# Fast‑casual atis ramps up London push with three autumn openings and launch offers



atis, the fast‑growing, health‑focused restaurant group, has announced a further London push with three new sites due to open this autumn, beginning with atis Southbank on 26 August 2025. According to the company announcement, the Southbank launch will be marked with promotional offers: the first 100 customers will receive a free bowl or plate and there will be 50% off bowls and plates between 11am and 3pm from 26–31 August (terms and conditions apply). The openings in Kings Cross and North Audley Street are scheduled for September, and the business says the trio will take its London estate to 15 sites by the end of the summer.

The brand presents itself as a flavour‑first, community‑centred operator that specialises in build‑your‑own bowls, protein plates and plant‑forward dishes designed for quick lunch, grab‑and‑go and casual dinner occasions. According to its website, atis began in Shoreditch in 2019 and has leaned hard on design‑led spaces and seasonal menus as it scales across central London. The Southbank site — described in promotional material as “moments from the Thames” — has been positioned by the company as an ideal riverside outlet for commuters, tourists and local office workers.

Co‑founder Eleanor Warder framed the expansion as a key moment for the business. Speaking to Hospitality & Catering News, she said: “This summer marks a big milestone for us… Southbank is the next step in bringing this to Londoners, and it kicks off a fast‑paced wave of new openings this autumn.” The company claims the roll‑out will cement its position as one of the capital’s fastest‑growing food brands; past reporting shows the move is part of a steady acceleration that included a flagship Covent Garden opening earlier in 2025.

That Covent Garden launch was presented as a strategic milestone for atis: industry coverage reported the site opened in March 2025 as the group’s tenth London restaurant and included a site‑exclusive bowl and short‑term opening discounts. Those precedents — exclusive menu items and temporary discounts at new stores — mirror the promotional approach planned for Southbank and suggest a repeatable playbook as atis expands its footprint.

Across its menu, atis emphasises customer choice and variety. The company’s menu page outlines a system in which diners choose two bases, up to four core ingredients, optional cold premiums and hot proteins, then finish with dressings and crunchy toppings. Protein options listed by the brand include items such as blackened chicken, garlic‑butter steak and miso orange salmon alongside vegan proteins like maple‑ginger tofu and tempeh; seasonal specials and add‑ons are also highlighted. The official site also promotes multiple fulfilment channels — delivery, click‑and‑collect and in‑store kiosks — reflecting a hybrid model common in fast‑casual chains.

Beyond the shopfront roll‑out, atis has moved into new commercial channels this year. In June 2025 the company launched a dedicated catering arm to serve group orders and events across central London, offering chicken and vegetarian feasts and build‑your‑own options for larger gatherings. That diversification follows the pattern of rapid site growth seen since 2019 and aims to broaden revenue beyond walk‑in trade.

The upshot for competitors and landlords is a brand that is attempting to convert fast‑casual momentum into a fuller urban network and a multi‑channel business. Industry coverage earlier in 2025 noted atis’s intent to scale in core central London neighbourhoods and to test exclusive menu items and opening promotions as part of its expansion playbook. While the company frames the programme as proof of rising consumer appetite for healthier, flavour‑led fast food, independent observers will be watching whether the model sustains margin and footfall across a larger estate.

Practical details: atis Southbank is scheduled to open on 26 August 2025; the brand’s announcement sets out the launch offers and encourages customers to check local terms and the company’s channels for the latest opening times, loyalty sign‑ups and delivery options.

### 📌 Reference Map:

## Reference Map:

* Paragraph 1 – [[1]](https://www.hospitalityandcateringnews.com/2025/08/atis-set-to-hit-15-london-locations-with-major-autumn-expansion/), [[2]](https://www.hospitalityandcateringnews.com/2025/08/atis-set-to-hit-15-london-locations-with-major-autumn-expansion/)
* Paragraph 2 – [[3]](https://atisfood.com/), [[1]](https://www.hospitalityandcateringnews.com/2025/08/atis-set-to-hit-15-london-locations-with-major-autumn-expansion/)
* Paragraph 3 – [[1]](https://www.hospitalityandcateringnews.com/2025/08/atis-set-to-hit-15-london-locations-with-major-autumn-expansion/), [[2]](https://www.hospitalityandcateringnews.com/2025/08/atis-set-to-hit-15-london-locations-with-major-autumn-expansion/)
* Paragraph 4 – [[5]](https://www.restaurantonline.co.uk/Article/2025/02/21/london-based-salad-bowl-brand-atis-plots-further-expansion-as-prepares-to-open-10th-site-in-covent-garden/), [[6]](https://www.foodserviceequipmentjournal.com/atis-to-open-flagship-covent-garden-site/)
* Paragraph 5 – [[6]](https://www.foodserviceequipmentjournal.com/atis-to-open-flagship-covent-garden-site/), [[4]](https://atisfood.com/menu/), [[3]](https://atisfood.com/)
* Paragraph 6 – [[7]](https://www.thecaterer.com/all-content/salad-bar-chain-atis-launches-dedicated-catering-arm), [[5]](https://www.restaurantonline.co.uk/Article/2025/02/21/london-based-salad-bowl-brand-atis-plots-further-expansion-as-prepares-to-open-10th-site-in-covent-garden/), [[6]](https://www.foodserviceequipmentjournal.com/atis-to-open-flagship-covent-garden-site/)
* Paragraph 7 – [[1]](https://www.hospitalityandcateringnews.com/2025/08/atis-set-to-hit-15-london-locations-with-major-autumn-expansion/), [[3]](https://atisfood.com/)

