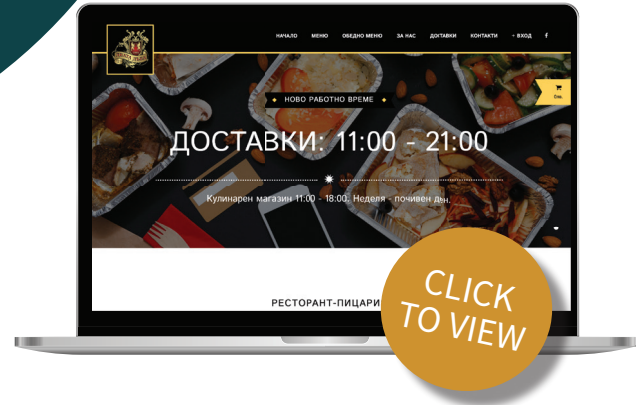


13 THE TWO LIONS PIZZERIA RESTAURANT

Type: Restaurant/Take away / meal delivery
Country: Sofia, Bulgaria



Why it is a good practice?

This Bulgarian Restaurant demonstrates good practice by promoting their culinary heritage in creative and visually pleasing ways. The manner, in which the business is operated also considers the health and nutrition of its customers by operating portion control. As a consequence, this also helps in the reduction of food waste. In order for the business to remain viable during the current pandemic they adapted the business to suit the new demand for take-away and delivery of food.

About

The Two Lions Pizzeria Restaurant is the project of a group of friends and culinary enthusiasts. The business encapsulates their desire to prepare tasty and fresh food with a creative visual aspect. Good food for them is: Food with pure origin and seasonal as much as possible. They use mainly organic products that are selected with from a short supply chain of Bulgarian and regional producers.

The restaurant dates back to 1995, but in 2008 underwent significant changes when they moved to a purpose built location that was furnished in a completely new design. Currently, the restaurant has 70 seats in two lounges and 50 seats in a nice and cool summer garden. The atmosphere is cosy in a modern style. You will be greeted by cheerful and smiling waiters. They host different types of events from corporate parties, birthdays, proms and more.

The menu is rich and varied. The chefs promote traditional Bulgarian dishes, grilled food, Italian cuisine, fresh fish and much more. Desserts are 100% homemade. Trademarks of the restaurant are the traditional dishes. Every day, more than 20 types of hot dishes and soups are prepared. A culinary shop has been developed as an addition to the restaurant. A lot of the shop's produce has a direct connection to the restaurant's kitchen. From here you can buy food for home from the 'warm shop window' at attractive prices. As well as this, the entire restaurant menu is available for take-away or delivery.

Healthy

The restaurant offers controlled portion sizes with the health and welfare of their customers in mind. The menu offers lots of healthy choices including a vast array of salads, fresh fish dishes and several meat and dairy free options. All dietary requirements are catered for.

Sustainable

The Two Lions approach to everything shows they are conscious of the environmental impact of business waste and make efforts to minimise all their waste products. They source food products locally as much as possible to ensure short supply chains are in use. To survive economically during the pandemic they adapted their business model, so that they could now offer a take-away and delivery service to the community of Sofia, thus demonstrating their use of flexible sales channels.

Ethical

This restaurant is an SME that promotes healthy nutrition through their large choice of diverse menus. By using traditional recipes and methods of cooking they are keeping their culinary heritage alive. They constantly maintain the technical condition of all their cooling equipment and believe that there is room for continuous improvement in all work processes with vision and faith for a greener future.



Follow The Two Lions Restaurant story

