

SECRET GARDEN'S

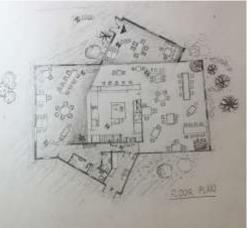
OPENNING

Eco-Kitchen (EK) is a restaurant situated in the center of London and it focuses in vegan food production. The interesting part of course is that whereas there are many other places that cook for vegans this place has its own production farm! So, anything cooked in there it is taken from their own farm where all the products are

naturally grown with no pesticides or anything chemical on them.

Furthermore, this restaurant does want to contribute to society. It's employees are people who have problem to adjust in society due to former drug addiction, or alcoholism etc. The owners want to give a





second chance to people who made a mistake and they aim to make them productive and happy so they can fix their lives.

So the restaurant is designed in that way so everybody can see what they eat. The kitchen is placed in the middle so customers can see the products, their quality and they can even participate in the cooking process.

It is spacious, with a lot of windows that have a view to the plants and trees that surround the building. This makes customers feel like they have left the city and went to nature. This feeling is boosted due to the plants that are placed in the dining space which creates a greenish and calm atmosphere.

Finally, the restaurant's goal is to attract more and more people even if they are not vegan in order to prevent people from eating the non-nutritious, falsely made junk food.