## MirChipotle: the decentralized dining

At MirChipotle, we're redefining the dining experience by blending the sustainable and "healthified" Indian cuisine and the blockchain technology. Leveraging Solana's low transaction fees and lightning-fast network, we're not just serving meals; we're serving the future of decentralized physical infrastructure (depin) to your table.

## What is MirChipotle:

Mirchi, an Indian word for Chili, embodies the spice and flavor that define Indian cuisine. Chipotle refers to grilled jalapeño, a staple in Mexican cooking and a famous Mexican fast-casual company. At MirChipotle, we aim to offer innovative and healthified Indian cuisine. We're reimagining the vibrant flavors of India with a healthier twist, crafting both nutritious and delicious dishes that cater to a wide array of dietary preferences without compromising on taste.



### Our Goal:

The Chipotle part of MirChipotle underscores our ambitions to become an international household name for fast-casual dining. Inspired by the global success of Chipotle Mexican Grill, we envision MirChipotle as a fusion brand that marries aromatic, flavored Indian spices with the universal appeal of fast-casual dining. We aim to do that to Chipotle (\$80 billion MC), which Solana is doing to Apple and Ethereum, by 2030.

### **Our Vision:**

We're not just creating meals; we operate on four crucial elements: Indian tastes, healthier food options, blockchain adoption, and global sustainable growth. Join us on this journey as we bring a slice of India to the global level, making MirChipotle a synonym for healthified, swift, and flavorful dining across continents.

• Rewards That Grow With You: For every dish you relish at MirChipotle, we reward you our native tokens worth 10% of your bill. So, your meal becomes a source of crypto-adoption and an investment in your future experiences. Our rewards system is designed to deepen your relationship with the crypto world, making it tangible, one meal at a time.

- Eating is Earning: With Solana's ultra-efficient network, we ensure that your rewards are deposited into your wallet seamlessly and instantly.
- Your Patronage, Our Promise: MirChipotle commits to the prosperity and sustainability of our token's ecosystem. With every quarterly profit, we conduct token burns to reduce supply, aiming to increase the token's value. Your continued patronage not only earns you rewards but also enhances the value of your holdings over time.
- A Feast for the Future: By eating at MirChipotle, you're choosing to become a SOL-mate, an ecosystem that has the potential to outgrow Apple, Google, and similar tech giants through Web3, Defi, Depin, and mobiles. A movement that seeks to bridge the gap between traditional businesses and the crypto economy, fostering wider adoption of cryptocurrencies.
- Sustainability at Its Core: Beyond the blockchain, we're dedicated to sustainability in our kitchens. From locally sourced ingredients to eco-friendly practices, we ensure that your dining experience is not only good for your wallet but good for the planet too.

Join us at MirChipotle, where every bite is a step towards futuristic decentralized dining, crypto adoption, and financial empowerment. Let your culinary journey enrich not just your plate, your health, but also your finances.

#### **Tokenomics:**

- Max Supply: 27 billion.
- Circulating Supply: 2.7 billion.
- Inflation of coins: No. of customers eating. So, if our revenue was \$10 million in the first year, our issuance will be worth \$1 million. If it was \$30 million in a year, the issuance will be worth \$3 million.
- Solana Rewards: Once all the coins have been issued, then customers will be rewarded Solana tokens, purchased from the revenue.
- **Solana Burns:** Every quarter, some portion of profits will be utilized to burn Solana tokens to reward the ecosystem.
- **Team rewards:** 10% supply vested for 2-4 years will be divided among owner 2%, developers 2%, marketing 2%, and future growth 4%.

### Plan of action:

- Legalities: Navigate through securities laws, cryptocurrency regulations, and compliance with food and business licensing.
- **Team building:** Initially it does not require hard-core programming but a well communicated website and a token launch on Solana network will suffice. I have a preliminary list of "friends" who are qualified CS and machine learning experts. I have not yet committed in the beginning phase to keep it low cost, so the project sees sustainable and organic growth.
- **Website:** An important step before the token launch as most of the formal communication will happen through the website.
- Token Launch: Community building will require a lot of effort, expert consultancy, and some marketing, e.g., interactive social media campaigns, partnerships with influencers in the crypto and foodie communities, or exclusive events for token holders.
- **Feasibility Study:** We'll start with a feasibility study at various locations and a pilot program, gathering valuable feedback and operational insights to ensure our model is both effective and scalable.
- Opening the first restaurant: As the first step in the physical infrastructure, it requires careful consideration of geography, target market, budget, legalities, and feasibility study.
- Customer education: Dinners will be guided via technology and dedicated staff as to how to download a wallet to receive their crypto rewards effectively onboarded people to crypto and Solana-ecosystem.
- Ongoing operations and marketing: Manage!
- **Growth:** The next step!
- Technical Specifications: Initially, we focus on building a strong foundation with a well-designed website and a basic token launch on the Solana network. As our project evolves, more sophisticated blockchain functionalities for the issuance of rewards and the execution of token burns will be implemented.
- Crypto payments and DAO: Considering the regulatory requirements of different jurisdictions, crypto payments supporting Solana and our own token will be utilized. Finally, when the project is in its middle phase, DAO functionalities will be slowly but carefully implemented.

# Regards, Mark Lodhi.