

GrantablePOS

The restaurant system that shows you your profit - every day

Elevator pitch: GrantablePOS runs your whole restaurant from the devices you already own - orders, kitchen and bar, payments, stock and cash-up - and emails the owner a full sales and profit report every morning.

Six reasons restaurants switch

No hardware to buy	Runs in the browser on the tablets, phones and computers a restaurant already owns. Install it on the home screen like an app.
Front to back in one system	Ordering, kitchen and bar screens, guest QR ordering, payments, stock, receiving, recipes, cash-up, reports and P&L; - no separate tools to connect.
Know your real profit, live	Recipe costing, estimated cost of every sale, supplier price tracking, expenses and payroll roll up into a live P&L; for the owner.
Stop stock leaks	Every sale deducts ingredients automatically, orders are blocked when stock is short, and daily counts show variances and their value.
Built-in staff accountability	Every order shows who entered and who closed it; discounts are manager-only and reported by type; a weekly Top sellers board motivates the team.
Reports that arrive by themselves	The owner gets yesterday's PDF report by email at 7:00 AM: sales, costs, discounts, payments, staff, cash-up and P&L.; Excel exports for the accountant.

Who it's for

- Independent restaurants, cafes, bars and lounges that want control without big hardware costs.
- Owners who aren't on site every day and want a reliable morning report.
- Venues with a bar and a kitchen that need orders split automatically.
- Groups that want the same system and reporting in every outlet (one account per restaurant).

Everything included

Area	What the restaurant gets
Ordering	POS with menu pages, search, photos, table list or drag-and-drop floor plan; guest QR ordering that never shows back-office screens
Kitchen & bar	Separate Kitchen and Bar screens; each item routes to Kitchen, Bar or Both; live tickets with timers
Payments	Cash with change calculation, card machine, online card (Stripe) and PayPal into the restaurant's own accounts; printable receipts
Discounts	Owner, Ent, Waste 100%, Staff 50%, Special Guest 20% - manager-only and itemised in reports
Stock	Stock dashboard, low-stock alerts, supplier intake with invoice photos, delivery history, daily stock count with variances, cost-per-unit calculator, supplier price history
Menu costing	Recipes linked to stock; live food cost, profit and margin while building each item
Cash & finance	Petty cash, daily cash reconciliation and banking, owner-only P&L; with daily/monthly expenses and payroll, PDF & Excel downloads
Team	Roles for Owner, Manager, Waiter, Bartender and Kitchen; welcome email per staff login; staff sales report; weekly leaderboard
Multi-device	Pay per device; manage devices from the dashboard; works on any modern browser

Pricing

Plan	Monthly price
1 device	AED 100
2 devices	AED 175
3 devices	AED 250
4 devices	AED 325
5 devices	AED 450
6+ devices	AED 75 per device
Annual software fee	AED 1,500 per restaurant per year

Monthly device fee plus the annual software fee, charged at sign-up and every 12 months. Card and PayPal payments go straight to the restaurant's own accounts.

Handling objections

They say	You say
"We already have a POS."	Does it show your live profit after food cost, payroll and expenses - and email it to you every morning? GrantablePOS adds that without new hardware.
"Hardware is expensive."	There is nothing to buy. Use the tablets and phones you already have and pay per device.
"My staff won't learn a new system."	Each role sees only its own screens. Waiters are trained in about an hour, and every login gets a welcome email with a guide.
"I can't trust what's happening when I'm not there."	Every order shows who entered and closed it, discounts are manager-only, and the cash-up shows any variance in the morning report.
"Food costs keep rising."	Supplier price history flags rises and the costing table shows the new margin, so you can reprice before it hurts.
"Can I try it first?"	Yes - sign up for the free 7-day demo with 3 menu items, then subscribe when you're ready.

Demo script (10 minutes)

- 1 Take an order on the floor plan and send it - show it split onto the Kitchen and Bar screens.
- 2 Close the bill with cash and show the change calculation, then print the receipt.
- 3 Open a menu item and show the live food cost and margin.
- 4 Show the Supplier price rises panel and one item's price history.
- 5 Open Reports and the Staff table, then the owner's P&L; with payroll.
- 6 Finish with the morning email: "This lands in your inbox at 7 AM, every day."

Ready-to-use taglines

- Your whole restaurant. No new hardware.
- Know your profit before breakfast.
- From the first order to the last dirham - in one system.
- Stop guessing. Start counting.

Next step for the prospect: sign up for the free 7-day demo, add 3 menu items and take a test order.