

CAPYBARA RESTAURANT

UX / UI design
Development
Guide



Prototype

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Restaurant Name & URL

Name: Capybara Restaurant

URL: www.capybararestaurant.eu

Food & Drink

Capybara Restaurant offers warm, plant-based comfort meals inspired by slow living and South American flavors.

Menu highlights include:

- Signature Dishes:

- CapyBowl — quinoa, roasted vegetables, avocado, and chimichurri sauce
- Plantain Stew — sweet plantains in coconut-tomato sauce with black beans
- Chill Platter — shared platter with arepas, grilled tofu, and guacamole

- Signature Drinks:

- Herbal Mate Latte — traditional South American tea with oat milk
- Coconut-Cacao Elixir — a warm adaptogenic drink with raw cacao and ashwagandha
- Chia-Mango Refresher — sparkling drink with chia seeds and mango puree

Customers can customize bowls and drinks using a 'Build Your Combo' option on the website.

Location

Country: Latvia

City: Riga, Jurmala

Neighborhood: Artistic district near the city center with high foot traffic and cultural events

Main Target Audience

Capybara Restaurant focuses on:

Young professionals and college students (ages 20–35), including creatives, digital nomads, and wellness-conscious foodies looking for original dishes and cozy atmosphere.

Cost

Moderate: Average main dishes cost €8–15, signature drinks €3–6. Special lunch offers and weekend brunch menus available.





Restaurant Concept Summary

Capybara Restaurant is a cozy, slow-living inspired plant-based restaurant. Fusing South American roots with modern wellness trends, it's a place to recharge, connect and enjoy signature bowls and elixirs. Come hungry, leave relaxed.

Target Audience Overview

Roles:

- 1.Freelancers & Remote Workers
- 2.Creative College Students

Demographics:

- Gender: All genders
- Age: 20–45
- Education: University students or graduates
- Occupation: Creative professionals, students, digital freelancers
- Income: Middle income
- Location: Urban, close to cultural centers

Psychographics:

- Personality: Calm, introspective, creative
- Values: Sustainability, health, work-life balance
- Interests: Art, plant-based cooking, slow travel
- Lifestyle: Mindful living, eco-conscious consumption
- Attitudes: Prefers authentic and ethical businesses

User Needs

- Check if the restaurant delivers to their area
- Order customized meals online
- Find detailed information about ingredients and allergens
- Save favorite combos for future orders
- Read reviews and ratings from similar customers

Client Needs

- Sell plant-based meals through a user-friendly interface
- Enable order customization for combo meals
- Highlight signature dishes and drinks
- Showcase customer reviews and loyalty system
- Track orders and customer preferences

PERSONS



Person 1

Name: Laura S. (24)

Slogan: 'Eat slow, think big.'

Laura is a design student who works part-time as a barista. She's passionate about sustainability, slow food culture and creative inspiration.

Capybara Restaurant is her go-to place to read, sketch ideas and enjoy vegan bowls with matcha drinks.



Person 2

Name: Diego M. (42)

Slogan: 'Balance is the new success.'

Diego is a freelance UX designer who splits his time between coworking spaces and coffee shops. He values plant-based food, quiet environments and ethical brands.

He visits Capybara to reset between projects, enjoying the signature CapyBowl and coconut elixir.



Person 3

Name: Elina T. (29)

Slogan: 'Mindful meals, mindful life.'

Elina is a yoga instructor and lifestyle coach who leads wellness retreats around the Baltics. She promotes mindful eating and prefers local, plant-based cuisine.

Capybara's relaxing vibe, transparency in ingredients and customizable meals make it her favorite urban spot.

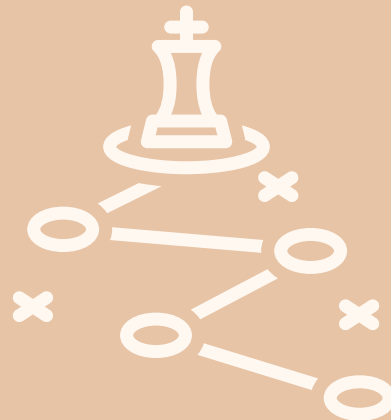
STRATEGY

User Needs

- Find out if the restaurant delivers to their area
- Order food online, with delivery or pickup options
- Check if the restaurant is currently open
- Customize meals or build their own bowl using ingredients
- Quickly browse signature dishes and drinks with appealing visuals
- Have a smooth experience on mobile devices
- Read customer reviews and detailed ingredient info
- Follow the order status after it has been placed

Client Needs

- Sell plant-based meals through a clean and intuitive interface
- Offer a flexible “Build Your Combo” customization system
- Highlight the brand story and signature products
- Promote customer loyalty through reviews and repeat orders
- Capture user preferences for targeted marketing
- Strengthen the restaurant’s identity as a wellness-focused, ethical business



OUTLINE OF SCOPE

Content Requirements

Content (text, images, video) that the user will need.

