GOOD FOOD IS YOUR BUSINESS.

Great food.
Smoother service.
Happier you.

Beautiful QR menus. Clearer orders. A kitchen in sync.
Meet MenuMinute - made for the people behind every plate.



Restaurants • Cafés • Bakeries • Dhabas • Cloud kitchens

YOUR DAY IS ALREADY FULL.

The food needs you. The paperwork doesn't.

MenuMinute brings your menu, guest orders, counter and kitchen work into one connected place. Start with the essentials and add more as your restaurant grows.

"The prices have changed."

Update the digital menu instead of reprinting every time. Keep the same permanent QR code.

"Who took this order?"

Give the team one clear order record, with dish choices, quantities and the notes that matter.

"Is table four ready?"

Follow preparation and service stages, so staff know what needs attention next.

"How did today go?"

Review sales, orders and useful summaries together, instead of piecing the day together from memory.

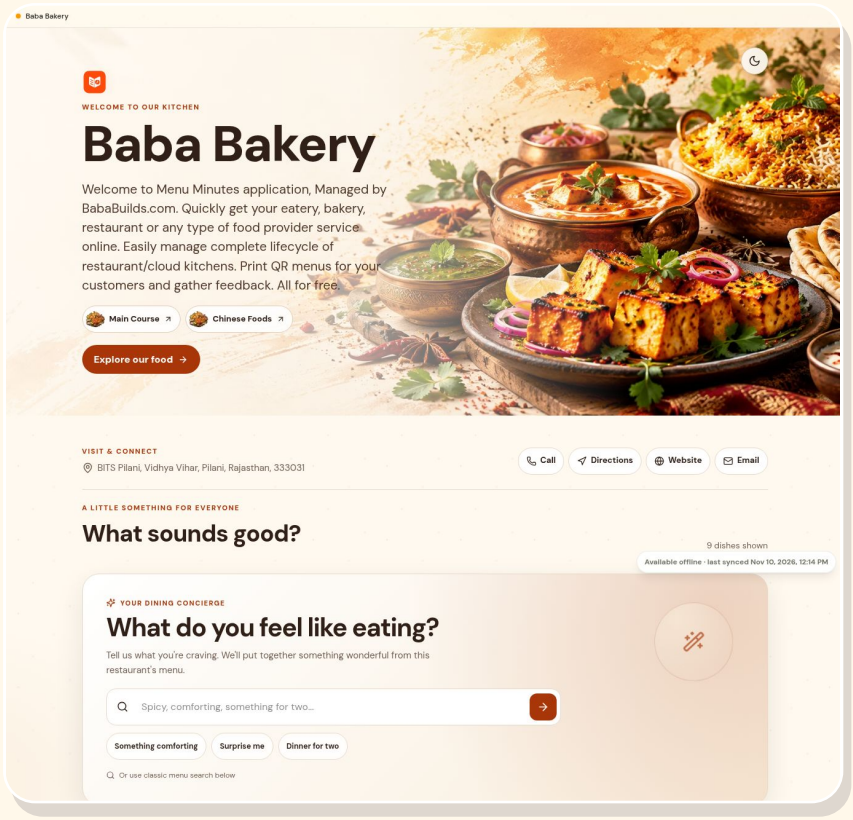
More time for hospitality.

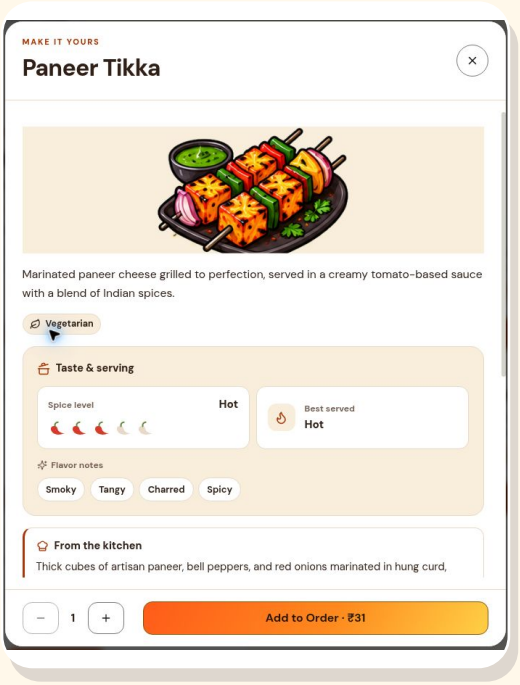
Less time repeating the same information to your team.

