



NAYO

NAYO / CONCEPT 03

Madar

Around coffee, we gather.

SPECIALTY CAFE | JEDDAH

140 m² / 2026

A NAYO concept project

nayointeriors.com

The project brief

Around coffee, we gather.

140

m² proposed study area

3 zones + circulation & support

The assumed brief is a coffee and light-pastry cafe in Jeddah, with no hot kitchen in the study scope. A proposed 140 m² covers ordering, the bar, seating, a window corner and support. Arrival, collection and varied seating guide the concept; final capacity needs a site survey.

01

A clear ordering journey

Ordering near arrival and collection farther along the bar help separate waiting guests from those moving toward seating.

02

Seating for different rhythms

Small tables for conversation, perimeter banquettes for groups, and a window counter for shorter solo visits.

03

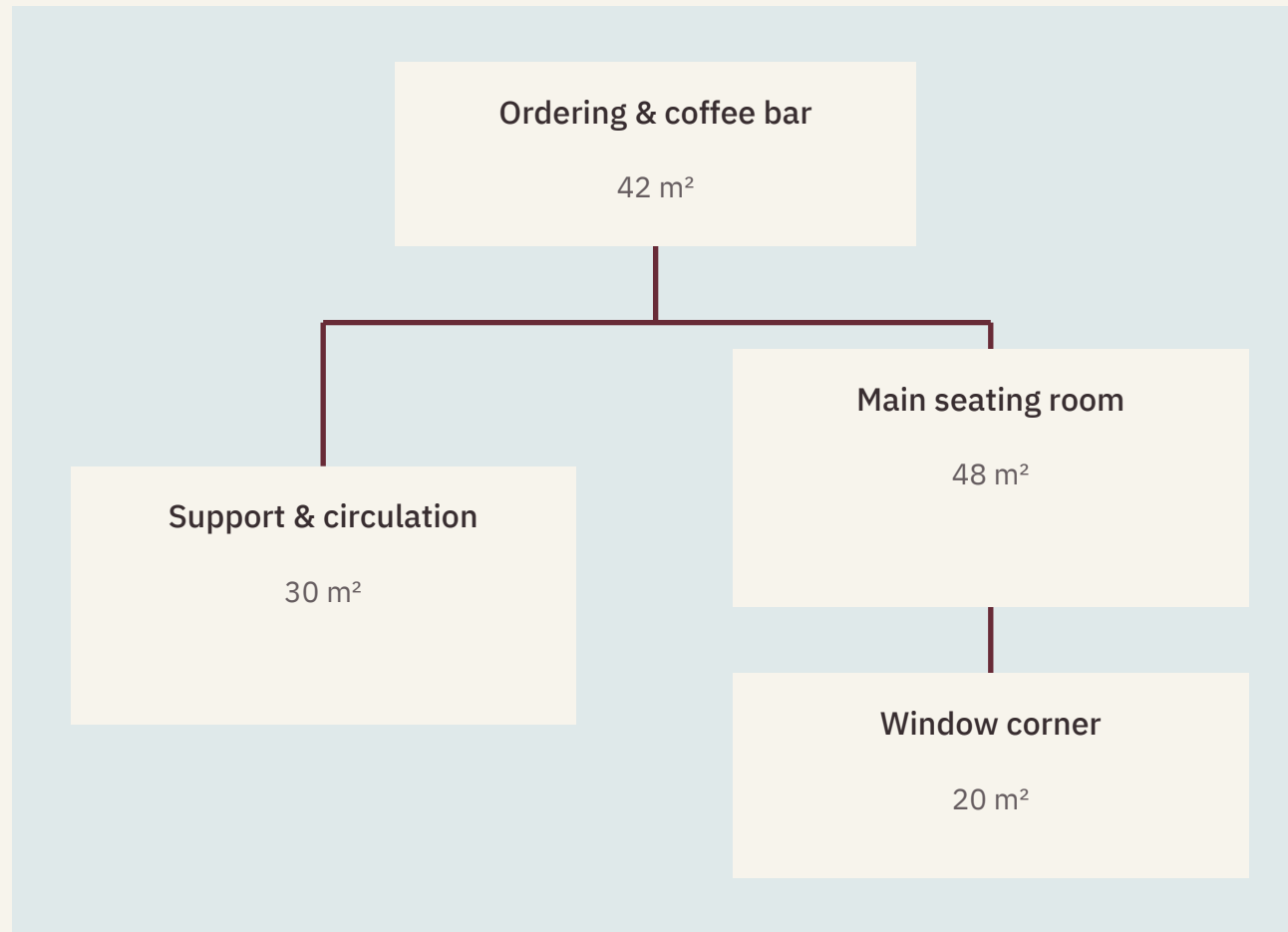
A recurring circular motif

The canopy, circular display and disc lights connect the zones; materials and color carry the rest of the identity.

Location and areas are study assumptions, not client-project data.

Space before furniture

A clear guest journey, with support connected to the bar.



