

2007 GoGreen Business Awards



CATEGORY: Waste Reduction/Small Business

OLEANA RESTAURANT

134 Hampshire Street

ACCOMPLISHMENTS

- *Oleana has an aggressive recycling program and was an early and eager recruit for the City's business composting program. Oleana has educated other restaurants through the Inman Square Business Association and encourages others to participate.*
- *On a weekly basis, Oleana diverts 400-800 pounds of food scraps and waxed cardboard for composting. At that rate, they could divert up to 20 tons of organics a year. Composting saves Oleana money and helps reduce greenhouse gas emissions.*
- *Oleana has taken a sustainable approach as a restaurateur by purchasing produce from a local Sudbury farm.*

ABOUT OLEANA

Oleana's interesting cuisine changes seasonally, centering on Arabic-influenced Mediterranean foods with a Turkish leaning. The dishes are layered with flavor and unusual spice combinations. Pressed coffees and homemade ice creams set this neighborhood restaurant apart. In cold weather, the wood stove, set in a stone hearth, is roaring. In warm weather, the garden blooms and buzzes with outdoor dining. A wine list from around the world focuses on small producers. There is a good selection of ports, sangria, champagnes, and beer.



For more information, contact Ana Sortun, chef and owner, at (617) 661.0505, ana@oleanarestaurant.com

ABOUT THE GOGREEN AWARD

The City of Cambridge annually recognizes local businesses and organizations for outstanding practices in transportation, waste reduction and recycling, and energy. The awardees make significant contributions to reducing the greenhouse gas emissions that cause global warming and to meeting the Cambridge Climate Protection Plan goal of reducing those emissions by 20 percent below 1990 levels by 2010.