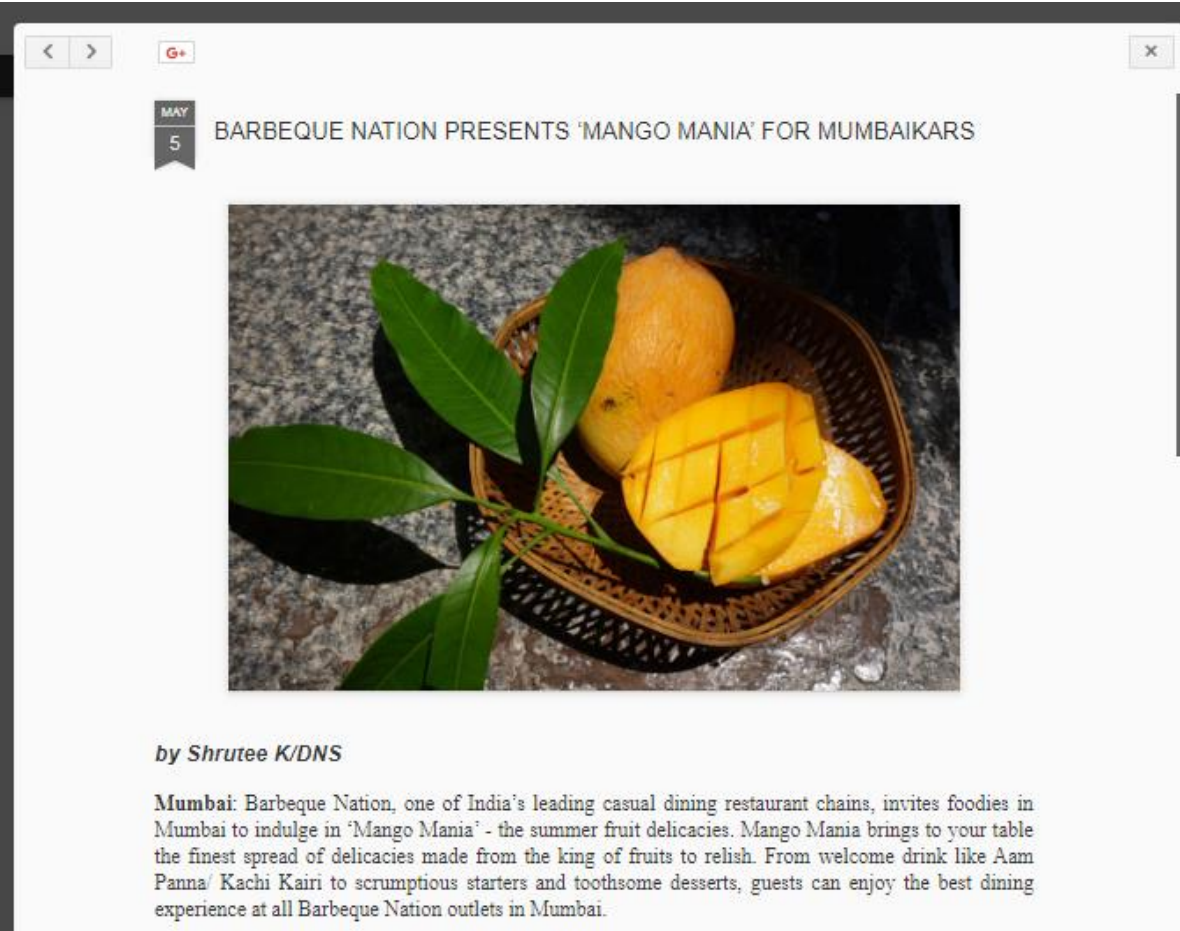


# Barbeque Nation presents ‘Mango Mania’ for Mumbaikars


Website: [businessnewstrends.blogspot.in](http://businessnewstrends.blogspot.in)

Link: <https://businessnewstrends.blogspot.in/2018/05/barbeque-nation-presents-mango-mania.html>



The screenshot shows a web browser window displaying a blog post. At the top left, there are navigation arrows and a 'G+' icon. Below that is a date badge for 'MAY 5'. The main title of the post is 'BARBEQUE NATION PRESENTS 'MANGO MANIA' FOR MUMBAIKARS'. The central image shows a woven basket containing a whole mango and a sliced mango with a grid pattern on its surface, along with some green leaves. Below the image, the author is listed as 'by Shrutee K/DNS'. The text of the post describes the 'Mango Mania' event, mentioning that Barbeque Nation, a leading casual dining restaurant chain in India, is inviting foodies in Mumbai to enjoy summer fruit delicacies. It lists items like Aam Panna, Kachi Kairi, and scrumptious starters and toothsome desserts.

