





THE MENU

With A Wide Range Of Authentic And Flavorful Farsan Options, Nasta Hub Brings You The Best Of Traditional Indian Snacks, Handcrafted With Love And Expertise. Every Bite Of Nasta Hub Snacks Is A Delightful Explosion Of Flavors, Combining Premium Quality Ingredients And Authentic Recipes Passed Down Through Generations.

Fafda	Handvo		
Jalebi	Makai Cheese Handvo		
Papdi	Methi Bhajiya		
Gathiya	Batakavada		
Mix. Bhajiya	Chanajor Garam		
Poha	Chana Daal		
Live Dhokla	Corn Chaat		
Vegetable Dhokla	French Fries		
Cheese Dhokla	Potato Wedges		





Tea
Coffee
Cold Coffee
Cold Coco
Buttermilk



NO FRANCHISE FEES MODEL

OUTLET PROPOSAL

REQUIRED CARPET AREA FOR SHOP

TOTAL INVESTMENT

PROPOSED PAYBACK BREAK EVEN MONTHS

ROYALTY PER MONTH (ON NET SALES)

180 TO 300 Sq. Ft.

7, 50, 000

9 TO 12 Months

7%







PARTICULARS	CASE I	CASE II	CASE III
	5,00,000	6, 00, 000	8, 00, 000
FOOD COST 35%	1, 75, 000	2, 10, 000	2, 80, 000
SALARY IN KITCHEN AREA	55, 000	55, 000	55, 000
KITCHEN FUEL	15, 000	20, 000	30, 000
ELECTRICITY	5, 000	5, 000	5, 000
MISC. EXPENSES	5, 000	5, 000	5, 000
MARKETING EXPENSES	5, 000	5, 000	5, 000
RENT	25, 000	25, 000	25, 000
TOTAL COST	2, 85, 000	3, 25, 000	4, 05, 000



- Additional Income like beverages, cost/profit is not included in the profit
- GST cost is not calculated in profit sheet.
- Other expenses like account charges, maintenance charges are not counted in above sheet. It may be calculated from 5k to 10 k.



NOTE:

PROFIT MARGIN

PARTICULARS	PHASE I	PHASE II	PHASE III
PROFIT	2, 15, 000	2, 75, 000	3, 95, 000
ROYALTY @7 %	15, 050	19, 250	27, 650
NET PROFIT	1, 99, 950	2, 55, 750	3, 67, 350
NET PROFIT PER ANNUM	23, 99, 400	30, 69, 000	44, 08, 200



SUPPORT

THE NASTA HUB, is committed not only to share the details and profits but also to provide pre and post set up support.

Understanding the market, handling the communication, hygiene measures, marketing, training to staff members or chef..

Our USP is not to be different in taste or services, BUT to bring the best tastes, experiences and varieties which are authentic, tasteful and value of money.

Our vision to keep growing in all the aspects of the business. Gradually adding more items to the menu, increasing support, uniqueness, tastes and profit.

We are investing good amount of time, energy and sources for bringing authenticity in all our products. From ingredients, to cooking to best cook all while keeping the magic and temptation intact.