DIGITAL MENUS & PERMANENT QR CODES

Make your menu hard to put down.

Let your dishes do the talking. Guests scan, browse and choose on their own phones - without creating an account or downloading an app to view the menu.





More detail. More confidence.

Actual MenuMinute screens: branded restaurant menu and dish details.

Print once. Update often.

The same QR link opens your latest published menu.

Help every guest choose.

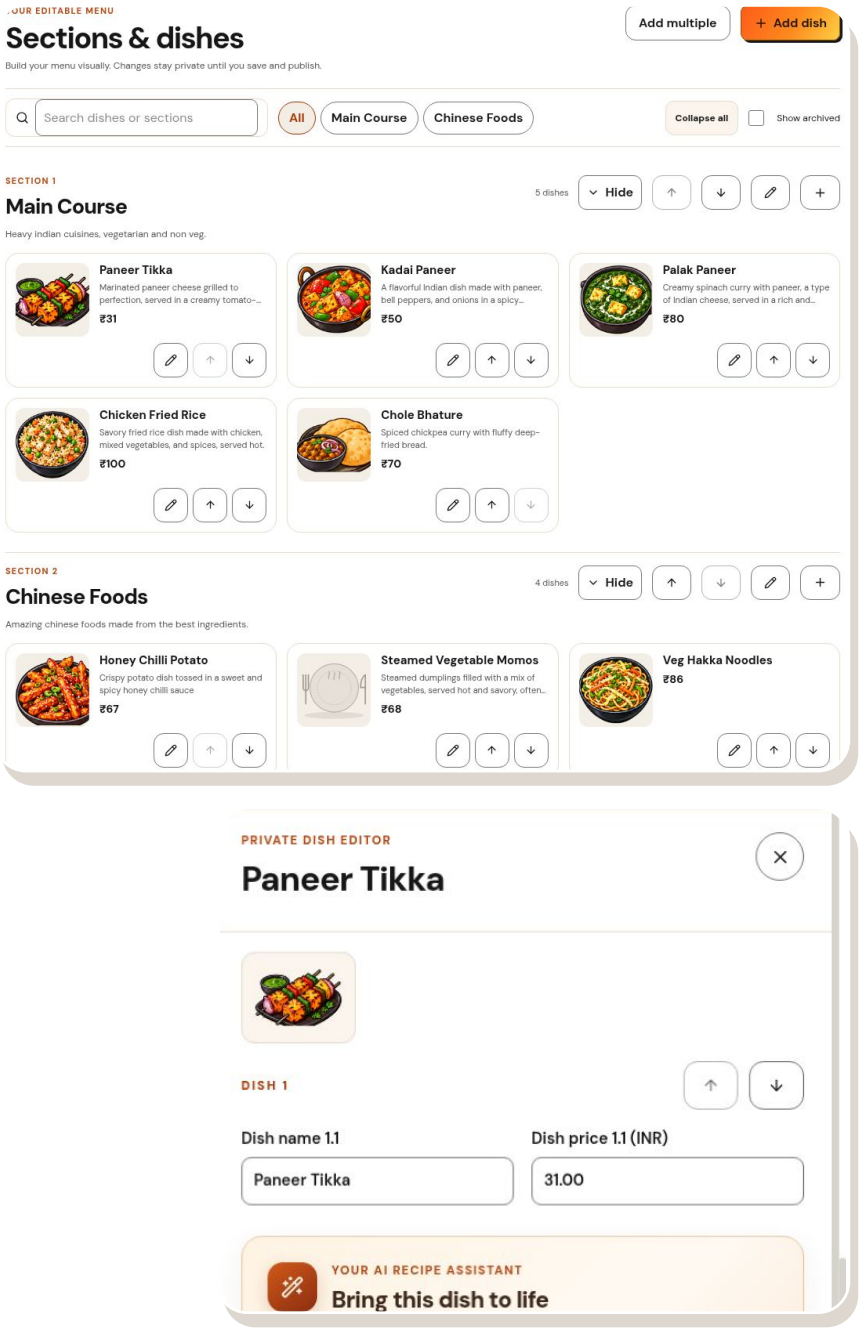
Show dish descriptions, choices and dietary information.

YOUR MENU, YOUR WAY

New special? New price? Sorted.

Keep categories, dishes, images and prices organised. Prepare changes privately, then publish when you are ready.

Your guests only see what you choose to publish.



Actual menu board and private dish editor. AI availability and usage depend on your plan.

Bring your menu along.

