

LECHON & JAMBALAYA NACHOS

A FIESTA IN YOUR PLATE

Lechon & Jambalaya Nachos is a Grill Diner Launching Sustainable Freshly Harvested Salad...one Plate at a Time

CANAMAN, CAMSUR – Lechon & Jambalaya Nachos is a Grill Diner that is thrilled to announce the launch of its new *Sustainable Freshly Harvested Salad*, an innovative dish crafted from ingredients grown in our very own on-site garden. This environmentally friendly option not only enhances our menu but also supports our commitment to sustainability and freshness. Our guests can now enjoy a farm-to-table experience with every bite, reinforcing our dedication to providing healthy, delicious meals.

A Fresh Approach to Dining

The *Sustainable Freshly Harvested Salad* is designed to offer diners a truly unique taste experience, using the freshest produce straight from our garden. This initiative is part of Lechon & Jambalaya Nachos, a Grill Diner ongoing effort to reduce its carbon footprint and offer more health-conscious options. By growing our own vegetables, we ensure that every salad served is rich in nutrients and free from harmful chemicals.

Ireneo Gaddi, CFO of Lechon & Jambalaya Nachos, a Grill Diner, expressed his enthusiasm for the new salad, stating, “This is more than just a menu item; it’s a step towards a sustainable future. Our garden-grown salad is a testament to our commitment to innovation in dining and our responsibility to the environment.”

The Benefits of Garden-Fresh Ingredients

The introduction of the *Sustainable Freshly Harvested Salad* marks a significant shift in the way restaurants source their ingredients. By cultivating our own produce, LJM, a Grill Diner, can deliver unmatched freshness and flavor, setting a new standard for quality. Our garden allows us to control the growing process, ensuring that each ingredient is picked at its peak

ripeness, providing our customers with the most delicious and nutrient-packed meals possible.

This initiative is not only beneficial for our diners but also for the environment. By minimizing the distance from garden to plate, we reduce transportation emissions and promote a more sustainable food system. This aligns with our mission to lead by example in the hospitality industry by adopting eco-friendly practices.

Availability and Pricing

The *Sustainable Freshly Harvested Salad* will be available at our Lechon & Jambalaya Nachos, a Grill Diner, located at Dinaga, Canaman, Camsur starting August 7, 2025. Diners can enjoy this delightful new addition to our menu at a competitive price, making it accessible for anyone who wishes to indulge in a healthy and environmentally conscious meal.

For more information and to experience the freshness of our garden, visit our website at www.jambalayanachos.club or contact your nearest LJN, a Grill Diner in Dinaga, Canaman.

About Grill Diner

Grill Diner is a leading restaurant chain known for its commitment to quality, innovation, and sustainability. With locations nationwide, we strive to offer our customers exceptional dining experiences through a diverse menu of delicious and responsibly sourced meals.

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Embrace the future of dining with Lechon & Jambalaya Nachos, a Grill Diner with our new *Sustainable Freshly Harvested Salad* and join us in making a positive impact, one plate at a time.