Source: [Noah Wire Services](https://www.noahwire.com)

## Bibliography

1. <https://www.hospitalityandcateringnews.com/2025/08/atis-set-to-hit-15-london-locations-with-major-autumn-expansion/> - Please view link - unable to able to access data
2. <https://www.hospitalityandcateringnews.com/2025/08/atis-set-to-hit-15-london-locations-with-major-autumn-expansion/> - Hospitality & Catering News reports that atis, a fast-growing health‑focused restaurant brand, will open three new London sites this autumn, starting with atis Southbank on 26 August 2025. The article states promotional offers for the launch: the first 100 customers will receive a free bowl or plate and there will be 50% off bowls and plates between 11am and 3pm from 26–31 August. It notes follow-up openings at Kings Cross and North Audley Street in September, and that the expansion will bring atis to 15 London locations by the end of summer. Co‑founder Eleanor Warder is quoted on the milestone.
3. <https://atisfood.com/> - atis’s official website presents the brand as a London‑born, flavour‑first restaurant group offering build‑your‑own bowls, protein plates and plant‑forward dishes. The site highlights the company’s design‑led spaces, community focus and commitment to real ingredients, and features a locations page showing multiple London outlets. It promotes ordering options including delivery and click‑and‑collect, and invites visitors to join a newsletter and loyalty scheme. The homepage emphasises atis’s rapid expansion since launching in 2019, seasonal menus and catering services, positioning the business as a growing, health‑focused fast casual operator aiming to scale within the capital and beyond. It also lists press coverage elsewhere.
4. <https://atisfood.com/menu/> - The atis menu page details the brand’s build‑your‑own bowls, power pots and chef‑curated plates, listing bases, ingredients, proteins, dressings and seasonal additions. It explains how customers select two bases, up to four core ingredients, optional cold premiums and hot proteins, plus dressings and crunchy toppings, demonstrating the customisable, health‑led concept. The menu highlights plant‑forward and protein options such as blackened chicken, garlic butter steak and miso orange salmon, alongside vegan choices like maple ginger tofu and tempeh. Seasonal specials and add‑ons reinforce atis’s focus on flavour, variety and flexibility for lunch, dinner or grab‑and‑go meals across London throughout central London.
5. <https://www.restaurantonline.co.uk/Article/2025/02/21/london-based-salad-bowl-brand-atis-plots-further-expansion-as-prepares-to-open-10th-site-in-covent-garden/> - Restaurant Online covers atis’s expansion, reporting the brand will open a Covent Garden flagship in March 2025, taking its estate into double figures with the tenth London site. The piece quotes co‑founder Eleanor Warder on the significance of the opening and notes atis’s origins in Shoreditch in 2019. It describes the Covent Garden menu, a special 'Covent Garden Goddess' bowl exclusive to the site, and mentions delivery, click‑and‑collect and kiosk services. The article situates atis within wider growth, referencing multiple 2024 openings and describing the company’s ambition to continue expanding its portfolio across central London and building a catering offering.
6. <https://www.foodserviceequipmentjournal.com/atis-to-open-flagship-covent-garden-site/> - Foodservice Equipment Journal reports atis will open a flagship store in Covent Garden on 14 March 2025, marking the brand’s tenth London location and first opening of 2025. The article highlights atis’s signature build‑your‑own bowls, protein plates and plant‑forward dishes, and notes the Covent Garden exclusive ‘Covent Garden Goddess’ bowl and a 50% opening discount for the first five days. It quotes co‑founder Eleanor Warder on the importance of the new site and describes the store’s design collaboration and services such as Deliveroo delivery, click‑and‑collect and kiosks, framing the opening within wider expansion plans and hints at further London roll‑out.
7. <https://www.thecaterer.com/all-content/salad-bar-chain-atis-launches-dedicated-catering-arm> - The Caterer reports atis launched a dedicated catering arm, Atis Catering Feasts, in June 2025 to serve group orders and events across central London. The piece states the brand had opened ten London restaurants since 2019 and planned further sites, including a Battersea outlet on 30 June. It details catering menus offering chicken and vegetarian feasts, build‑your‑own options, and exclusive catering dishes, plus introductory discounts. Co‑founder Eleanor Warder is quoted describing catering as a natural next step. The coverage places atis within a competitive healthy‑fast‑casual market and highlights the company’s fast expansion and diversification of channels and growing London footprint.