Start from a menu photo or PDF. Review the extracted dishes and correct them before use.

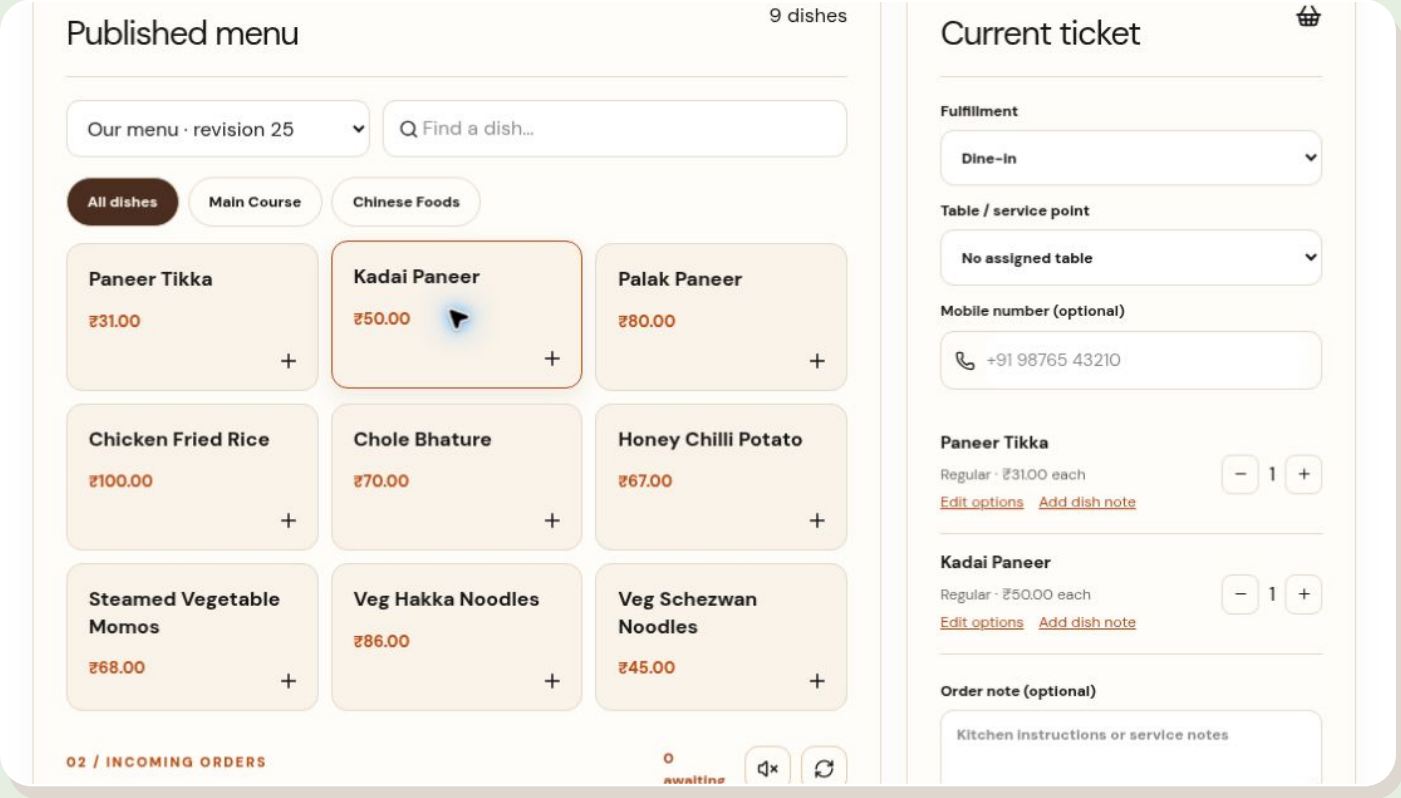
A little help with the words.

AI suggestions can help with dish descriptions. You review the details and stay in control.

FROM THE TABLE TO THE COUNTER

“One more naan.” One clear ticket.

Guests build their basket. Your team reviews the request. At the counter, staff can select dishes, prepare the bill and record payment in one place.



Actual POS screen with a two-dish dine-in ticket.

For your guests

Choose dishes, review the basket and send an order request for staff acceptance.

For your counter

Build tickets, add service notes, review sales and print bills with supported equipment.

