

BUSINESS INSIDER

This is the first fast-food chain in America that requires zero human interaction



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A new restaurant chain called Eatsa is unlike any fast-food chain we've seen before.

The restaurant is almost fully automated, functioning like a vending machine that spits out freshly-prepared quinoa bowls.

It was recently named one of the most influential brands in the restaurant industry by [Nation's Restaurant News](#).

When customers enter Eatsa, they order their food at an iPad kiosk.

Then they wait in front of a wall of glass cubbies, where their food will be appear when it's ready.

Hidden behind the wall of cubbies, kitchen staff



Eatsa

prepare the food.



Eatsa

When an order is ready, an employee will place it in one of the cubbies. The door to that cubbie will then light up with the name of the customer who ordered the bowl.

The entire process requires zero human interaction between customers and workers.

*Eatsa*

The menu at Eatsa consists of a variety of quinoa bowls costing \$6.95 that feature toppings like portobello mushrooms, edamame, corn, salsa, guacamole, cheese, egg, nuts, onions pears, roasted potatoes, spaghetti squash, tomatoes, and more.

*Eatsa*

Customers can create their own quinoa bowls from the ingredients or order from a number of recommended menu items like the "burrito bowl" with guacamole, salsa, cheese, asada portobello, grilled corn, warm lemon-herb toasted quinoa, tortilla chips, and seasoned pinto beans.

*Eatsa*

Eatsa's computer system remembers every customer's order. So whenever they return to the restaurant, the system will display their previous orders and recommend new quinoa bowls based on their preferences.

The company says its goal is to "democratize access to nutritious food."



Eatsa

Balsamic Beet

"With our unique technology, we can provide better food, faster, and at an unprecedented price of just \$6.95," [Eatsa's website says](#).

The chain has two locations in San Francisco and Los Angeles and plans to add 10 more restaurants this year, according to [Nation's Restaurant News](#).

While Eatsa is the first restaurant of its kind in operation, the concept of the automated restaurant dates back to the early 1900s.

Like Eatsa, Horn & Hardart Automats — which was founded in 1902 — [featured coin-operated machines that dispensed freshly prepared foods](#). The last Automat in operation closed in 1991.

