

Business

# Açaí Berry Bowls Come to Lafayette

By A.K. Carroll



Owner Shachar Gilad with operations manager Gabi Lazar stand outside Vitality Bowls in Lafayette. Photos A.K. Carroll

It all started with one bitter little berry. Actually, with 200 bitter little berries that together form the base of an açai berry bowl – one of the latest trends in health food and the premier product of Vitality Bowls, a San Ramon-based chain of superfood cafés that will open over 30 new stores by the end of the year. Native to Central and South America, the açai (ah-sigh-EE) berry really packs a punch, promising the benefits of weight loss, immunity, anti-aging, anti-inflammation and antioxidants to

regular consumers. “One taste and I was hooked,” said Shachar Gilad, owner of the Lafayette location that opened May 22. He isn’t alone. Many East Bay residents have already jumped on the açai berry bandwagon. “This is a chance for me to bring all of this goodness to the local community.” Vitality Bowls was founded in 2011 by Gilad’s brother and sister-in-law, Roy and Tara Gilad. With a background in organic farming and athletics, the couple had always been

health-conscious. After discovering the benefits of the açai, they were compelled to share it with a broader community. They found a connection in Brazil from which they source actual açai berry pulp, which is more potent but much less common than the concentrate you might find in juice drinks and powdered supplements. The Gilads spent long months perfecting healthy all-natural recipes (no ice, sweeteners or powders to be found) and set out to pioneer the concept of the superfood café.

“We wanted to bring more healthy food to the area,” said Roy Gilad. “Something safe and healthy and affordable.” When he uses the word “safe,” he is referring to Vitality’s commitment to work around food allergies. As the parents of a child with severe allergies, this was an important part of Roy and Tara’s business plan.

Vitality Bowls isn’t just a snack option; it’s a way of life.

“It’s the future of food,” said Roy Gilad. “When you know what you’re putting in your system it changes the way you think and feel about eating.”

Shachar Gilad agrees. A pilot who has been involved in athletics his whole life, he has always been health-conscious and immediately saw the benefit that Vitality’s products offer. “We have the opportunity to bring this to the youth community, young adults, and, of course, the older people as well,” he said. Vitality Bowl’s San Ramon and Walnut Creek locations have seen a large number of teens and students pass through their doors. He expects the same will be true in Lafayette. “I wish we’d had this stuff when I was growing up,” he said with a laugh.

The 14 açai bowls (which include two breakfast and two dessert bowls) range in composition from the banana, strawberry, açai and flax base of the original Vitality Bowl to the broccoli, spinach, guarana and kiwi found in the Power Bowl. Toppings include organic granola, goji berries, bee pollen, honey, almonds and coconut shavings. The recipes have been carefully developed and tested, but Shachar Gilad assures that the staff can accommodate for any personal preferences.

“Our employees have been really well-educated,” said Gabi Lazar, operations manager of the Lafayette store. “They’ve been trained to help you understand the product and make the best choice.”

In addition to berry bowls and all-natural smoothies, Vitality Bowls’ menu also includes homemade soups, salads, paninis and a juice bar.

“We never cut corners on our

products,” Roy Gilad assured. “We’ve built a good relationship with our suppliers and are building more with our community.”

“The community is craving this sort of food,” added Shachar Gilad, who grew up in the East Bay and has lived here most of his life. “I’m excited to be offering this in Lafayette. The people here really seem to want this kind of thing.”

Vitality Bowls is open from 8 a.m. to 8 p.m., giving a 12-hour window in which to take your mind and body through the Vitality experience.

**Vitality Bowls**  
3454 Mt. Diablo Boulevard,  
Suite A-1, Lafayette  
(925) 310-4358  
vitalitybowls.com

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## Favorite Bowls

**Shachar: The Dragon Bowl**—a base of pitaya, mango juice, coconut milk, bananas, pineapple, raspberries and immunity boost topped with strawberries, kiwi, almonds, goji berries, bee pollen and honey.

