



I Dream of Falafel offers a Mediterranean oasis in the heart of downtown Chicago. Their menu is a cross between Mediterranean and middle-eastern cuisine and is designed to allow the customer to create their own dish in 3 easy steps.

Imran Kabati, owner of I Dream of Falafel, wants to promote the healthy aspects of their menu. “Our customers are known to frequent our restaurants several times a week and they want to know that they are eating healthy. Our food is high in protein and low in fat & carbohydrates, so it is ideal for health-conscious customers. Thus, I want to do a better job of promoting the nutritional value of our food and re-assure our customers they can eat here as often as they like.”

“I had been looking for a good resource to help me develop nutritional information for our menu. I am an IT guy, so I first looked at the nutritional labeling software that is available online, but I was very disappointed. It is extremely difficult to use and would have required that both my chef and I spend many hours in front of the computer to get the information I was seeking. That’s when I contacted MenuTrinfo™, LLC. Betsy Craig, founder of MenuTrinfo, offered a very easy and affordable solution. All I had to do was provide my recipes and MenuTrinfo did the rest. I must admit I was reluctant, at first, to share my recipes, but MenuTrinfo has a standard non-disclosure agreement that ensures our recipes will remain confidential. I provided them the recipes, and after two, simple emails, I have a complete nutritional analysis for my entire menu.”

“MenuTrinfo offers an easy solution at a great value for any restaurant owner”, said Imran, “If you want to appeal to health-conscious consumers, I recommend you contact MenuTrinfo and ask for their help.”

***Imran Kabati, owner
I Dream of Falafel
Chicago, IL***

