



Spicy Treatz

Where Flavour Meets Excellence



About Spicy Treatz

Spicy Treatz provides reliable, chef-led meal services designed for modern workplaces. We work exclusively with corporate offices, serving fresh and hygienic meals with consistent quality at scale.

With disciplined kitchen operations and a strong central kitchen system, we deliver on time and maintain the same taste every day, helping businesses offer dependable daily dining that supports employee well-being and productivity.



Operational Presence



Central Kitchen Location

H-06A, aVance Business Hub

Service Coverage

12 km delivery radius across HITEC City and surrounding business hubs

Scalable Meal Capacity

Up to 500+ meals per day

Dedicated Logistics

On-time delivery across breakfast, lunch, and evening slots

Menu Range

Separate vegetarian and non-vegetarian meals, along with snacks, juices, and beverages for office teams.

Brand Story



“Great food builds better teams”

Spicy Treatz was built to address a simple workplace need — dependable, good-quality food served on time, every day. We focus exclusively on corporate food services, understanding the pace, expectations, and standards businesses require.

Every meal is prepared through a disciplined kitchen system led by experienced chefs, with clear processes that ensure hygiene, consistency, and uniform taste at scale. Our central kitchen model allows us to maintain the same quality across locations, with separate preparation for vegetarian and non-vegetarian meals.

For us, corporate dining is not just about serving food. It is about the reliability that teams can count on, and companies never have to worry about.

Our Vision & Mission

VISION:

“To make everyday workplace meals something people can look forward to — fresh, tasty, and prepared with care, served with consistency to everyone we reach.”

MISSION:

“To deliver hygienic, well-balanced, and reliable meals through experienced chefs, disciplined kitchen systems, and processes that ensure the same quality and taste every single day.”



Our Products



Our menu is designed for everyday corporate dining across varied preferences. From North and South Indian meals to biryanis, snacks, beverages, and fresh juices, we offer a wide range of vegetarian and non-vegetarian options.

Each dish is prepared with quality ingredients and consistent kitchen processes to ensure hygiene, taste, and reliability in every meal.





North Indian Meals

Authentic North Indian delights crafted with rich gravies, aromatic spices, soft rotis, and wholesome sides—prepared fresh every day with chef-driven consistency.



South Indian Meals

Comforting South Indian classics, including wholesome rice meals, flavourful sambars, and balanced curries—designed for light, nutritious, everyday dining



Signature Biryani

Slow-cooked biryanis made with traditional layering techniques, fragrant basmati, bold spices, and premium ingredients—crafted to deliver depth, aroma, and authenticity.

Product Details

Target Audience

1

Corporate offices and IT companies requiring reliable daily meal supply for employees

2

Startups, co-working spaces, and business centres needing consistent food service for teams

3

Training institutes, back-office operations, and corporate facilities seeking hygienic, scalable dining solutions



Our Culinary Promise



Select

We source only fresh, premium ingredients—crisp vegetables, quality grains, and authentic spices—chosen daily to ensure rich flavour, nutrition, and consistency in every dish.



Craft

Our chefs prepare each meal with precision, using refined techniques, balanced seasoning, and disciplined culinary practices to deliver comfort, flavour, and elevated taste.



Assure

Every dish goes through strict checks for quality, hygiene, and portion accuracy, followed by secure packaging that locks in freshness and ensures a reliable dining experience.



Deliver

our meals are delivered through a streamlined, temperature-safe logistics system—bringing great food with consistency, care, and reliability directly to your team or doorstep.

Food Lookbook

Every dish we create begins long before it reaches the plate. It starts with hand-selected ingredients chosen at dawn, refined through the hands of skilled chefs, and transformed with precision, artistry, and discipline. Our Lookbook celebrates the flavours, colours, and craftsmanship that define our kitchen—an experience shaped by authenticity, technique, and passion.

From aromatic North Indian meals to comforting South Indian classics, from slow-cooked biryanis full of depth to refreshing cold-pressed juices bursting with natural purity—each creation reflects our promise of quality, consistency, and refined taste.

This collection is more than food photography. It is a glimpse into our world—where textures come alive, flavours tell stories, and every plate is crafted to bring comfort, joy, and satisfaction to everyday dining.





Thank You.

Spicy Treatz Private Limited

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