

The SWIGGY'ness of INDIA - a statEATstical report



General Reports

Restaurant and Cuisine Analysis

Correlation Reports

Customer Feedback Analysis

Price Analysis

Geographical Mapping

Delivery Time Analysis

Insights and Implications





General Reports

Top 10 Areas with most Restaurants

Count of Restaurants City-wise

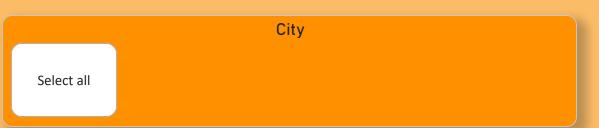
Top-rated Swiggy Restaurants (in percentage)

City

Most Popular Food-types served in each City



Correlation of Price and Delivery Time affecting Ratings of Restaurants



Average Price and Delivery Time affecting Ratings

Average of Price

Delivery Time



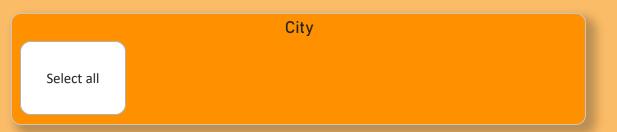


Sum of Avg ratings





Price Analysis



Count of Areas

Count of Food Type

--

Max. Price

--

Average Price

--

Average of Price by City

Sum of Price of Top-10 Food types

Food type



Home

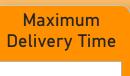


Delivery Time Analysis













Delivery Time affecting the Ratings among Restaurants

City

Select all



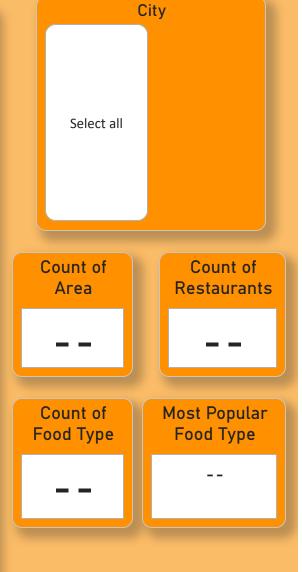
Restaurant and Cuisine Analysis





Count of Restaurant

Area × Food type × Avg ratings × Indian





Customer Feedback Analysis



Home



City
Select all

Count of Total Ratings

Min. Rating

Max. Rating

- -

Count of Total ratings by Avg ratings

Areas Select all



Geographical Mapping of Restaurants





Map and filled map visuals aren't enabled for your org. Contact your tenant admin to fix this. See details



Insights and Implications



Home

KEY INSIGHTS

Restaurant Distribution:

- There are 8,680 restaurants across 832 areas and 3,733 food types.
- ·· Cities like Kolkata and Mumbai have a high number of restaurants serving variety of food types.

Popular Food Types among Cities:

- · Indian cuisine is predominant across all cities.
- · South Indian cuisine is highly popular in Hyderabad and Chennai.
- · Kolkata and Mumbai show a major preference for Chinese cuisine.

Average Price among Cities:

Prices vary significantly across cities, with **Mumbai** having the **highest** average price (₹394) and **Surat the lowest** (₹270).

Most preferred Food Types:

• Indian and Chinese cuisines contribute the highest to total revenue, followed by North Indian and Fast Food.

Correlation of Price and Delivery Time with Ratings:

- · Higher prices and shorter delivery times tend to correlate with better average ratings.
- The **Ratings peak** at a delivery time of around **40 minutes** and decline beyond 70 minutes.

Customer Feedback:

- The majority of ratings cluster around 3.0, with a gradual increase towards higher ratings up to 4.5.
- ·· Cities like Bangalore and Mumbai have more ratings in the higher ranges compared to others.

IMPLICATIONS

Market Expansion:

- •• Open more restaurants in areas with fewer options like in Delhi to reach more customers.
- Target high-demand cities like **Hyderabad** and **Bangalore** with more restaurant partnerships, especially those offering popular cuisines like **Indian and South Indian**.

Pricing Strategy:

- •• Offer promotions or discounts in cities with higher average prices like Mumbai, Bangalore to attract more customers.
- Target on variety of cuisines in the cities like Surat where the lower average prices to attract more customers.

Cuisine Focus:

- Enhance the menu varieties in cities with specific cuisine preferences For example, introduce more Chinese options in Kolkata and Mumbai.
- •• Promoting diverse food types will increase varied tastes and also the customer satisfaction will be increased.

Delivery Optimization:

 Optimize delivery times to maintain a balance around the 40-minute bar to maximize customer ratings.

Customer Experience:

- Monitoring and analyzing customer feedback will help to address issues promptly and to improve service quality.
- Providing discount codes or free delivery for customers who leave detailed reviews, will help to gather valuable feedback and improve service.