



Mr. Mohan Reddy and his family left Nellore, Andhra Pradesh and moved to Bangalore (Bengaluru), Karnataka in the early 1980s. Popular for its food and food enthusiasts, Nellore is renowned for its coastal cuisine. After dining at a few restaurants in Bangalore, the family decided to make a difference by introducing genuine Nellore food to the city, and in 1984, Mr. Mohan Reddy's father launched Nagarjuna restaurant at the Residency Road.

With his finger on the pulse of the populace, Mr. Mohan Reddy learned the ins and outs of the industry. Because of the consistency and outstanding quality of the cuisine, Nagarjuna Restaurants began to gain popularity within five to six years of operation. Today, after 38 years, the chain of restaurants has grown in size and popularity, attracting regular customers over time.

The team's diligence and commitment to offering fulfilling freshly prepared homestyle dishes developed with the best ingredients has made Nagarjuna Restaurants a brand cherished by everyone.

FOR SOUL-SATIATING MEALS

The secret components that have contributed to the success of Nagarjuna Restaurants as an Andhra brand include well-guarded family recipes, consistency in flavour, freshness of ingredients, strict quality standards, and pure devotion to business. Only the tastiest and most authentic Andhra dishes are served at Nagarjuna. Thus, food enthusiasts wait in queue for hours to dine at its outlets. Some patrons have frequented the restaurant since 1984, and do not skip a visit to Nagarjuna whenever they are in the city.

Nagarjuna Restaurants presently has six outlets in Bengaluru. The food is prepared in a central kitchen and supplied to restaurants throughout the city for uniformity. The chain is so popular that even second-generation loyal customers visit with families and friends to eat.

A SURPLUS OF FOOD VARIETY

Even though Nagarjuna Restaurants is primarily a non-vegetarian restaurant, many customers return for vegetarian meals because they get endless food for a great price. In fact, they are abundantly offered the ghee, rice, and side dishes.

Vegetarians can choose from dishes

such as *paneer pepper fry* and *baby corn sholay*. Alternatively, chilly chicken, *anjali fish fry*, and *chicken sholay kebab* are a few sides that meat enthusiasts can enjoy. Additionally, the restaurant offers *idly* and *dosa* combos with flavourful *mutton keema* for dinner.

Even though chicken and vegetarian options are well-received, frequent guests wholeheartedly recommend *mutton biryani*, which is made with seasoned basmati rice and succulent mutton chunks in a blend of Andhra spices, and served with *raita* and *sherva*.



When visiting Nagarjuna for the first time, one must order the *bhojanam* (a potpourri of Andhra dishes). The combo offers steaming hot rice topped with dollops of *ghee* and accompaniments like *dal* with spinach, *sambhar*, vegetable stir-fry, gunpowder, buttermilk, *pappad*, and *payasam*, all served on a plantain leaf.

AWARDS AND PRAISES

The general public and the industry have given numerous awards and commendations to Nagarjuna Restaurants. Among the prestigious honours are the Best Restaurateur Award presented to it at the All India Achievers' Conference in New Delhi, the International Star for Quality Award received in Madrid, Spain, the H&FS Award received in New Delhi, and the Times Food and Nightlife Award for several consecutive years.

Through a ceremony organised by the Bruhat Bengaluru Hotels Association, Nagarjuna Restaurants' fame was given its due credit for contributing to South Indian tourism.



NAGARJUNA RESTAURANTS

DELICACY AT ITS BEST

Nagarjuna Restaurants is the go-to place for traditional Andhra cuisine in Bengaluru. For nearly four decades, it has delighted foodies with its unique flavours and exceptional quality. Despite the competition, no one can match its delicious and freshly cooked homestyle meals made with the purest ingredients