

## AKWASI BRENYA-MENSA INTRODUCES TATALE TO THE AFRICA CENTRE

**Tuesday 14 September:** Ghanaian-British restaurateur **Akwasi Brenya-Mensa**, confirms the January 2022 opening of his debut London restaurant and bar, **Tatale**, at The Africa Centre. Tatale is a contemporary Pan-African concept, telling stories through food, art and culture, born in Ghana and developed in London.

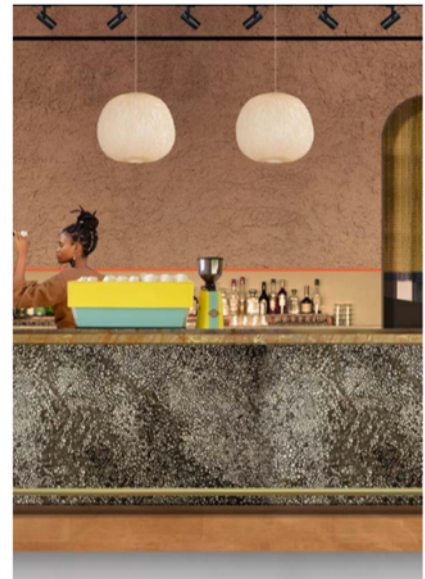
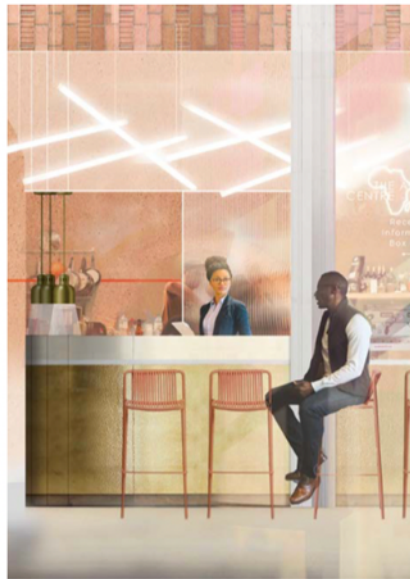


Akwasi Brenya-Mensa wears [Bespoke Binny](#) apron and [Daily Paper](#). Photography credit: NNENNA MAXINE ODUMODU [@sowluvseed](#)

At a time when African cuisine is beginning to be recognised in a way it deserves (within the UK) - as expansive and exciting - Tatale celebrates and preserves the rich tapestry of African flavours and cooking traditions, through the ethos of the cherished Chop Bar. Invited by **The Africa Centre**, the iconic charity whose recent move to the repurposed Gunpowder House, a former 1960s office block, in Southwark, is home to contemporary African culture and heritage in London, Akwasi has been given the space to create and share.

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The restaurant and bar, designed by [Freehaus Architects](#), will be situated on the ground and first floors with outside space in the form of a terrace and balcony. Open all day to cater to those visiting The Africa Centre for exhibitions and events, as well as a standalone restaurant in the evenings, the restaurant has capacity for up to 50 diners, in addition to the seating within the bar area. As mentioned, Akwasi's Tatale embodies the very same spirit of the old Chop Bars that are a defining feature of the West African culinary landscape. These bustling roadside joints open their doors to all: well-heeled businessmen, tired trotro drivers, young lovers, bachelors dining in the early hours, playwrights finding their characters, all while Highlife pulses from the stereo. Tatale welcomes patrons of any class, culture, and religion to come together, ignite conversation, foster new friendships, and form part of a wider narrative of cultural exchange in London.

