

# MASLOW'S

## Maslow's Kensington Introduces New Wellbeing-Led Café Oria

*An all-day café concept rooted in whole foods and purposeful nutrition, designed for the modern working day*



*CGI's found [here](#)*

Credits: Design by Mehrai Design | CGIs by Spectra Studios

**London, 26th January 2026** — Oria, a new wellbeing-led café designed to support energy, focus, and long-term health, will open in spring 2026 at London's newest members' house, [Maslow's Kensington](#). Situated on the ground floor of The Kensington Building, Oria marks a natural evolution for Maslow's, whose members prioritise their wellbeing by carving out an average of one hour each day for activities that support their physical and mental health. The café introduces a purposefully curated nutritional offering, with ingredients and menus designed to seamlessly support the working day, enhancing productivity and energy levels for members with busy schedules.

Designed for flexibility, Oria will operate as an all-day café integrated into the House programming and daily operations. Open from breakfast through to late afternoon, the café will offer both eat-in, grab-and-go and plated options, tailored to the demands of modern working life. Across the House, member kitchens will also be stocked with complimentary healthy snacks, reinforcing Maslow's commitment to making healthier choices easy and accessible throughout the day.

Central to the concept is Oria's members desk-side dining, allowing members to enjoy nutrition-forward dishes delivered directly to their workspace or enjoyed across the House's shared spaces. By integrating hospitality into the working environment, Oria ensures nourishment is seamless, efficient and entirely in tune with the pace of the day.

Beyond the members' spaces, Oria will also oversee the food and beverage offering across Maslow's Kensington's meeting spaces, open to both members and the public. From working breakfasts and balanced lunches to curated refreshment breaks and mindful cocktails, the offering centres on whole foods and functional nutrition, elevating corporate gatherings and presentations with a considered, wellbeing-led approach.

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Led by Head Chef Talia Attiach, known for her fresh, produce-driven approach to cooking, Oria's menus are developed in collaboration with nutrition experts and Maslow's members Uniquely Health. Flavour-driven dishes are supported by clear, accessible nutritional guidance, empowering members to make intuitive choices that support how they want to feel throughout the day - from sharper focus to lighter lunches and steady afternoon energy.

At the heart of Oria's menu is a flexible, build-your-own bowl concept rooted in seasonal produce and balanced nourishment. Guests begin with a base of Hodmedod grains, cracked bulgur wheat or vibrant greens, layering in proteins such as shredded shawarma chicken, steamed harissa salmon or crisp fava bean falafel. Each bowl is elevated with toppings like miso-maple aubergine and marinated cherry tomatoes, complemented by house ferments and finished with a choice of dressings - delivering depth, colour and personalisation to every plate.

Wellness-led breakfasts centre on whole grains, quality protein and thoughtful indulgence. Highlights include Baked Green Shakshuka, alongside cottage cheese pancakes served with spiced apple, Greek yoghurt and cinnamon crunch. Members can also build their own morning bowl or opt for the Chef's Bowl of the Week - from apple and apricot bircher to coconut chia pudding, topped with seasonal fruits, roasted maple nuts and nut butter drizzles.

The drinks menu champions functional wellbeing, featuring turmeric and beetroot lattes, and coffees enhanced with lion's mane. Oria's house tea infusions are crafted to support digestion and heart health, while cold-pressed juices and immunity shots sit alongside nutrient-forward smoothies, kombucha and kefir water. Later in the day, nature-inspired mindful cocktails offer a balanced approach to social moments.

Head Chef Talia Attiach comments: *"At Oria, we've designed the menu to feel intuitive, nourishing and genuinely enjoyable, without compromising on flavour. Everything is built around unprocessed seasonal produce and superfoods- so members can eat in a way that supports how they work, think and feel throughout everyday."*

# oria

BY MASLOW'S

- ENDS -

For further information, please visit, [www.maslows.com/oria](http://www.maslows.com/oria)  
For membership enquiries, please visit [maslows.com/maslows-kensington](http://maslows.com/maslows-kensington) or email [membership@maslows.com](mailto:membership@maslows.com)

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## **About Maslow's**

Maslow's is a collection of thoughtfully designed members' houses that seamlessly blend work and wellbeing. Inspired by Maslow's theory of human motivation and happiness, these spaces cater to both professional ambition and personal fulfilment, offering private offices, shared workspaces, fitness studios, bespoke meeting rooms, rooftop bars, restaurants, and curated cultural events. Unlike traditional offices or impersonal coworking spaces, Maslow's houses are warm, tactile, and energising – designed for enhanced productivity in a familiar, relaxed setting. With existing locations in London's vibrant Fitzrovia and Soho, Maslow's fosters connection, conversation, and restoration, ensuring members thrive in an environment where time feels well spent.

## **About The Kensington Building**

The Kensington Building was developed by private equity real estate firm AshbyCapital in partnership with Janson Urban and is the first new headquarters office building in Kensington in over 35 years. The building won the 'Refurbished/Recycled Workplace' category at the BCO Awards London 2023. With high levels of natural light, generous proportions and a focus on air quality, the building incorporates 165 ground-floor cycle parking spaces and luxury changing facilities, making active commuting effortless.

The Kensington Building has a BREEAM rating of 'Excellent' and incorporates features such as rooftop photovoltaics, LED lighting and smart controls via a bespoke building app. 100% of the building's electricity comes from renewable sources, and re-purposing the building's existing frame reduced CO2 emissions by around 30% compared to a typical new-build office building. Sustainability was also prioritised during the building's construction, with 100% of demolition and excavation waste diverted from landfill, alongside 99.4% of construction waste.

## **Notes to Editors:**

Annual membership with Maslow's is designed to help members thrive both personally and professionally, with a variety of membership options to suit their individual lifestyle. House membership is priced at £500/month, Resident membership is priced from £1,100/month and Study memberships in premium private offices, pricing on request.

Resident membership = own desk.