

ESTD



2023

LALIMA

ARTISINAL SANGUCHERÍA

Tenant Profile

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About

Executive Chef & Restaurateur, Bruno Macchiavello founder of favorite local restaurant concepts such as Yunta Nikkei and Viva Chicken, brings us a 'Peruvian Sanguchería' which for Peruvians means - an eatery specializing in delicious artisanal sandwiches. These authentic, delicious and unique Peruvian sandwiches will have a brick-and-mortar home in the heart of Charlotte.

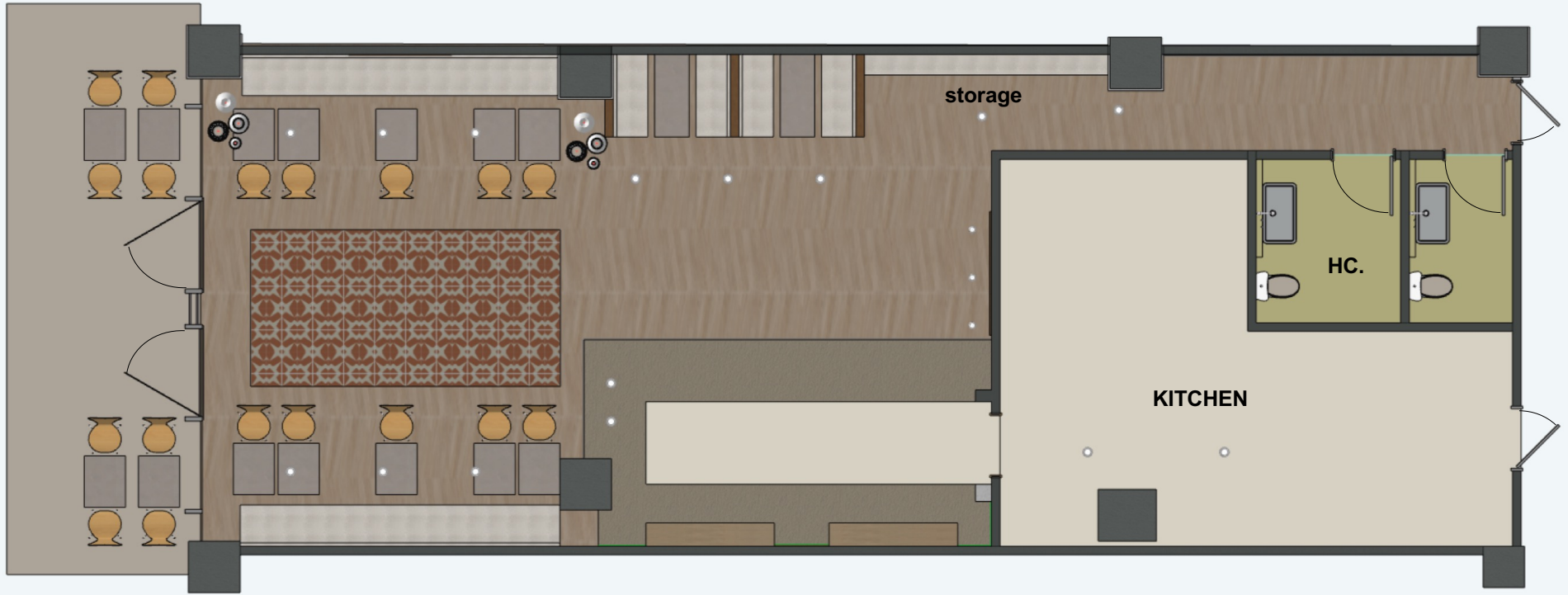
Prepare to expect homemade, slow-cooked, marinated roasted meats, fresh toppings and housemade sauces nestled between two delectable pillows of artisanal Roseta bread. Pair a Lomo Saltado beef tenderloin "empanada" or a classic chicharrón "sánguche" with a glass of housemade sodas or why not a nice cold beer!

La Lima is more than a humble sandwich shop, it is sure to delight the senses and fulfill the craving of the Peruvian flavors that both Viva and Yunta excel at. In the capable and innovative hands of renowned chef, Bruno Macchiavello, expectations will be exceeded.

Site Criteria

- 1,500 - 1,800 SF
- Seeking space in South End, Plaza Midwood, Myers Park, and Dilworth
- Freestanding or inline space
- Both 1st or 2nd generation options considered
- Interior eating for 25+ guests
- Ample parking
- Patio preferred
- Kitchen hood required, but flexible in buildout
- Lease preferred but will consider purchase







Bruno Macchiavello

Founder, Chef

From the time he was a kid, Bruno Macchiavello thought of food as a way to get people together.

His family on both his mother and father side descended from Italian immigrants to Lima, Peru, they always enjoyed family gatherings around the table.

Bruno trained as a chef in Lima Peru at San Martin University and Cenfutur, in Italy at La Prova del Cuoco where he graduated in Hotel and Restaurant Management and in Rio de Janeiro at the Scorfieil School where he graduated as Chef.

Bruno has been well-recognized as a Chef for 35 years, creating concepts like Viva Chicken and YUNTA. He was recognized with the Silver Medal at the International Cooking Olympics in Spain early in his career and later by the success of the various restaurant concepts he has created.

Bruno is passionate to show the exquisite variety of flavors, textures and aromas of Peruvian food. He believes that whether you are grabbing a quick bite during the day to dining with friends for an evening of candlelight, that you can find a Peruvian dish to perfectly fit the mood. His goal is to keep showing the multiple options offered by the food of his native country.



Lucia Zapata Griffith

Founder, Architect

As an architect and a builder, Lucia believes in a holistic approach to the design and building process. With over 30 years of experience, she has created both commercial and residential projects.

Her design approach is reflected in spaces that are vibrant, attractive and functional while making responsible use of natural and manufactured resources. Lucia has designed and built multiple food concepts at Charlotte Douglas International Airport including The Taproom, Rhino Market, Uptown Mini-Bar, Wendys at Concourse A, Einstein Bagels at Concourse. She has also built franchise locations for Smashburger, Jamba Juice, Potbelly and others. Her projects include adapting a historic landmark for restaurant use downtown Charlotte as well as other concepts in more traditional commercial buildings.

She currently serves on the Charlotte Executive Leadership Council, Board of Advisors of the Charlotte-Mecklenburg Hospital Authority (Atrium/ Advocate Health) and on the Central Piedmont Community College Board of Trustees. She is a supporter of Circle de Luz a non-profit mentoring program for Latina students.

Lucia received a professional degree in architecture from Ricardo Palma University in Peru and has been a licensed architect and general contractor in North Carolina for over 30 years.



Alvaro Carrillo

Founder, Designer

Alvaro is both a Brand and Interior Spaces Designer.

He co-owns and helped develop and direct all creative aspects of two Peruvian restaurant concepts, Yunta and Viva Chicken. Alvaro has a keen eye for design, his creations are driven by a deep passion to articulate a unique story within his creative vision. To him, good design realizes the potential of any space. It involves thoughtful choices together with a sense of bravery. As a designer, he has a strong understanding of how a space comes together, from the architecture to the furniture and decorative elements that define it.

His interior design projects span from residential refurbishments and new-builds to key commercial and hospitality fit-outs. His work has included fashion design, working with Fortune 500 brands as well as with independent boutiques and event leading his own fashion brands Limjerbou, Alvaro Novaro, Rare Collective and others.

As Creative Director of his own label flagship store, he spearheaded and integrated advertising campaigns across emerging fashion magazines in both print, digital and social media platforms.