Relationship diagram only - not an architectural or scaled plan.

From order to encounter.

Guests order, move to collection, then choose the main room or window corner. Preparation, washing and storage connect to the back of the bar. Guest and staff routes are separated where possible, then tested on a measured layout.

The 30 m² support and circulation allowance includes preparation, washing, storage and facilities. Their details are not shown in the visuals; dimensions and equipment follow in the next stage.

Ordering & coffee bar

Coffee at the center of the scene.



AI-generated concept visualization

01 / 42 m²

A straight burgundy-tile bar has a steel worktop, pastry display and coffee equipment behind it. A circular canopy marks the gathering point. The proposed layout separates payment from collection, keeping the waiting area clear of the seating route.

Deep-burgundy square ceramic tiles

Steel counter with a rounded edge

Proposed order and collection points

Main seating room

A conversation begins around a table.



AI-generated concept visualization

02 / 48 m²

A powder-blue perimeter banquette meets small dark tables and lightweight metal chairs. Circular wall and pendant details repeat the concept, while the center stays open for movement. Selected tables can combine for groups without fixing a crowded layout.

Powder-blue upholstered banquette

Tables on slim steel pedestal bases

Flexible settings for individuals and groups

Window corner

A small pause, at your own pace.



AI-generated concept visualization

03 / 20 m²

A dark counter follows the glazing with high stools and a small booth at its end. Roller shades manage daylight; a circular shelf displays coffee objects. Charging points sit beneath the counter, with a route kept behind the stools.

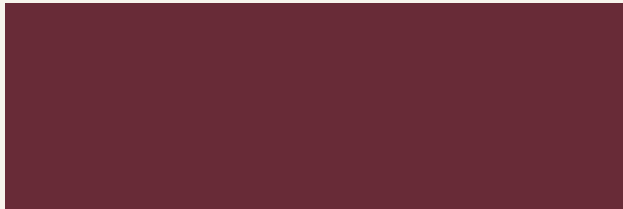
Soft-edged window counter

Roller shades for glare control

Circular display echoing the Madar motif

The material palette

A restrained palette, thoughtfully detailed.



M01 **Deep burgundy**

Bar ceramics and chair frames



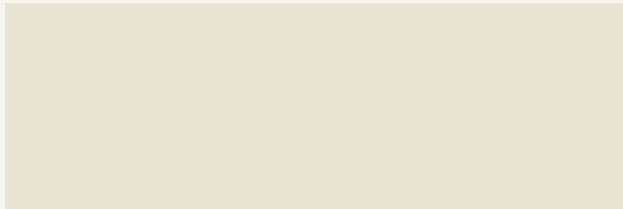
M02 **Powder blue**

Banquette and chair upholstery



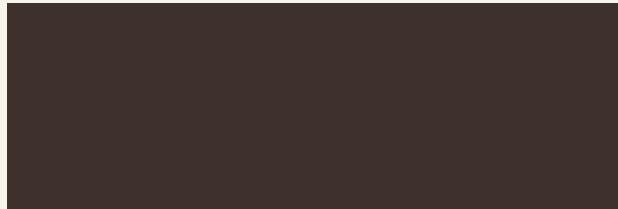
M03 **Brushed steel**

Countertops, bases and details



M04 **Cream plaster**

Walls and circular canopy



M05 **Espresso wood**

Tables and window counter



M06 **Matte porcelain**

Warm-grey floor slabs

Colors are indicative. Final material selection depends on physical samples reviewed in the site lighting.

Light shapes the atmosphere

3 complementary layers, rather than one dominant source.

01

Filtered daylight

Roller shades adjust glare and privacy, subject to the actual facade orientation.

02

Clarity at the bar

Canopy downlights pair with task light behind the bar; steel glare and glass reflections need review.

03

Warmth around the table

Disc pendants and dimmable wall light create separate daytime and evening scenes.



Initial design direction; fixture layouts and electrical loads require subsequent specialist drawings.

Behind the scene, considered operations.

Design directions to coordinate and measure in the next stage.

01

Ordering and collection

Payment, queue and collection positions are tested with the operator, with cup returns separated from order preparation.

02

Materials and maintenance

Flooring, upholstery and joints are reviewed for cleaning, durability and slip resistance before specifications are fixed.

03

Equipment and services

Equipment loads, water, drainage, ventilation and accessibility need specialist coordination; this is not an approved operational plan.

From concept to your project

A presentation that moves from an idea to clear decisions.

NAYO

Spaces, truly yours.

Explore the project story and visualizations on the NAYO website.

nayointeriors.com

Next steps for a real project

- 01 Confirm the menu and service model with the operator
- 02 Survey the site and test queues, circulation and capacity
- 03 Coordinate equipment and services, then review samples
- 04 Approve detailed design and costing before execution

An in-house NAYO concept study, not a client commission or built cafe. Location and areas are assumptions; images are AI-generated. Operations, equipment and capacity require development and approval against an actual site.