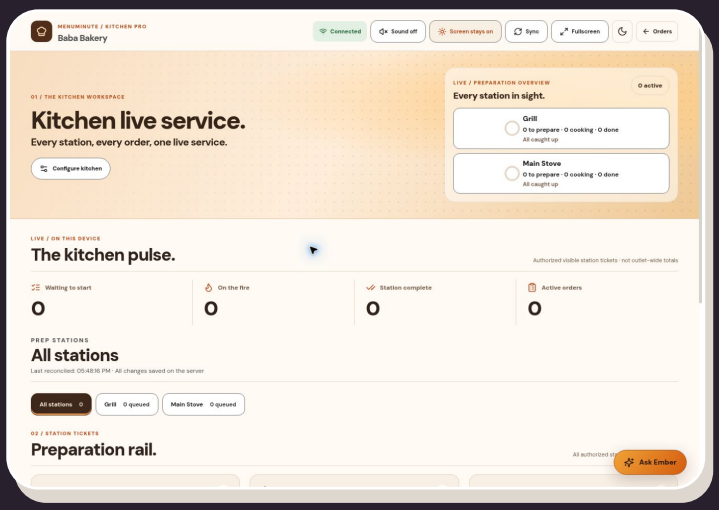
Dine-in and pickup, with your team in control.

FOR THE PEOPLE ON THE PASS

Less shouting. More serving.

Give each kitchen station a clear view of its work. Follow preparation, check the dishes and coordinate the final handoff.





The Chef's Pass

One workspace for preparation stations, progress and the final check before release.

Actual Kitchen Pro workspace.

Route the work

Direct dishes to the right preparation station.

Follow progress

See what is waiting, cooking or completed.

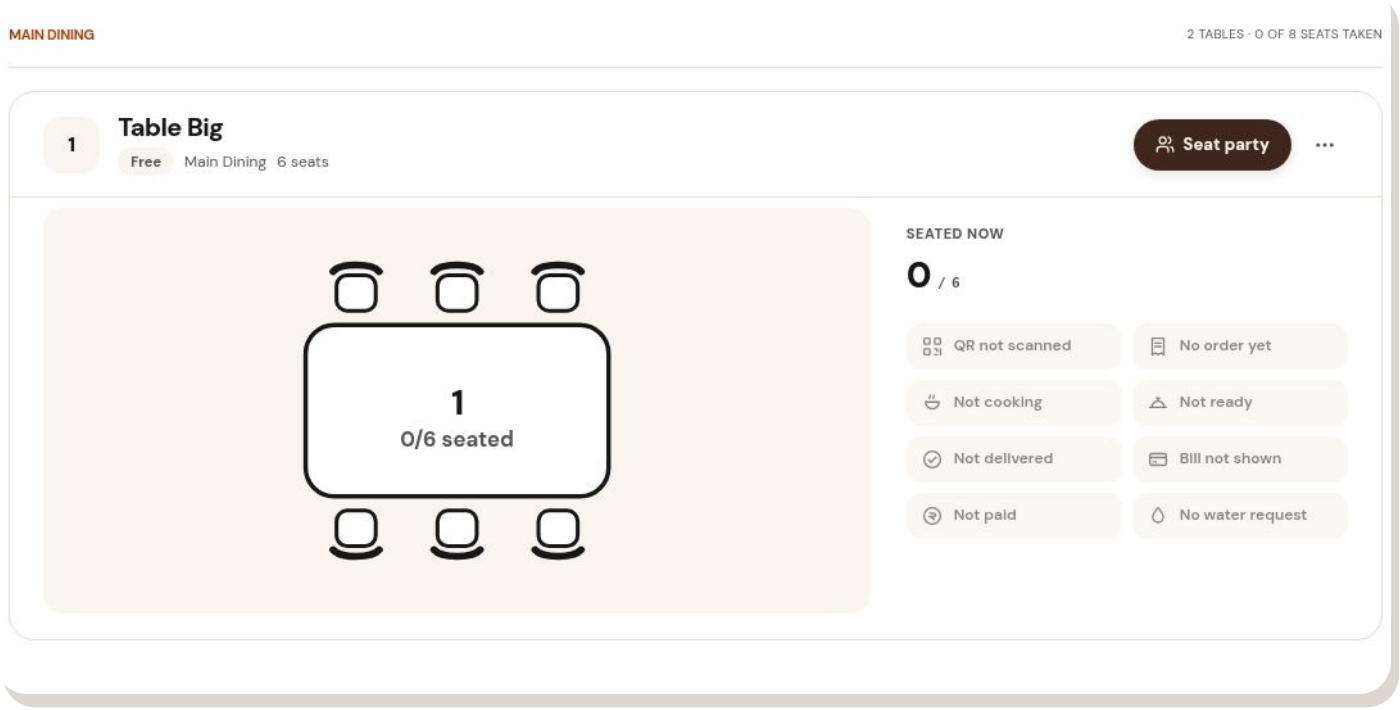
Check before service

Bring station work together for the final release.

