

**Km.0 - VEGAN
VEGETARIAN
RESTAURANT**



CASE STUDY – BE INSPIRED

Spanish Restaurant serving meat substitutes in a sustainable way:

The restaurant's vegetarian and vegan dishes are well balanced considered items that provide genuine health benefits. All produce is in season and include fruits, vegetables, seeds, legumes, some dairy and whole-meal cereals.

Sustainability is at the core of Km.0 with all produce being locally sourced and produced. This is also now known as '*Zero Kilometre produce*' or '*slow food*' which amounts to the use of seasonal traditional local produce and therefore reducing length of the supply chain and the associated carbon with the produce.

READ MORE <https://www.foodinnovation.how/wp-content/uploads/2021/08/92-KM0.pdf>