The user will be looking for:

- Opening hours
- Delivery area: within Riga city, especially artistic/cultural districts
- Delivery time: e.g., “within 45 minutes in central Riga”
- Digital food & drink menu
- High-quality images of signature dishes and drinks
- Restaurant story and concept (about slow-living, South American fusion)
- Profiles of key personas (e.g., Laura, Diego, Elina)
- Testimonials from happy customers
- Contact & location
- FAQ:
 - Are your dishes 100% plant-based?
 - Do you use organic ingredients?
 - Can I customize my bowl?
 - What allergens are in the dishes?
 - How do I join the loyalty program?

Functionality Requirements

Systems that will allow the user accomplish tasks.

The user will be able to:

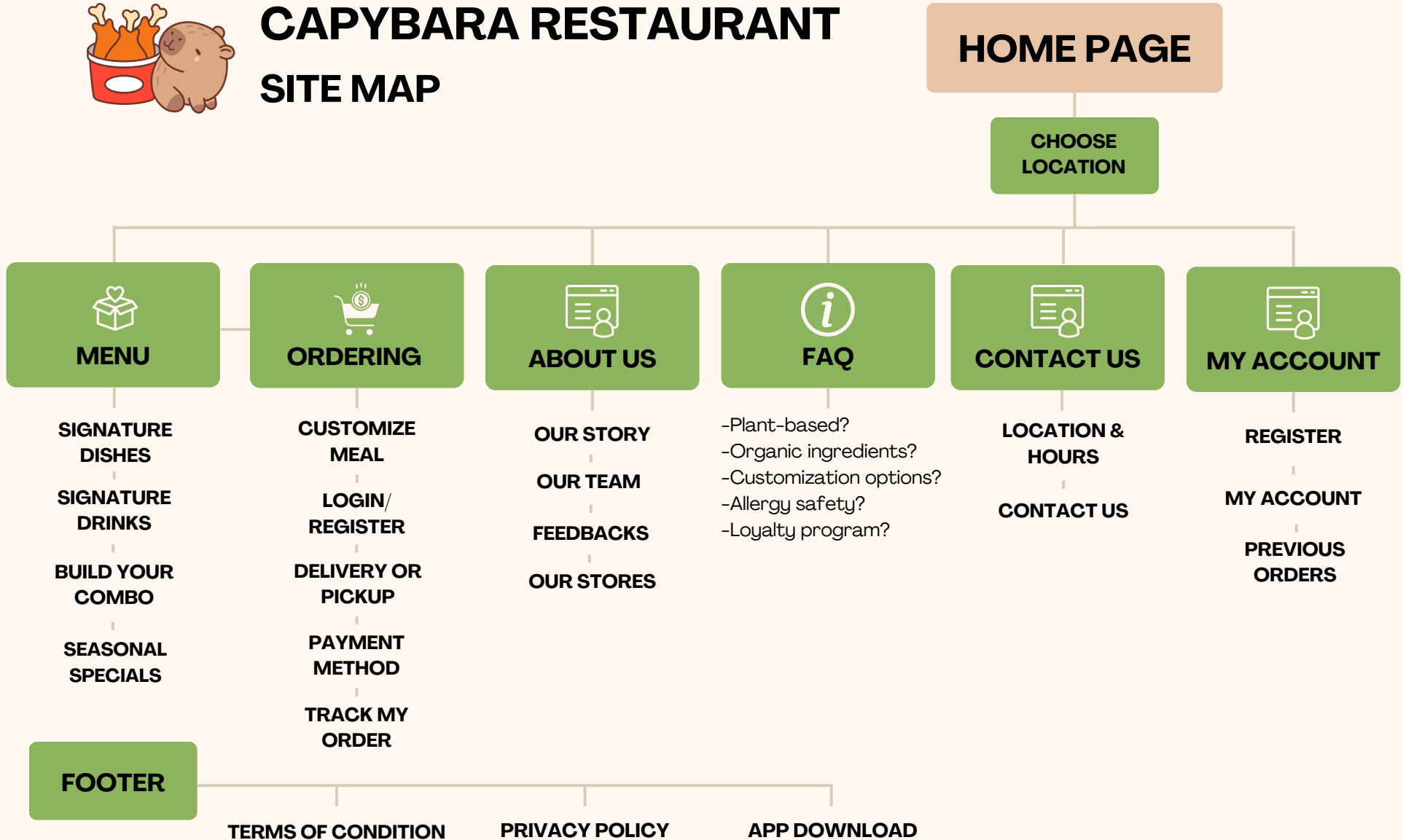
- Choose from list of signature combos (e.g., CapyBowl, Plantain Stew)
- Customize their own bowl:
 - Base (e.g., quinoa, rice)
 - Protein (e.g., tofu, beans)
 - Sauce (e.g., chimichurri)
 - Add-ons (e.g., avocado, roasted veggies)
- Add favorites to user profile
- Place an order online and select delivery or pickup
- Check real-time order status
- Filter menu by dietary preference or allergens
- Log in to save past orders and preferences
- Read reviews and ratings
- Switch between English/Latvian/Russian languages