GOOD SERVICE REMEMBERS THE DETAILS

Know the table. Remember the guest.

From a water refill to a returning customer's usual order, the little details make your restaurant feel personal.



Actual dining-floor workspace, with tables and service context.

See the dining room clearly.

Keep tables, seats and service activity in view. Spot requests and give the floor team useful context.

Recognise a familiar face.

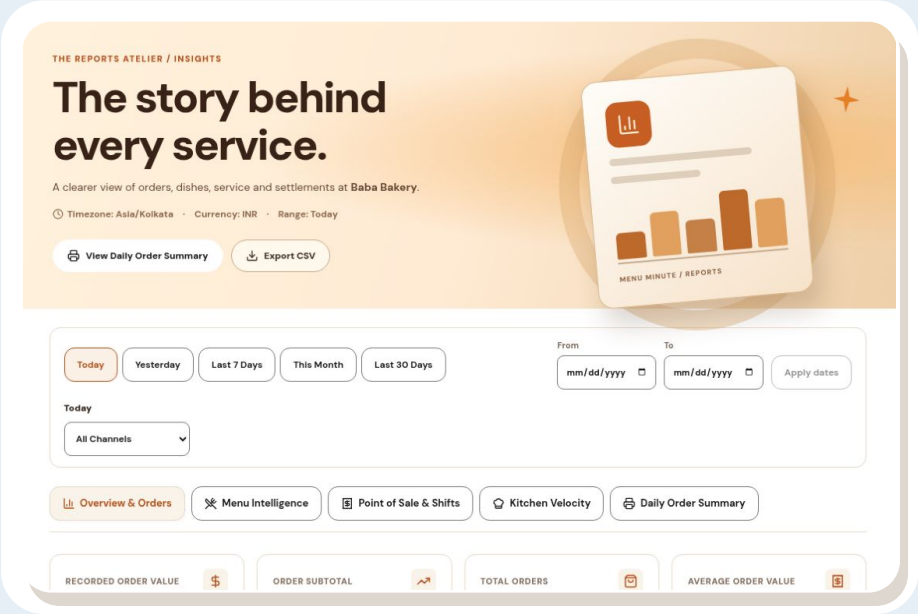
When guests share a mobile number, use it to find their profile and past orders without cluttering the counter.

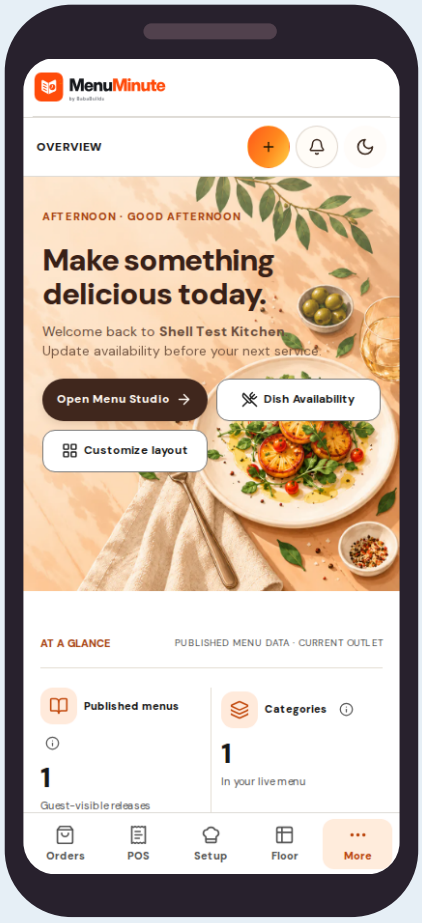
Small touches. A more thoughtful guest experience.

STAY CLOSE, EVEN WHEN YOU STEP AWAY

A clearer view. A calmer owner.

Check the overview, see what needs attention and review the numbers. Your menu and business tools are there when the day gives you a moment.





Actual owner dashboard on a phone.

Review the story of your service.

See order and sales summaries, explore reports and use filters to look at the period that matters.

Keep the essentials within reach.

Check the dashboard and manage the menu from your phone, with light and dark themes for your workspace.

START SMALL. GROW AT YOUR PACE.

