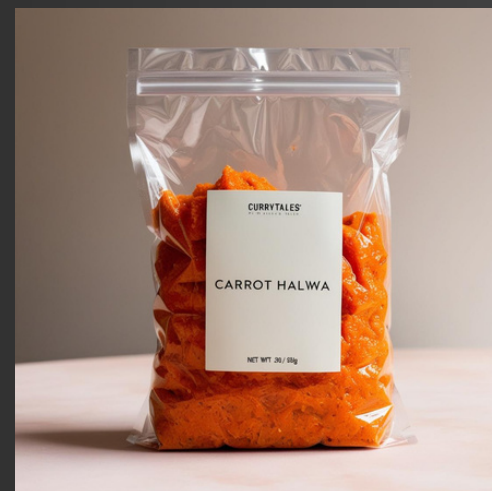
We are an Indian Food Production House based in the Netherlands, dedicated to crafting authentic recipes from the diverse Indian subcontinent.

With a commitment to quality and tradition, we specialize in supplying high-quality Indian Curries to Indian and non-Indian restaurants, Catering companies, and Retail outlets across Western Europe.

Our offering is from our range of freshly frozen Indian curries—designed for convenience without compromising on authenticity. To preserve the natural goodness of our curries, we use a rapid shock-freezing process at -40°C. This locks in taste, texture, and nutrients—so when you heat the curries, it's as fresh as the moment it was prepared. Just pure, delicious food with no preservatives or additives whatsoever!

Our Curry Range

Wide range of options to choose from our Production house. From standard bestsellers like Butter Chicken to niche recipes like Rogan Josh- everything is possible. Would you like to customize- why not! We can build your whole menu and ensure efficiency for your kitchen. Let us know what you would like, and we will provide you with feasible options in no time.





Freshly Frozen Curries

With guaranteed efficiencies in your Kitchen



Time-Saving

No lengthy preparation needed for curries.



Long Shelf Life

Packaged and frozen for lasting freshness.



Cost-Efficient

Lowers labor costs and ingredient needs.



Consistent Quality

Authentic recipes. Consistent Taste.



Versatile

Adaptable for various dishes and preferences.

With Increased Regulations on Chef permits, our concept also allows you to de-risk your business from highly volatile Chefs that can leave your business with few days notice and make you wait for 8-9 months for new permits!



Increased Efficiencies

With guaranteed increase in Profits in your Kitchen

Reduce Staff



Eliminate 1-2 Chefs with gained efficiencies & Reduced dependencies

Optimize Efficiencies



Less staff to deliver same customers in less amount of time

Leverage Cost Savings



Leverage access to lower raw material costs and reduced Gas & Electricity consumption

Current Kitchen Staff	Kitchen Staff Count with Regular Scenario	Kitchen Staff Count with our Finished Curries	Net Labor Savings	Raw Material Cost Savings	GWE Reduction
Tandoor	1	1			
Curry	2	0	7000	20-30%	25-30%
Middle	1	1			



Cost Overview

4X-5X of buying cost- Ensuring Gold Standard for Restaurant Costing

Our range starts from 1.5 euros per portion.
You can order with Chicken or without
depending on versatility of your menu.
We also offer multiple packaging options
ranging from 200gms to 3 Liters.

*For example- A Butter Chicken with 400gms Curry with 200 gms
Chicken configuration will cost you 4.5 Euros*





Increased Margins

Guaranteed Increase in Profitability

Simulation of Gross Margin
Impact with our finished
curries



Costing Elements	Regular Ops	Operations with our Finished Curries
Food Revenue	30,000	30,000
Labor Cost	14,000	7,000
Gas, Water, Electricity	1,500	450
Raw Material Cost	6,000	-
Finished Curry Cost	-	7,500
Gross Margin	8,500	15,050
Increase Gross Margin		6550 (77%)



Ready to get
started?

drop us a line at sales@currytales.eu

ASK FOR A DEMO TODAY >