BARBEQUE NATION PRESENTS 'MANGO MANIA' FOR MUMBAIKARS



*by Shrutee K/DNS*

**Mumbai:** Barbeque Nation, one of India's leading casual dining restaurant chains, invites foodies in Mumbai to indulge in 'Mango Mania' - the summer fruit delicacies. Mango Mania brings to your table the finest spread of delicacies made from the king of fruits to relish. From welcome drink like Aam Panna/ Kachi Kairi to scrumptious starters and toothsome desserts, guests can enjoy the best dining experience at all Barbeque Nation outlets in Mumbai.



Delectable dishes for non-vegetarian lovers include classics such as Mutton Seekh Kebab with a twist of Mango in it, Thai Fish with Mango - Luscious fish fillets marinated in a chutney of mint leaves, yogurt and mango slices, cooked with a variety of masalas for a tongue tantalizing appetizer; dig into the lip smacking main course dish, Vegetarian lovers can feast on the Raw Mango stuffed Mushroom - a delicious appetizing starter made of button mushrooms and mango stuffing in it. Tuck into plate of Mango Kofta Curry—a delicious mango stuffed koftas prepared in a spicy curd flavored gravy; or gorge on Mango Mint Paneer— a Mangolicious twist on the regular paneer Tikka where the soft chunk of Paneer are marinated mango puree, yogurt, mint leaves and a few spices, grilled to perfection. The flavors of mango in the dishes from this scrumptious feast are carefully created by chefs at Barbeque Nation. Apart from the lavish spread of starters and main course, the outlets will also have

Live Counters and Salad Counters where patrons can pamper their taste buds with dishes like Mango Tossed in Honey, Mint Mango and Watermelon, Baby Corn Barbeque Salad and others. The dessert section is packed with beautiful arrays of treats such as Mango Cheesecake, Coconut Rice with Mango, Mango Pie, Mango Mint Kulfi and much more that are sure to satisfy even the most discerning taste buds.



Mr. Sameer Bhasin – Chief Executive Officer, Barbeque Nation Hospitality Ltd., says, “At Barbeque Nation, customer satisfaction is of utmost priority. To continue delighting patrons, a brand needs to constantly provide new offerings. Mango is the most craved for seasonal fruit and Mango Mania is an endeavor to bring to our patrons in gourmet style, the best of dishes made of mangoes, carefully crafted by our expert chefs. We look forward to taking our diners through an enchanting

culinary ride.”

### About Barbeque Nation

Barbeque Nation is a pioneer in India to promote ‘DIY’ (do-it-yourself) cuisine with a concept of live on-the-table grill, since its first store in Mumbai in 2006. Barbeque Nation was founded with a simple vision – offering a complete dining experience to customers at affordable prices. The philosophy extended to all aspects of service and caused the chain to expand rapidly. By 2008, the barbeque chain had a significant pan-India presence, with outlets in Chandigarh, Delhi NCR, Uttar Pradesh, Rajasthan, West Bengal, Maharashtra, Karnataka, Andhra Pradesh and Tamil Nadu. Across India, the chain appealed to the value conscious Indian consumer. In 2015, Barbeque Nation introduced ‘Live Counters’ at their outlets, where a chef cooked food exactly according to customer’s preferences.

Adhering to the principle of always putting the customer first, the restaurant chain continually offers innovative food festivals across outlets introducing patrons to a range of interesting foods - of which the Bollywood Barbeques food festival is a part. Today, Barbeque Nation is present in more than 100 outlets across India and 3 in Dubai, to spread the Barbeque Nation magic.

**Where:** Barbeque Nation Mumbai outlets - (Andheri East, Lokhandwala, Worli, Belapur, Nerul, Kurla West, Bandra, Kalyan, Mulund, Mahape, Ghodbandar Road, Panvel, Korum Mall and Virar)

**Date:** April 30<sup>th</sup> – May 15<sup>th</sup>, 2018

**Average meal for two:** Rs. 1600/-

**Timings:** Dinner hours

**Phone:** 18001086060