



HUMMUS REPUBLIC

Tenant Profile

Contact for Details:

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TheNicholsCompany.com

About

Hummus Republic is a fast casual Mediterranean franchise focused on fresh, made to order food served quickly. The format is built around customization. Customers build their own bowl, wrap, or pita, or order one of the signature bowls, using organic, sustainable, and locally grown ingredients where possible.

The menu keeps things simple. Build your own runs through a base, hummus or a spread, a protein like chicken shawarma, gyro, or falafel, and unlimited toppings and sauces. There are also signature bowls, sandwiches, sides like sweet potato fries and dolmades, and drinks including the tahini shake. Much of the menu is vegan, gluten free, and Mediterranean diet friendly.

The idea behind the brand is to make healthy, mostly plant based food fast and accessible, and to raise the standard of what fast food can be. The restaurants are small and efficient, which keeps build out costs well below a typical quick service restaurant and makes second-generation space a good fit.

Site Criteria

- 1,500 to 1,800 SF
- Patio preferred, not required
- Initially considering Cornelius, Davidson, and Harrisburg
- Second-generation space preferred, new construction considered
- Grocery-anchored centers with strong co-tenancy and traffic generators
- Preference for two other national food users in the tenant mix
- Strong demographics with good daytime population, evening traffic, and density
- Ideally in close proximity to universities, schools, and thriving office markets that drive catering sales
- Strong visibility and ample parking for dine-in or pick-up orders
- 10-year initial term with options preferred
- SBA approved



Learn more
thehummusrepublic.com



PITA

620 - 1360 cal

9.50

WRAP

600 - 1420 cal

SPINACH
OR WHEAT

9.95

BOWL

390 - 1130 cal

10.95

1. BASE

ORGANIC MEDITERRANEAN COUSCOUS 000 20 cal

WARM GARBANZO BEANS 000 100 cal
STEAMED GARBANZO BEANS
SEASONED WITH SALT AND
FRESH HERBS

KALE 000 0 cal

FARMERS MIX 000 10 cal

SPINACH 000 0 cal

2. HUMMUS AND SPREADS

PICK UP TO 3
50 - 100 cal

3. PROTEIN

MOROCCAN STEAK 0 160 cal (+1.50)
GRASS FED STEAK MARINATED IN
OUR SPICY MOROCCAN SAUCE

LEMON CHICKEN 0 240 cal
NATURALLY RAISED GRILLED CHICKEN
BREAST WITH A HINT OF LEMON

CHICKEN SHAWARMA 0 300 cal
NATURALLY RAISED FLAME BROILED
CHICKEN BREAST AND THIGHS MARINATED
IN OUR SIGNATURE SHAWARMA SPICES

VEGAN BEEF 0 190 cal (+1.50)
NON-GMO PLANT-BASED PROTEIN
MARINATED WITH ROASTED PEPPERS

FALAFEL 000 230 cal
MADE FRESH TO ORDER WITH GROUND
CHICKPEAS, PARSLEY, MEDITERRANEAN
HERBS & SPICES

MUSHROOM SHAWARMA 000 370 cal
A MIXTURE OF SHIITAKE MUSHROOMS,
ONIONS, AND SHAWARMA SPICE

4. TOPPINGS AND DRESSINGS

UNLIMITED
0-50 cal

WANT MORE?

EARTH BURGER 0 450 cal
VEGAN FALAFEL BURGER SERVED
WITH A SIDE OF SWEET POTATO FRIES

8.95

SWEET POTATO FRIES 0 1 220 cal (3.50)

FALAFEL 000 380 cal
MADE FRESH TO ORDER WITH
GROUND CHICKPEAS, PARSLEY,
MEDITERRANEAN HERBS & SPICES
COMES WITH 5 PIECES

4.95

STREET STYLE SWEET POTATO FRIES 0 550 cal
SWEET POTATO FRIES TOPPED WITH
EGGPLANT, FRIED JALAPEÑOS,
CHICKPEA CROUTONS, KALE SALAD,
PICKLED RED CABBAGE, OLIVES, FETA,
AND TAHINI

8.25

DOLMADES 000 200 cal
VINE LEAVES STUFFED WITH BASMATI
RICE, HERBS AND SPICES

4.95

ORGANIC HUMMUS AND PITA CHIPS 0 840 - 1240 cal

5.95

SIDE HUMMUS / SPREAD 0
8OZ SIDE OF HOMEMADE
ORGANIC HUMMUS 400 - 800 cal

4.50

PITA CHIPS 0 440 cal
FRESHLY MADE PITA CHIPS LIGHTLY
SEASONED WITH ZA'ATAR

1.25

DRINKS

TAHINI SHAKE 0 0 730 cal (5.95)
OUR SIGNATURE CREAMY VEGAN
CHOCOLATE SHAKE WITH ALMOND
MILK, DATES, AND TAHINI

LEMONADE 0 1 20 - 30 cal (3.00)

V VEGAN

GF GLUTEN-FREE

MD MEDITERRANEAN DIET

(2,000 Calories a day is used for general nutrition advice, but calorie needs vary.)





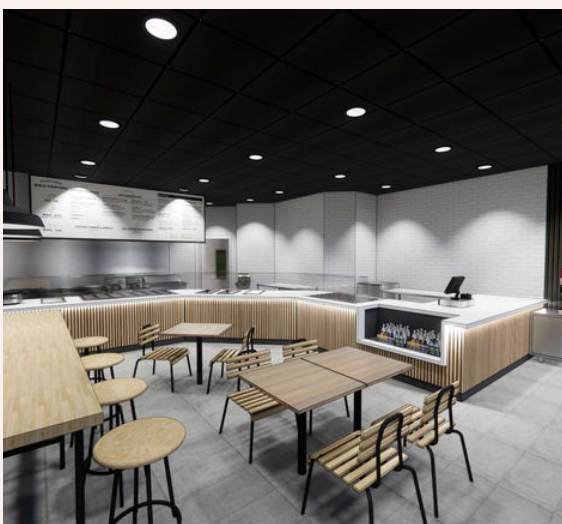
Turlock, CA



Avon, IN



Loganville, GA



Jersey City, NJ



Flower Mound, TX



North Brunswick, NJ

TAKE A VIRTUAL TOUR



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Jia Naik

Jia brings years of hands-on experience in hospitality, retail, and business management. Past ventures include managing an Italian restaurant and owning a boutique store, a hair salon, and a gas station, which built a strong foundation in operations, team leadership, customer service, and growing a business. Time spent working with several hospitality brands added a solid understanding of franchise systems and what it takes to run a consistent, well-run operation.

With Hummus Republic, Jia is focused on bringing a fresh, healthy concept to the community and building a business known for quality food and great service.

Sara Desai

Sara is a healthcare professional moving into franchise ownership with Hummus Republic. That background spans dietetics, nutrition, healthcare operations, marketing, and retail management, along with hands-on experience at a successful fast-casual restaurant franchise. The result is a practical understanding of food preparation, customer service, customer flow, and quick-service operations.

Sara's focus on healthy eating, balanced meals, and wellness education lines up closely with Hummus Republic's mission of serving fresh, nutritious food.