CAPYBARA RESTAURANT

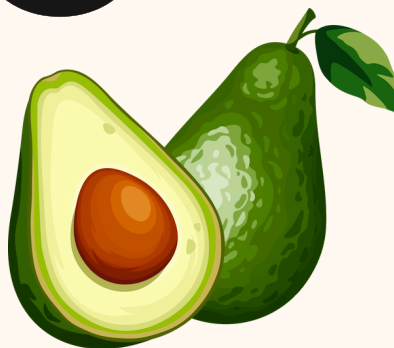
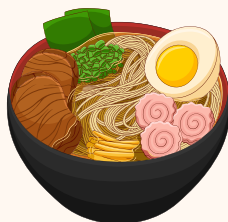
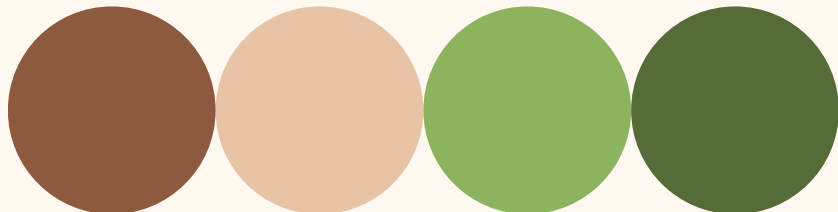
SITE MAP



CAPYBARA RESTAURANT

MOODBOARD

TYPEFASE



ORDERING PROCESS
Wireframes
DESKTOP LAYOUT

BEST DEAL

SPECIAL OFFER

TOP SELLERS

YOUR TOWN

RIGA



MENU

RE-ORDER

RANDOM



SIGNATURE
DISHES

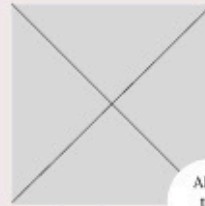
SIGNATURE
DRINKS

BUILD YOUR
COMBO

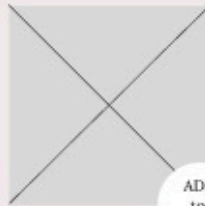
SEASONAL
SPECIALS

SIGNATURE
DISHESSIGNATURE
DRINKSBUILD YOUR
CONDOSEASONAL
SPECIALS

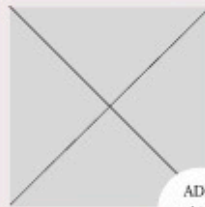
STARTERS & SALADS

Riverbank
CrunchADD
to
cardGreen Lagoon
SaladADD
to
card

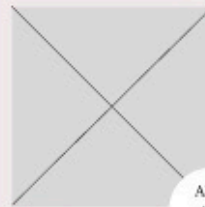
MAIN DISHES



CapyBOWL

ADD
to
cardCapybara Siesta
StewADD
to
card

Grill by the River

ADD
to
cardCapybarbecue
PlatterADD
to
card

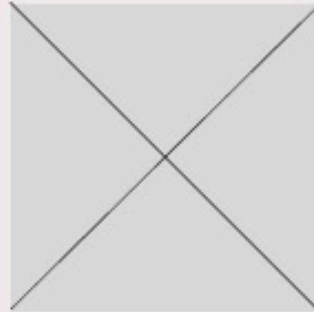
DESSERTS



ADD



ADD

SIGNATURE
DISHESSIGNATURE
DRINKSBUILD YOUR
COMBOSEASONAL
SPECIALSRiverbank
Crunch

Edamame, roasted chickpeas, red cabbage,
fresh herbs, lemon-zest dressing
A light, protein-packed starter with a satisfying
crunch.

