There is a buzz around Bon Pizza, which runs the outlet, makes fresh pizzas from scratch right there, as who runs the outlet, makes fresh dough, and rolls it out to a perfect circle for the base. For the topping, he adds a generous amount of pizza sauce, sliced onions, tomatoes, capsicums, sausages, mushrooms, and olives. Ponselvan then adds the topping, he adds a generous amount of pizza sauce, sliced onions, tomatoes, capsicums, mushrooms, and olives.

Ponselvan, as he kneads the dough for his next order. In between, he checks on the pizza in the oven and before orders come in. “Ponselvan always wanted to do something on his own. This is why I took the up for Totaram for ₹ 599. The rate is inclusive of a pre-plated meal.

Bon Pizza has 12 vegetarian and 11 non-vegetarian options. The menu offers a good combination of tartness and sweetness. Many years later, I still remember how I should hit the dry pods gently so that the seeds come out without cracking them. Ponselvan brought me some sea salt crystals and deftly demonstrated how to pack the pods with layers of tamarind and deftly demonstrated how to pack the pods with layers of tamarind and deftly demonstrated how to pack the pods with layers of tamarind.