



Taste of Home, Fresh & Pure

Tomato Dal Rasam

Hot, tangy, based on toor dal, iPaaka Tomato Dal Rasam is a wholesome and feel-good accompaniment to any meal. Have it as a piping hot soup or pair it with steaming hot rice for a soul-warming experience. The blend of fresh spices and wholesome dal cooks in just under 10 minutes and is ready to serve with no fuss.

100 gms.....INR 112

200 gms.....INR 225

400 gms.....INR 450

Brinjal Curry Mix

Ennegayi is a brinjal curry popular in parts of Karnataka and Andhra Pradesh for its lovely nutty flavour. The gravy has a base of groundnuts & sesame seeds makes it rich in protein and calcium.

With iPaaka Brinjal Curry Mix you can make your favourite Ennegayi within 10 mins. And it's not just that, you could customise it with your favourite veggies and make it your own. We'd recommend having the curry with hot steamed rice or jowar roti but it will taste just as good with any other kind of rice or flatbread.

100 gms.....INR 112

200 gms.....INR 225

400 gms.....INR 450



Puliyogare Mix



Puliyogare or simply Tamarind Rice is one of the most popular rice preparations across most parts of Southern India. iPaaka Puliyogare Mix is prepared with tamarind, jaggery, till & specially chosen spices cooked in oil and mixed with rice topped with a tadka of curry leaves & peanuts. It will remind you of your mom's Puliyogare, a wholesome homemade tamarind rice but with minimal effort. Rich in healthy fats, calcium and iron, it is an essential addition to your kitchen!

160 gms.....INR 160

400 gms.....INR 400

Food shown here is actual preparation using iPaaka product

Bisibelebath Mix



Bisibelebath is an authentic recipe from Karnataka, a complete meal with rice, lentils and aromatic spices. While the recipe usually calls for rice, our mix adapts to your palate and lifestyle. Use flattened rice if you're looking for something light or millets for healthier carbs. Add your choice of grain & vegetables with iPaaka Bisibelebath mix to make it more filling. We'd recommend pairing this with iPaaka Spicy Rings Mix for a wholesome, satisfying home cooked meal.

100 gms.....INR 112

200 gms.....INR 225

400 gms.....INR 450

Idli Sambhar Mix

Sambhar is a much-loved and integral part of a South Indian breakfast, whether eaten with idli, vada or dosa. iPaaka Idli Sambhar Mix is sure to win the approval of sambhar veterans and satisfy the curious first-timers too. The authentic flavour will leave you feeling full and happy. No guilt, no bloating, just fresh, wholesome goodness.

100 gms.....INR 112

200 gms.....INR 225

400 gms.....INR 450

Food shown here is actual preparation using iPaaka product

Upma



Uppit or Upma is a quick, no-fuss breakfast that is simple and easy to digest. Made with rava (suji), it has a mild flavour and is very filling. iPaaka Upma Mix is upma in its classic form, which means you have complete freedom to experiment with your breakfast. You could rustle up an easy Upma in less than 15 mins. You might also add onions, tomatoes and green peas to add a special punch.

150 gms.....INR 90

400 gms.....INR 240



Chutney Powder

Crunchy, and made with tamarind and a blend of fresh spices, iPaaka Chutney Powder is a ready-to-eat dry chutney that makes anything taste great. No prep is needed, just add a spoonful to your plate and bring any meal to life, even the bland ones! It can be paired with everything, from iPaaka Akki Roti to idlis, dosas or even parathas. We'd recommend you also try it with just steamed rice coupled with a dollop of ghee for a pleasurable treat.

100 gms.....INR 112

200 gms.....INR 225

400 gms.....INR 450

Masala Poha

Masala Poha/Gojavalakki is an authentic Karnataka breakfast recipe which is light and healthy. It is prepared with flattened rice flakes and "Gojju" prepared from tamarind and authentic aromatic spices. This tangy traditional delicacy could be had for breakfast, as a snack or even a no-fuss on-the-go food while traveling. Just add some boiling water and leave aside for 5 minutes to prepare and your Masala Poha is ready!

150 gms.....INR 90

400 gms.....INR 240

A top-down view of a white plate filled with several golden-brown, porous dosa mix pieces. To the left of the plate, on a textured brown mat, are three small metal cups: one containing yellow lentils, one containing a brown powder, and one containing a green herb. A single red chili pepper lies on the mat near the cups. A yellow banner in the top right corner contains the text 'Spicy Dose Mix'.

Spicy Dose Mix

Khara or Spicy Dose is a speciality from Mangalore. You might also know it as Masaale, Upphuli or Patrode Dose. Making this needs no prior planning, just mix it with water to prepare the batter and get cooking

200 gms.....INR 160

400 gms.....INR 320

Food shown here is actual preparation using 1Paaka product



Spicy Rings Mix

Spicy Rings, or Kodubale, is a signature snack from Karnataka made using a unique local spice mix. Quick and easy to use, this premix takes away the hassle of preparation while giving you control over the choice of oil, quantity and shape of the snack. Make it fresh and have it hot or prepare batches to snack on over the week, iPaaka Spicy Rings mix works the way you want it to. This mouth-watering snack will be ready by the time you make your tea or coffee! We'd also recommend trying it with iPaaka Bisibelebath.

200 gms.....INR 160

400 gms.....INR 320

Food shown here is actual preparation using iPaaka product

Dill Pepper Rasam



Rich in antioxidants, a good source of magnesium and vitamins C and A, Dill is a must-have for the health-conscious. It protects against heart disease, helps lower blood sugar levels, and is known as a good nutritional supplement. Mixed with the goodness of dal and pepper, hot rasam made using iPaaka Dill Pepper Rasam mix makes healthy food yummy. It's a great pick-me-up for when you're under the weather, a delicious way to feed children their greens and a boon to a new mother indeed. Comfort food through and through!

