

Best New Food and Beverage Concept Quick Serve
Limon Rotisserie
San Francisco International Airport

2019 ACI-NA Excellence in Airport Concessions Awards

Paradies Lagardère
TRAVEL RETAIL

DINING DIVISION



Limon Rotisserie

San Francisco International Airport

Founded by the Castillo brothers Antonio, Eduardo, and Martin in 2002, Limon Rotisserie offers locals and visitors of San Francisco delicious Peruvian cuisine and a modern approach to casual dining. The concept's menu includes Limon's famous rotisserie chicken, 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. All dishes have the option of a variety of uniquely Peruvian sauces, and Limon extends their offerings to vegan and vegetarian choices as well. The menu options not only reflect the street location menu, but the offerings are inspired by it as well.




Ella P.
 Chestnut Hill, New1on,
 MA
 1 friend
 11 reviews
 20 photos

DDDD 113112019

Taking a red eye flight home from work tonight. This salad base with rotisserie chicken from Limon Peruvian Rotisserie in San Francisco airport is quite deliciou s. Got some jalapeflos for a bit of kick so I can stay awake for my connecting flight The lady gave me a whole bunch of chicken since I was one of their last customers Would grab food from here again during a layover! LowCarblifestyle #RoadWarriorFoodie #LifeOfARoadWarrior





As San Francisco is an established "foodie" city with a variety of restaurants and flavors to attract any palette, we sought to offer a unique version of a quick-serve concept to capture the true culinary spirit of the region. We found just that in our partnership with Limon Rotisserie, a Peruvian-cuisine favorite. Paradies Lagardère, through this healthy, fast-casual dining option at SFO, gives travelers the same familiar quality, variety, taste, and atmosphere of a favorite local dining spot, while maintaining the highest levels of quality and service. It also offers visitors to the airport a "taste of the city." The concept caters to a variety of diets and tastes by including vegan, vegetarian, and gluten-free menu options. One of the Castillo brothers' goals is to create an atmosphere reminiscent of life in Perú through their designs and cuisine, and we capture that same passion in this QSR version of the Limon Rotisserie brand.

Placed in the middle of the hub in the food court area in San Francisco International Airport (SFO), Limon really makes a statement with its mix of boldly-designed print, clean modern layout, and eye-catching, diagonal wood paneling. The concept is an exciting, vibrant restaurant that offers marinated free-range chicken slowly cooked in rotisserie ovens that guests can view. The design draws in the passing traveler, tempting them with the beautiful aesthetic and the tempting smells emanating from the roasting chicken on display. Limon ultimately presents travelers with a local and authentic dining experience without setting foot outside the airport.





LIMON PERUVIAN ROTISSERIE

Plates	Appetizers
Rotisserie Chicken Quarzo White Cauphan Cream	Empanadas (3) Polli Papas
Sides	Beverages

Plates	Appetizers
Rotisserie Chicken Quarzo White Cauphan Cream	Empanadas (3) Polli Papas
Sides	

Limon Rotisserie NEW

Peruvian cuisine with rotisserie chicken.

Terminal 3 Boarding Area F, food court at entrance to Gates 80 through 90, Post-Security

Concept/Program Square Feet: 835 sq. ft.
Annual Gross Sales: \$1,749,035
Annual Sales per Square Feet: \$2,095

Level 2 Terminal 3

Search Map / Get Directions

Security ▶

Airlines ▶

Reset

Terminals ▶

Lounges ▶

Terminal 1

Dining ▶

Terminal 2

Shopping ▶

Terminal 3

Services ▶

Gates ▶

Ground Transportation ▶

Level ▶

Amenities ▶

