

Africa Calling

South African, Moroccan, and Ethiopian fare that impresses

African cuisine is not the first thing on your mind in the land of Southern hospitality, but the few gems that represent the continent in greater Atlanta do a commendable job. Being the second largest and second most populous continent after Asia, gastronomic offerings from Africa run the gamut of influences and flavors. Few are aware that Atlanta is home to some fantastic restaurants serving African food!

Nestled in a cozy bungalow-style haven on Buckhead's Roswell Road is **10 Degrees South {4183 Roswell Road; 404.705.8870}**, a hidden South African dinner destination and the only restaurant of its kind in the country—a discovery for many and a secret for loyal regulars. Professional soccer player-turned-restaurant owner Justin Anthony oversees this family-owned establishment while parents Diane and Derek conjure up delectable delights and specialty cured meats. Their most popular dessert, Di's Delight, is part cake, part pudding and, as the name suggests, concocted to confectionery perfection by Diane. Since 1998, the venue has seen a steady following from locals, A-list celebrities, and visitors seeking a fine dining experience par excellence.

"Our traditional dishes include Sosatie, Bobotie, and Boerewors made from beef," Anthony says. "We also serve Kingklip, a South African fish sourced from Costa Rica." South African cooking is a fusion of French, Portuguese, Dutch, German, and Malaysian styles with strong Mediterranean influences, and therefore, is referred to as rainbow cuisine. The base of most dishes consists of the peri-peri sauce which Anthony is quick to point out is made in-house at 10 Degrees South and will soon be available for purchase in a bottled version.

You do not have to look too far for North African fare either. **Imperial Fez {2285 Peachtree Road NE; 404.351.0870}** has you covered with a



Moroccan dining experience. Closer to Midtown and a permanent fixture of the foodie scene in the city for more than 20 years, Chef Rafih Benjelloun's dinner den is like nothing you can imagine. Be prepared to be transported to Fez—rich tapestries and rugs, ethnic chandeliers, floor-style seating, the works! The five-course meal offered here is a bargain considering the variety of food and the portions. Begin your journey with Harrira Lentil Soup and cold salads served with Khubz (Arab flatbread) and Fekkas (Moroccan crackers), followed by a B'stella'a phyllo dough appetizer with a chicken filling surprisingly garnished with sugar and cinnamon, leading to the grand finale: a choice of a main entrée served with rice or couscous and dessert with hot mint tea. The meats served here are all halal in keeping with Islamic tradition. Ably supported by his wife Rita and their three sons, Chef Rafih agrees he has a good thing going. "It's a relaxed ambience. People come here to have a good time and relish the food."

Desta Ethiopian Kitchen {3086 Briarcliff Road NE; 404.929.0011} is another African restaurant that has garnered fans amongst Atlanta's young working crowd, offering all-day breakfasts and tending to packed lunch and dinner rush hours. This is clearly the most favored of African



cuisines, going by the number of Ethiopian restaurants that have sprouted around the city. With modest beginnings and only a handful of employees, including Owner Ash and his wife Titi, Desta is the only Ethiopian restaurant with a take-out drive-thru as well as a patio, seating up to 200 and employing more than 30 staff representing eight countries. Established in 2006, the restaurant tries to cater to its customers' culinary tastes without going overboard on the cultural aspect.

"Simplicity is the name of the game," Ash shares. "We serve traditional injera (spongy flatbread), but if our customers prefer rice, then we offer that as well." The crowd favorites here are Fish Tibs—cubed tilapia in a ground chickpea sauce, and the Veggie Platter with eight different vegetable preparations. In-house pastry specialist Teddy bakes fresh desserts daily, but the Cream Puffs with a mouthwatering custard filling are sure to tickle your tastebuds to no end.

Now you know you don't have to scour the length and breadth of Africa for your epicurean satisfaction. Some of it is right here in Atlanta, waiting for you to savor.

—Ruksana Hussain

10 | IN THE MIX

- 10 Openings + Events
- 12 A Delicious New Chapter
Chef Cooper Miller of The Feed Store talks history, legacy, and his twist on Southern cooking
- 14 Chef Roundtable
If you could make a three-course tasting menu with any fruit, what dishes would you serve and why?
- 16 Creamy Does It
The flavor-making adventures of Honey-suckle Gelato
- 18 Dinner at the Top of the World
The Sundial in The Westin Peachtree Plaza has a story to tell
- 20 Truffle Oils and Other Gourmet Catches
- 22 Touring Breakfast, Burgers, and Pizza in Atlanta
- 28 Eat Well in Roswell
Atlanta's historic suburb has something to suit every taste
- 29 Africa Calling
South African, Moroccan, and Ethiopian fare that impresses

30 | Nibbles + Sips

Food and cocktail recipes

32 | A Recipe for Greatness

Paschal's turns a new page in the history of Atlanta

35 | Savoring the City

The best shops, services, and restaurants in the city

87 | Index

Restaurants by amenity, cuisine, and location

90 | Last Bite

Unexpected the Expected



Contributors



In love with Chaucerian riddle and a master of ambling paeans to all things edible, **Jeffrey Steen** has spent many an hour crafting verse and prose to honor food in all of its glorious forms. For this issue, he explores the sweet treat that is gelato (page 16).



Ten Gniffle eats to live, though even if his survival didn't depend so directly on consuming fuel, he'd still eat for the pure enjoyment of tasting stuff. For this issue he tastes new things (page 10) and things served in Roswell (page 28). When not sustaining himself, he's at work on a memoir about his days as a bulldog.



Ruksana Hussein is a freelance writer and food and travel enthusiast. Born in India and raised in the Middle East, she has traveled through Southeast Asia, parts of Africa, and even several states in the U.S., discovering and experiencing new cuisines. For this issue, she visits her favorite local restaurants offering the best African-inspired eats (page 29).