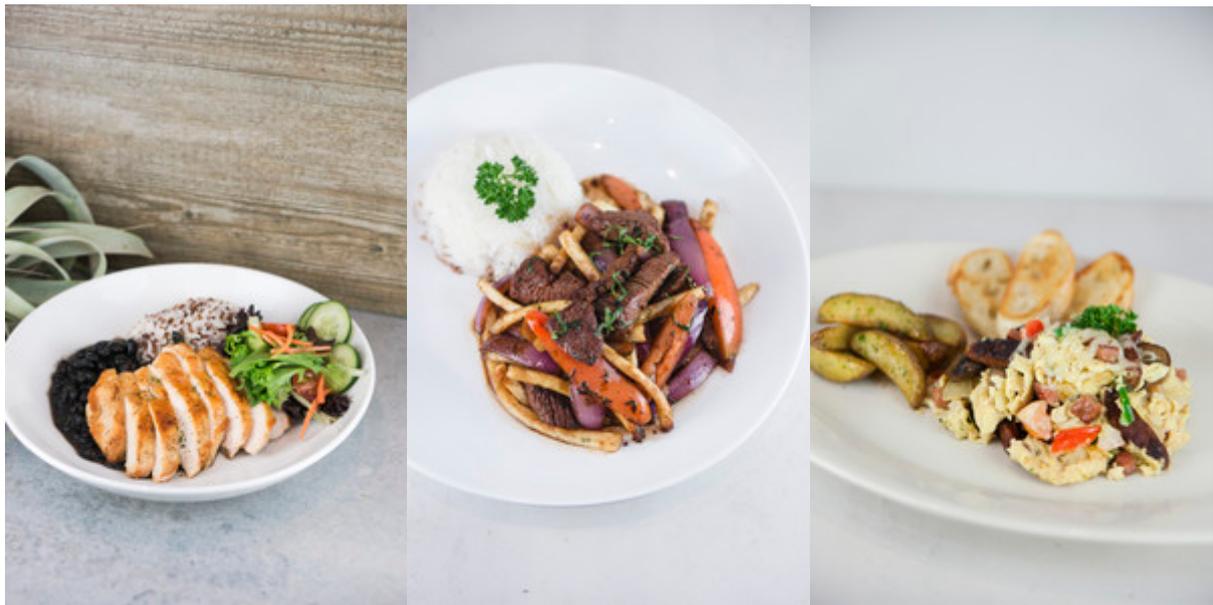


Paradies Lagardère brings Peruvian cuisine to San Francisco International Airport

By **Aijaz Khan** on March, 13 2018 | Retailers



Limon Rotisserie will bring fresh ingredients, original recipes, and unique dishes prepared with contemporary flair to SFO

Paradies Lagardère announced the opening of its first restaurant at San Francisco International Airport (SFO). Limon Rotisserie, a concept helmed by the Castillo family, will bring unique dishes to the Terminal 3 food court.

Founded by the Castillo brothers Antonio, Eduardo, and Martin in 2002, Limon Rotisserie has offered San Francisco locals and visitors Peruvian cuisine and a modern approach to casual dining. Limon Rotisserie currently has two locations in San Francisco, as well as restaurants in Burlingame, Walnut Creek, and Kapolei, Oahu, Hawaii.

“Limon Rotisserie is an exciting, vibrant restaurant that offers marinated free-range chicken slowly cooked in rotisserie ovens that our guests can view. The amazing flavor of the menu offerings fuels its popularity in San Francisco, as well as Hawaii,” said Bill Casey, Senior Vice President, Food and Beverage, Paradies Lagardère.

“We’re thrilled to introduce Limon to SFO airport. Paradies Lagardère seeks out restaurateurs with successful brands to partner with to entice airports and travelers in a variety of ways, including bringing the familiar quality, taste and atmosphere of a favorite local restaurant into an airport.”

“We are more than just proud, but also very excited to see Limon Rotisserie SFO open,” said Martin Castillo, Owner and Executive Chef for Limon. “It’s extremely humbling to know that we will be the first Peruvian restaurant to open in an airport nationwide. This accomplishment could not have come without the great partnership with Paradies Lagardère.”

Limon Rotisserie will serve breakfast, lunch and dinner to busy passengers at SFO. Breakfast offerings include Scrambles with ham, bacon or Italian sausage, and homestyle potatoes or jasmine rice. Limon’s famous rotisserie chicken is available for lunch and dinner, along with sides such as Yuca Fries and fresh salad. There’s also delicious Limon Bowls, featuring Estafado Casero, a homestyle Peruvian beef stew served with rice, black beans, and seasonal vegetables.

High-end restaurants, quick-serve restaurants, bars and coffee shops are all a part of Paradies Lagardère’s Food and Beverage concepts. Brands have been tailored to entice travelers with the same familiar quality, variety, taste, and atmosphere as their favorite “at home” dining spots, while maintaining the highest levels of quality and service.

Paradies Lagardère was recently recognized for excellence in Food and Beverage. The USA Today 10Best Awards recognized Long Beach Airport, where Paradies Lagardère manages the full restaurant program, as its Best Airport for Dining two years in a row. Bar Symon, at Pittsburgh International Airport, also earned a spot in the top five for the USA Today 10Best awards for Best Airport Bar and Best Airport Bar Waitstaff.

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