**Gabi: The Energy Bowl**—a base of açai, almond milk, guarana, bananas, strawberries and flax seed topped with organic granola, bananas, strawberries, goji berries, bee pollen and honey.

**Roy and Tara: Warrior Bowl**—a base of açai, almond milk, bananas, blueberries, raspberries, flax seed, broccoli and vitamin boost topped with organic granola, bananas, strawberries, almonds, goji berries and honey.

**Amanda: Detox Bowl**—a base of açai, almond milk, flax seed, kale, spirulina, bananas and strawberries, topped with bananas, blueberries, almonds, goji berries and honey.



The Detox Bowl

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## business briefs

**Divine Consign**  
1014 B Oak Hill Rd, Lafayette  
(925) 298-5125 - www.facebook.com/divineconsignshop



Joy Distacio at Divine Consign Photo Rob Lucacher

Joy Distacio recently opened her first consignment store, Divine Consign. “I am a realtor trying to retire from real estate,” explains the new owner with a smile. “I volunteered at a consignment store and loved to do it. I decided I wanted to start one of my own.” It took Distacio over a year to find the perfect location. “I wanted a place where I could choose my own hours and where I could take my little dog,” she says. When she found the spot next to popular Millie’s Kitchen on Oak Hill Road that included a garden, the Moraga native knew that was the place for her. Since opening in March, business has been booming. “It’s way better than expected,” she says. “Every day people come in and bring me interesting things.” She says that she has something for everyone in the store, from \$1 items to a \$15,000 18th century German dresser. “In the store, I sell vintage clothing and jewelry, furniture, decorative objects and table ware,” she says, “and in the garden I have backyard arrangements.” Distacio also features original art pieces. Since she’s next to Millie’s, a popular brunch site, she decided to open on Sunday. The store is closed Mondays and Tuesdays. “Everybody has a great time coming here,” she says.

**Orinda Safeway Gets a New Manager**  
Safeway Inc. has promoted Jaelyn Soares to manager of its store at 2 Camino Sobrante in Orinda. “We’re very proud and honored to help professionals like Jaelyn grow and succeed in their Safeway careers,” said Tom Schwilke, Northern California Division President. Soares has risen through the Safeway ranks as courtesy clerk, food clerk to as-

sistant store manager and relief store manager and enjoys seeing employees with potential move into higher positions.

**Santos Named Employee of the Month**



From left: Kevin Reneau, Erwin Santos, Purima Kalra and Roger Gregory Photo provided

Erwin Santos, a popular personal banker at Wells Fargo Bank, has been named the Moraga Employee of the Month for May. Santos has been in banking for the past two decades and has served as a financial adviser and personal banker for the past six years at the Moraga Wells Fargo. He started the bank’s “Bow Tie Friday” employee program, which has become popular with the customers. The Moraga Rotary and Chamber of Commerce will award Santos a gift card to Safeway as well as a gift card to the Peninni’s in Moraga at an upcoming Moraga Rotary lunch in June.

**News from the Three Chambers of Commerce**

**Lafayette**

Rock the Plaza will feature The 925 Band at 6:30 p.m. Friday, June 5 at the Plaza Park and on Friday June 12 featuring The Megatones.

Entrepreneur’s Club at 8:30 a.m. Thursday, June 18 at Merrill Gardens, 1010 Second Street.

June Mixer at Bonehead’s Texas BBQ starting at 5:30 p.m. Wednesday, June 24, at 3422 Mt. Diablo Blvd.

**Moraga**

Chamber mixer starting at 5:30 p.m. Tuesday, June 23 in the lobby of the Moraga Executive Plaza located at 346 Rheem Blvd., Moraga. Non-members interested in joining the Chamber are welcome.

**Orinda**

Breakfast mixer at 8:30 a.m. Tuesday, June 23 at Shelby’s, 2 Orinda Theatre Square.

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