100 gms.....INR 112

200 gms.....INR 225

Food shown here is actual preparation using iPaaka product

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Rice Rotti

Akki Rotti or Rice Bread is a breakfast item from Karnataka. Made out of rice flour flattened and slowly roasted on a griddle, it is a light but filling way to start the day. Make your Akki Rotti the way you like it! Add any vegetables you like (we love cabbage, grated carrots, spring onions, capsicum and dill leaves) in any combination. iPaaka Rice Rotti mix cuts down prep time so that you can experiment at leisure or make breakfast in under 15 minutes. We'd recommend pairing this with iPaaka Chutney Powder.

200 gms.....INR 120

400 gms.....INR 240

Food shown here is actual preparation using iPaaka product



Ragi Rotti Mix

Ragi rotti or ragi bread is one of the popular breakfast foods in Karnataka. Being one of the oldest grains and naturally gluten free, Ragi was found to be used as a staple food during the Harappa and the Indus valley civilization. These flattened breads cooked on skillets taste delectable. Loaded with calcium & dietary fibres, Ragi Rotti is the perfect way to start your day. Make your Ragi Rotti the way you like it! Add any vegetables you like (we love cabbage, grated carrots, spring onions, capsicum and dill leaves) in any combination.

200 gms.....INR 120

400 gms.....INR 240



Food shown here is actual preparation using iPaaka product

Masala Upma

Kharabath or Masala Upma as you might call it, is a popular breakfast recipe from Karnataka and is served in most fast food restaurants (popularly known as darshinis) in Bangalore. The masala, made with a chosen set of spices, elevates the regular upma into a flavour-loaded aromatic dish. Add your choice of vegetables for a wholesome homemade breakfast that is ready in a jiffy.

150 gms.....INR 98

400 gms.....INR 260



Basundi



Basundi is a rich condensed milk dessert, enriched with chopped nuts such as almonds, cashews, and pistachios and flavoured with cardamom and saffron. It is popular in the states of Karnataka, Maharashtra & Andhra Pradesh and predominantly prepared for Deepavali. Basundi similar to rabdi is usually reserved for festivals and special occasions because of the tedious preparation process. iPaaka Basundi Mix takes the effort out of preparing this dish so that you and your family can enjoy it more often. The mix can also be used to make rabri, kulfi, kheer and other milk-based desserts. The possibilities are endless!

100 gms.....INR 160

200 gms.....INR 340

Vangibath Powder

In Karnataka, Vangibath Powder is a traditional spice blend used to make aromatic rice dishes. Despite its popularity with brinjal (Vangi = brinjal), it may also be used with almost any vegetable, including tomato, capsicum, peas, mixed vegetables, and so on to create a perfect dice delicacy. Its versatility includes stir-frying vegetables and using it as a flavouring element in curries and upmas. Cinnamon is a prominent flavour in this masala, and any food sprinkled with this powder will surely become a sweet-spicy delight.

100 gms.....INR 90

200 gms.....INR 180



Moringa Chutney Powder

Moringa, a super-food and native to the Indian subcontinent has been providing us with amazing health benefits for thousands of years now. Crunchy, and made with tamarind and a blend of fresh spices, iPaaka Moringa Chutney Powder is a ready-to-eat dry chutney that makes anything taste great and makes simplest meals exciting . No prep is needed, just add a spoonful to your plate and bring any meal to life, even the bland ones! Apart from being extremely flavourful, the antioxidants and bioactive plant compounds in the moringa leaves and natural oils from dry coconut also make this Chutney Powder super nutritious.

100 gms.....INR 112

200 gms.....INR 225

400 gms.....INR 450



Chivda

Chivda is a light, wholesome and one of the most popular tea-time snacks in India. Although one can find wide varieties of it from north to south, each one of them comes enriched with unique local spice blends and ingredients to add a touch of authenticity. iPaaka's Ready-to-Eat Chivda is loaded with roasted peanuts, dry coconut, cashew, and flavored with curry leaves and hing. A crispy & thin flattened rice that is lightly toasted with a fine balance of flavour and taste will please your palates, and make you crave for more.

200 gms.....INR 120

400 gms.....INR 240





Cooking Simplified.

Storage Instructions:


- Use a clean and dry spoon. Close the ziplock immediately after use.
- Store in a cool, dry place. Refrigeration can extend shelf-life by another 3-6 months.
- Since our products have a no preservative formula, the shelf-life is relatively short

Manufactured & Packed by:

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iPaaka simplifies making food at home so that you can prepare fresh meals in a jiffy that taste just like home-cooked food. We do the hard work so that you don't have to.

We are an ethical, conscious, home-grown brand that deeply cares for you. We have a range of instant, preservative-free authentic South Indian food that is fresh, pure and tastes like home.

All of them can be cooked and served in minutes so that your regular day schedule is not disturbed at all! Made with fresh ingredients, our products use authentic recipes and taste exactly like home-cooked food with none of the unpleasant odour or aftertaste of packaged premixes. Have them as they are or mix in a few of your favourite ingredients - all iPaaka mixes are customisable and can fit your tastes perfectly. Our food tastes natural because it is! Ingredients are chosen with care, roasted to perfection, prepared expertly and lovingly packaged. But don't just take our word for it. Pick a mix and taste the freshness for yourself!

Everything is sourced and made in India and is packed without any additives. What we use instead are the tried and tested methods of our mothers to extend the lives of ingredients. Lentils and whole spices are dry roasted before grinding. Salt, a natural preservative, keeps the contents free from bacteria. The resealable packs ensure that the freshness of the mixes are maintained and you can use only as much as you need.

Cook your favourite traditional fare effortlessly and often with iPaaka.

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