# Swiggy Bangalore Data Analysis

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#### Introduction

Embark on a journey through the data-driven landscape of Swiggy in Bangalore, where we delve into the intricate web of information that fuels one of the city's leading food delivery platforms. This analysis unravels key insights, trends, and strategic opportunities, shedding light on the dynamic interplay between technology, consumer behavior, and the culinary landscape in the bustling metropolis.



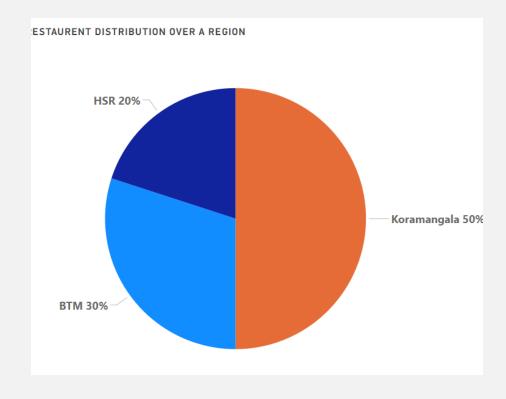
## Over all Analysis

In the culinary landscape of Bangalore, diversity reigns with 39 distinct cuisines offered across 51 establishments. The gastronomic journey is seasoned with an average rating of 4.2, reflecting a commitment to quality. Dining affordability is apparent, as the average price for two individuals stands at a reasonable 448.55, making Bangalore a haven for food enthusiasts seeking a delightful blend of variety, quality, and value.



# Order Distribution

In Bangalore, Swiggy strategically operates primarily in three key districts: HSR, BTM, and Koramangala. Among these, Koramangala emerges as the powerhouse, constituting a significant 50% of the total orders. Following closely, BTM contributes 30% to the overall order volume, while HSR plays a substantial role, contributing 20% to the total order distribution. This geographical breakdown underscores the dynamic distribution of Swiggy's services, with Koramangala standing out as a major driver of the platform's order ecosystem.



### Popular Cuisine

• In Bangalore, a vibrant culinary tapestry mirrors the diverse tastes of its cosmopolitan populace. North Indian cuisine, with its aromatic curries and tandoori delights, is a perennial favorite, captivating the palates of many. The allure of Chinese cuisine, characterized by savory stir-fries and delectable noodles, has a widespread appeal, satisfying cravings for a savory umami experience. Biryani, a fragrant and flavorful rice dish, holds a special place in the hearts of Bangaloreans, offering a perfect blend of spices and succulent meats. Andhra cuisine, renowned for its fiery and tangy flavors, adds a spicy kick to the city's gastronomic scene, attracting those with an inclination for bold and zesty tastes. Together, these culinary delights contribute to Bangalore's rich and diverse food culture

