

July Issue

A photograph of two male chefs in a professional kitchen. The chef in the foreground is wearing a white chef's coat and a black apron, smiling at the camera. The chef in the background is wearing a black chef's coat and a black cap, looking towards the camera. Large flames are visible in the background, suggesting a high-heat cooking environment. The image is framed by a large teal circle.

MegaMealZO Magazine

Inside: Exclusive offers!

The background of the entire image is a light blue wooden surface with vertical planks. Three triangular slices of watermelon, each with a wooden stick inserted into its base, are arranged in a loose triangle. The watermelon is bright red with visible black seeds and a thin green rind. The lighting is bright, casting soft shadows of the watermelon slices onto the wooden planks.

THINGS ARE HEATING UP!

Summer 2025 Food Trends

Are you looking for fresh ideas to grab a new audiences attention over the summer months? Want to get that boost in social media attention to put your business on the map? From international delights to interesting new flavours, trends can make a big difference in your bottom line this summer, if utilised correctly. Here are 3 ideas to kick off the hottest months of the year!



HYPER-REGIONAL BBQ AND GRILLING

From South African braai to Japanese Yakitori, grilled meat consumption grown by up to **40%**. For businesses with an active grill already, this could be a massively beneficial experiment this summer.

ICE CREAM INNOVATIONS

For those in the dessert sector of food service, unusual flavours such as Miso Caramel have **7/10** aged 18-35 wanting to try them this summer.



MEDITERRANEAN EATS

"Blue Zone" diets have risen from **13%** annually to **45%** in the UK, pushing dishes that highlight fresh vegetables, seafood and grains such as Mezza platters.

CHILLI CRISP EVERYTHING

No matter where you look, Chilli crisp has gone from outlier to the mainstay. With only a 10% market share from last half a decade, this flavour has shot up to **63%!**



TIME TO EXPERIMENT

These four are just the tip of the iceberg, but depending on your cuisine can do wonders! Give them a go and see how much your business can benefit!



Sidhu's

FROM MEALZO TO MICHELIN STAR DREAMS

A culinary journey from Punjab to Perth, Sidhu's is a multi-award winning Indian restaurant, owned and run by it's similarly award winning head chef Satinder Sidhu. Growing to new heights after opening in 2023, let's find out from Satinder himself why he remain Mealzo exclusive to this day!

WHY HAVE YOU STAYED EXCLUSIVE TO MEALZO?

Before opening the restaurant, I tried many of the online platforms and their EPOS systems, but Mealzo was the best value for money, the customer service is very good, and looks after us! I also have another business Dizato with Mealzo, that serves the best quality dessert food in Perth. After being a big success in Sidhu's, it made sense to have have Mealzo in Dizato as well.





HOW WOULD YOU RATE THE MEALZO PRODUCTS YOU USE?

We use an EPOS in both shops, and it handles the differences between the businesses brilliantly. They're easy to use, very good value for money, and effective. We also have a custom website provided by Mealzo. It's very versatile, and its landing page directs customers to both Sidhu's and Dizato. I know for certain it helps grow both of my businesses, and pushes my brand!



YOU'VE WON QUITE A FEW AWARDS, CAN YOU TALK ABOUT THEM?

Within 3 months of opening, we won New Restaurant of the Year from the Scottish Curry Awards, as well as the Chef of the Year award both the last two years. In total we've won more than a dozen awards so far from the Spice Awards to the Scottish Curry Awards. We are also working hard to make our restaurant the first Michelin star Indian restaurant in Scotland!

"WE'RE CASHLESS"

Is it the right time to go completely cash-free?

Since the dawn of contactless payments, more and more takeaways, restaurants and cafés have dared to new direction for their transactions - getting rid of cash payments entirely. With as much as a 30% increase making this big change, is it right for you?



✓ **Mobile Wallets:** Approximately 54% of UK adults used mobile contactless payments (e.g., Apple Pay, Google Pay) at least once a month in 2025, up from 30% in 2022.

✓ **Restaurant Spending:** While overall restaurant spending declined by 6.7% in 2023 due to cost-of-living pressures, contactless spending in restaurants decreased by only 2.9%, indicating a consumer preference for quick and convenient payment methods.

✓ **NFC/QR Code Payments:** Among diners aged 18–34, 15% prefer ordering and paying via QR codes and NFC technology.



✓ **Digital Exclusion:**

Certain demographics, including older adults may face challenges with digital payments. While nationally **46%** of urban customers use card, rural communities remain at **22%** also.

✓ **Legal and Ethical Debates:**

Campaigners argue that refusing cash payments can marginalise vulnerable groups. **71%** of UK adults support a legal requirement for businesses to accept cash.

✓ **System Outages:**

Wifi and electricity **outages** which disrupt electronic payments, underscore the importance of maintaining cash as a backup payment method.

FINAL THOUGHTS

It's important to strike a balance between innovation and comfort. Going cashless can be tempting, but it's vital to be aware of all your customers' needs, and to match that.