

TRAVEL + LEISURE

THE

ROAD

YOUR GUIDE TO
TRAVEL, STYLE,
CULTURE, AND
SELF-EXPRESSION
IN 2022

AHEAD



WEST AFRICAN FLAVORS

“Step off a busy main road in Fulham and into the relaxed atmosphere of Senegalese restaurant **Afrik’N’Fusion** (afriknfusion.co.uk; entrées \$12–\$19). Order the *dibi*, a street-food dish of grilled meat rubbed in *suya*, a smoky blend of peanut powder, cayenne, and hot paprika.”

A City in Color

London is one of the most diverse capitals in the world. Photographer and resident **Nancy Lova** gives her guide to some of the city’s most beloved Black galleries, boutiques, and restaurants.

GROWING UP in East London, Nancy Lova didn’t see much Black representation in the arts—despite her mother’s efforts to teach her about her African heritage. “People don’t realize that what adds to the character of a place is the diversity of its races and nationalities,” says the photographer, who is half Nigerian, half Russian. “Black communities make up a lot of this city.” After she got her first break publishing shots of Rajasthan, India, in

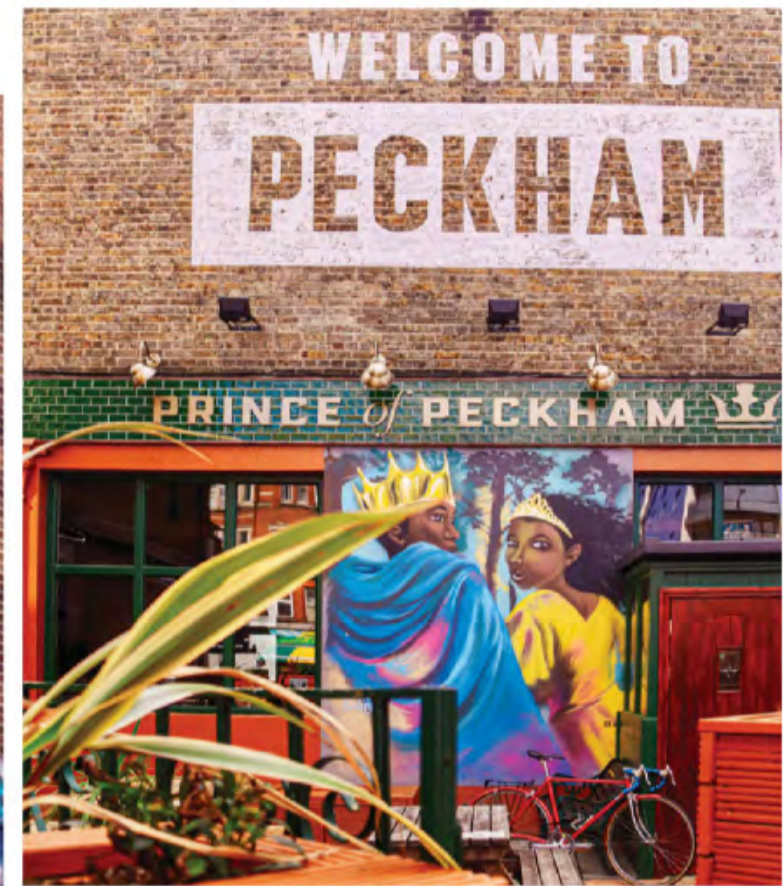
Suitcase magazine in 2019, Lova decided to focus on Indian, Arabic, and European cultures, and has since published two photography books, *Fill Your Soul* and *Shall We Go?* More recently, she’s trained her camera on subjects closer to home, returning to old haunts that have flourished thanks to proud entrepreneurs—and their increasingly diverse patrons. Her advice for exploring Black London: try the food, visit neighborhood galleries, or go to a comedy show. “I’m a big lover of art in all its forms,” Lova says. “There’s so much you can learn about a community through a creative lens.” — *As told to Samantha Falewée*



ROOTS REVIVAL

“When I was younger, my mum used to take me to **Brixton Market** (brixtonmarket.net) to teach me about Nigerian culture. Now there’s a broader range of restaurants, from Caribbean to Congolese, plus cool bars, bookstores, and record shops selling Afrobeat and reggae. This part of town is beautifully dominated by Black people.”





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ALL TOGETHER NOW

“The chicken wings at **Prince of Peckham** (princeofpeckham.co.uk; entrées \$12–\$22) are so delicious I almost cried the first time I ate them. Proprietor Clement Ogbonnaya turned an old pub into this trendy restaurant and event space that screens football matches and hosts comedy shows, DJ sets, Zumba classes—you name it. It’s become a neighborhood staple.”

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TROPICAL CHILL

“At **Fish, Wings & Tings** (fishwingsandtings.com; entrées \$16–\$19), in Brixton, Trinidadian chef Brian Danclair serves Caribbean food that feels like something a favorite aunt might make. I love the curried goat with plantains, roti bread, chickpeas, pumpkin, and potatoes.”



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BOLD LOOKS

“**Gallery 1957** (gallery1957.com) debuted in Accra, Ghana, in 2016; the second location opened in South Kensington in October 2020. It’s a new space in the city dedicated to Black artists, such as Ghanaian painter Kwesi Botchway, whose work was featured in one of the gallery’s first exhibitions, ‘Becoming as Well as Being.’”

PATTY PERFECTION

“Theresa Roberts moved to the U.K. from Black River, Jamaica, in 1965, and opened her Covent Garden eatery, **Jamaica Patty Co.** (jamaicapatty.co.uk), in 2014. The patties, which come with meat or vegetable fillings, are seasoned with spices and baked to create a flaky, crisp exterior.”



STYLE FINDS

“**Dar Leone** (dar-leone.com) boutique is owned by Isatu Funna, an attorney turned designer from Sierra Leone. Inspired by her travels, the store stocks cushions, rugs, and little pieces that dress up your coffee table. I love the surrounding neighborhood, Angel, in Islington, for its just-right balance of edgy, charming, and posh.”



TEXTILES TO CELEBRATE

“When you’re invited to a wedding in a Nigerian community, you immediately think, *Okay, what fabric am I going to get?* I pick patterns and colors at **African Queen Fabrics** (africanqueenfabrics.com) in Brixton, then head to a tailor to get a dress or outfit made. This store keeps our culture alive.”



ISLAND TIME

“Try the jerk chicken, rice, peas, and plantains at **Rudie’s Jerk Shack** (rudieslondon.com; *entrées \$10–\$13*) in Boxpark Shoreditch, a mini-mall made of converted shipping containers. A favorite drink here is the punch, made of rum, fresh juice, and flavored syrup.”