A better menu today. More possibilities tomorrow.

Begin with a free digital menu. Choose more ordering capacity and kitchen tools when they make sense for your business.

FREE

₹ 0

forever

For your first digital menu.

- 1 outlet
- 20 dishes
- 2 permanent QR codes
- Menu publishing

Start free

ORDERING

₹ 119

per month

For everyday ordering.

- 1 outlet • 200 dishes
- 25 QR codes
- 10 tables
- Ordering & counter tools

Grow your service

KITCHEN PRO

₹ 499

per month

For a team working in sync.

- Up to 10 outlets
- 2,000 dishes
- 200 QR codes
- Kitchen display & stations

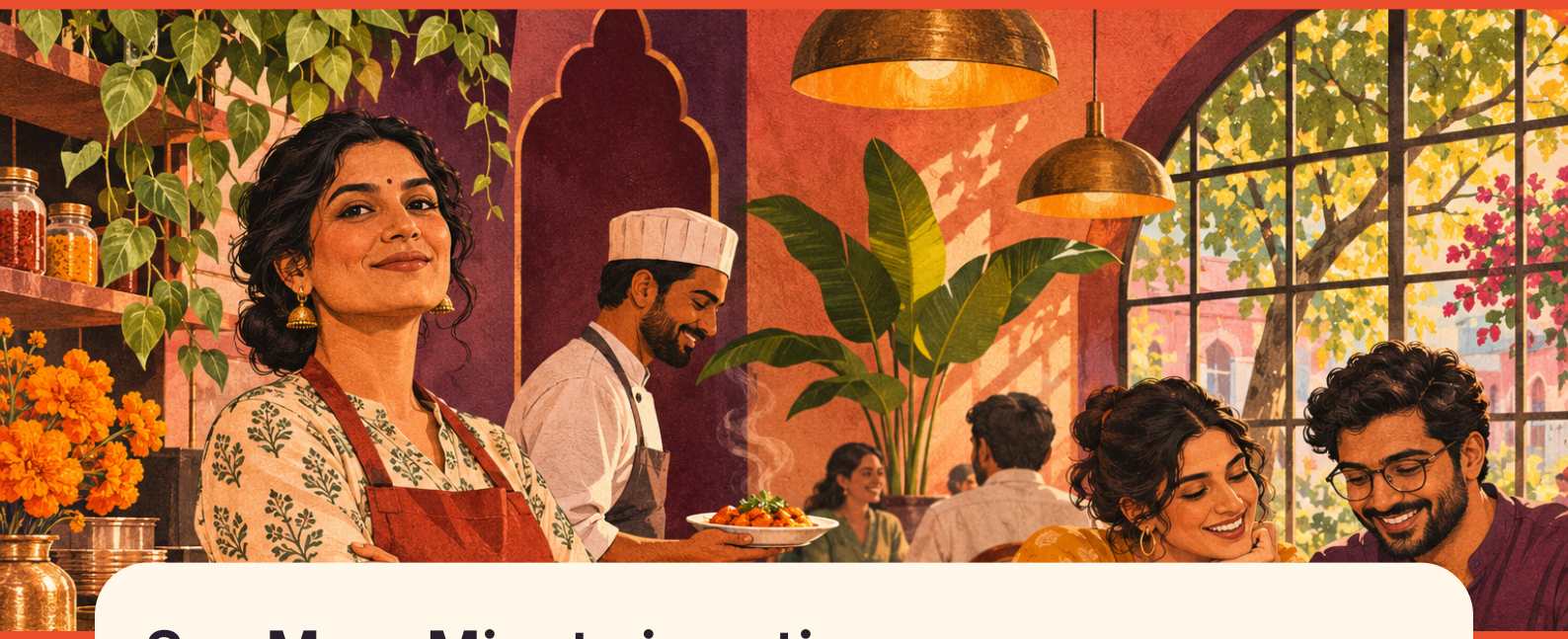
Connect your kitchen

Need a private deployment or a larger setup? Talk to us about Dedicated options.

Prices shown in INR. Limits and availability apply; verify current pricing, taxes and purchase options on the website. Guest orders on Free are subject to the configured entitlement and a 100-order monthly limit. Paid-plan features depend on the selected plan.

You bring the flavour. We'll help with the flow.

Give your guests a better menu.
Give your team a clearer service.
Give yourself a little breathing room.



See MenuMinute in action.

Try the live demo, then create your free menu.

Start free. Make it yours.

food.bababuilds.com

SCAN. EXPLORE. START.