15\$

-

1

+



ADD TO ORDER

SIGNATURE
DISHESSIGNATURE
DRINKSBUILD YOUR
COMBOSEASONAL
SPECIALSRiverbank
Crunch

Edamame, roasted chickpeas, red cabbage,
fresh herbs, lemon-zest dressing
A light, protein-packed starter with a satisfying

"Yum! That dish is now in your bag."
Hungry for more or ready to dig in?

ADD MORE

LET'S CHECKOUT

[CONFIRMATION](#) → [DELIVERY](#) → [PAYMENT](#) → [SUCESS](#)

ORDER CONFIRMATION

	Riverbank Crunch	-	1	+	15\$
	Riverbank Crunch	-	2	+	15\$
	Riverbank Crunch	-	1	+	15\$

TOTAL 45\$

[CONFIRM](#)

or

[LOG IN](#)

[CONFIRMATION](#)[DELIVERY](#)[PAYMENT](#)[SUCESS](#)

DELIVERY INFORMATION

[CONTINUE](#)

or Pick up from store

[CONTINUE](#)

CONFIRMATION



DELIVERY



PAYMENT



SUCCESS

PAYMENT

Your order

Riverbank
Crunch

-

1

+

15\$

Riverbank
Crunch

-

2

+

15\$

Riverbank
Crunch

-

1

+

15\$

TOTAL 45\$

Card details

Name on card

Card number

Expiry date

CVV

PAY NOW

CONFIRMATION →

DELIVERY →

PAYMENT →

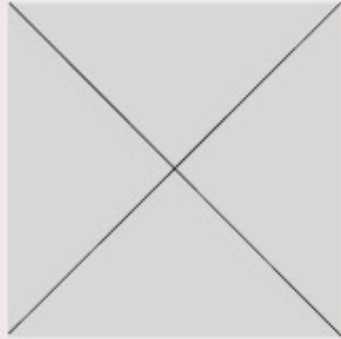
SUCCESS

SUCCESS

Thnak you for your order!
Follow the delivery

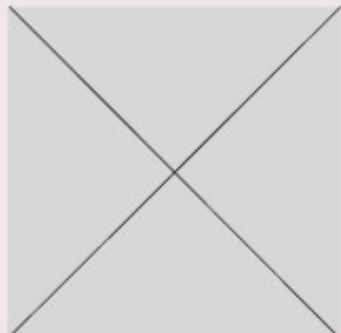
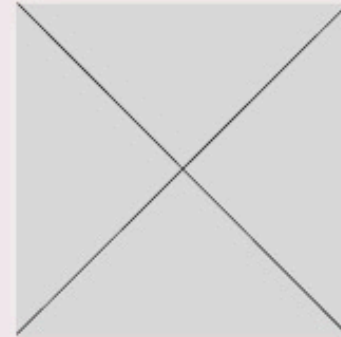
ABOUT US
Wireframes
DESKTOP LAYOUT

ABOUT US



Welcome to Kapibara Restaurant — where good food meets good mood. Inspired by the world's most chill animal, the capybara, our space is all about slowing down, enjoying the moment, and sharing great meals with even greater people.

Whether you're craving comfort classics or bold new flavors, our menu is crafted with love, curiosity, and a hint of playfulness. Every dish tells a story — rooted in fresh ingredients, thoughtful combinations, and a touch of surprise.



At Kapibara, you're not just a guest. You're part of the family. So pull up a chair, take a breath, and let the good times (and good bites) roll.

Kapibara Restaurant —
Simple. Honest. Delicious.

ORDERING PROCESS
Wireframes
MOBILE LAYOUT

BEST DEAL

SPECIAL
OFFER

TOP
SELLERS

YOUR TOWN RIGA

MENU

RE-ORDER

RANDOM

BEST DEAL

SPECIAL
OFFER

TOP
SELLERS

YOUR TOWN RIGA

MENU

RE-ORDER

RANDOM

HOME

MENU

ORDER NOW

ABOUT US

FAQ

CONTACT US

MY ACCOUNT

SIGNATURE
DISHES

SIGNATURE
DRINKS

BUILD YOUR
COMBO

SEASON
SPECIALS

**THANK YOU FOR VIEWING THIS
PROJECT!**



Prototype

You can discover more of my work and
ongoing projects at:
www.juliaworks.online