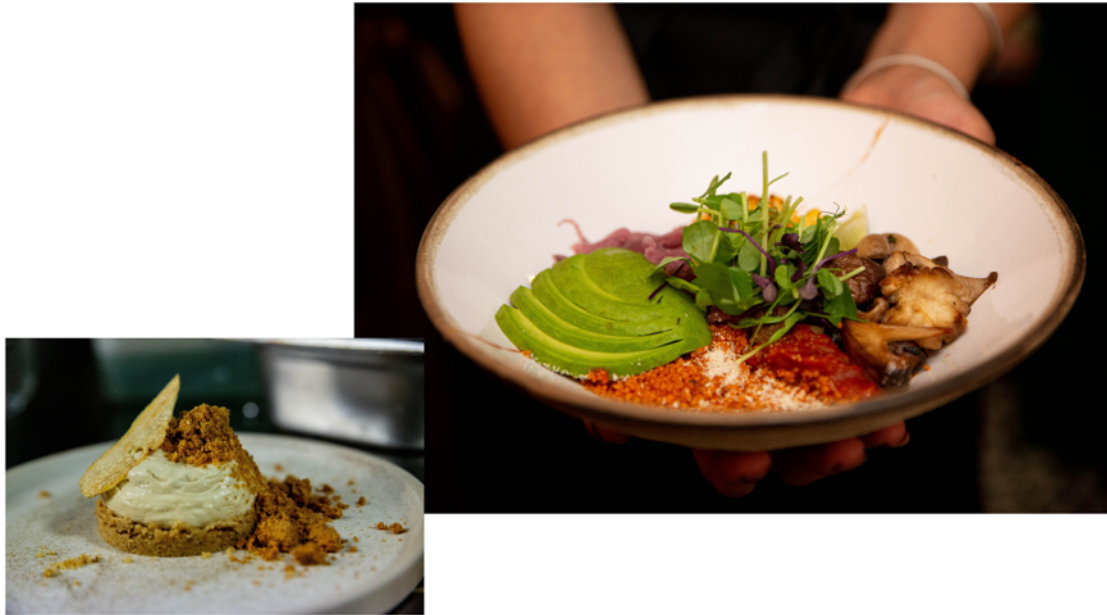


Taking its name from the plantain pancake, tatale - a quintessential Ghanaian dish – Akwasi decided on the name according to his belief that wherever you are in the world, plantain is synonymous with the Black Experience. This idea of universality and heritage has become the backbone of Akwasi's concept and ultimately, the menu. Featuring dishes and techniques originating from the Continent, all rooted in Ghanaian references from Akwasi's expertise, heritage and travel experiences, the signature dishes will include: ***Omo Tuo Nkatekwan Sesame*** (mashed rice with groundnut, peanut soup); The ***Tatale Signature Chicken Burger 2.0*** with buttermilk fried chicken topped with shito chilli, citrus yoghurt, basil oil, a dish which began its journey in the kitchens of 12:51. And Akwasi's ***Plantain Cheesecake***, a dish that was a labour of love to perfect. The menu is designed to be versatile for any kind of dining style, whether you prefer to share or not.

*"I think it's really the start of something. I remember seeing headlines and rolling my eyes — this is not a trend. This is our heritage and culture of over hundreds and thousands of years. So many of these conversations have already been happening around tables, when people were eating, are eating — where in my experience of British culture, the hub has always been alcohol, the pub. That's where the chop bar reference comes from: a hub of conversation set literally around food."*

Akwasi Brenya-Mensa.

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Photography credit: [Cyrille Sokpor](#)

Tatale will be the bustling heart of The Africa Centre where you can enjoy great tasting food and innovative cocktails, in a space brimming with warmth and familiarity for all to enjoy. Whether feeding the African diaspora or those seeking to learn about African culture, Tatale's menu will inspire curiosity while evoking nostalgia and pride.

### CAN'T WAIT FOR TATALE 2022?



With many strings to his bow, you may not have to wait until January 2022 to experience Akwasi's plans for Tatale. There are a few upcoming events and pop-up's from Black History Month, secret supperclubs, to fried chicken, you can check out. Follow [@tataleandco](#) for more info and updates.

**Tatale @ The Africa Centre**  
**66 Great, Suffolk Street, London, SE1**  
[www.tataleandco.com](http://www.tataleandco.com) | [@tataleandco](#)  
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## PRESS RELEASE

For all press enquiries concerning Akwasi Brenya-Mensa please contact Frankie: [frankie@anna-frankie.com](mailto:frankie@anna-frankie.com)  
Press images to support the press release can be found [here](#)

### Notes to Editors

#### About Akwasi Brenya-Mensa

A humble polymath, Akwasi Brenya-Mensa has many strings to his bow. Self-identifying as Ghanaian-British, Akwasi has been working within food for over 10 years. He made his debut into the food world via a street food pop-up, leading him to high-profile festivals and contract catering pop-ups, which in turn led to the opening of an acclaimed, multi-functional arts space and restaurant in Sheffield. Akwasi then turned his hand to music management and travelled the world extensively, visiting 30 countries in two years, as an Artist Manager and DJ for a number of alternative artists (Flohio, Gaika, plus many more) making the most out of opportunities for cross-community collaboration and exchange with local producers and artists along the way. Outside of this work, Akwasi's contributions to the scene reverberate far and wide, through his "The Spectacular Empire" infrastructure and platform for Black Art and Music, which he co-founded with Gaika in 2017. Travel offered Akwasi a gateway to different cultures, cuisines, and cooking techniques, which became the catalyst to the creation of his supperclub series, 'Mensa, Plates and Friends' in 2019. The supperclubs are an eclectic dive into and reiteration of dishes and influences from the various places visited on his travels, that incorporate a charitable element: compulsory donations from guests are given to food banks connected to the fight against food poverty. Following a trip to Ghana for the *Year Of Return* (2019), Akwasi has a new-found clarity in his vision to broaden the appeal of African cuisines in the UK, in line with the growing fondness for innovative and ethical consumption.

#### About The Africa Centre

The Africa Centre is a registered charity founded in 1964, and is dedicated to promoting and supporting contemporary Africa and its diaspora through innovation, arts and culture, thought leadership and education. In 2015, the charity moved from its original building in Covent Garden, London and purchased the freehold of Gunpowder House, in Southwark. In 2016, it secured two railway arches – Nos. 28 and 29 – at the rear of the building. Arch 28 has been configured and is operating as a co-working space for creatives and entrepreneurs. Arch 29 is presently a flexible multi-use open space able to hold meetings, small events and performances. In 2018 The Africa Centre was awarded a further £1.6m from the London Mayor's office through the Greater London Authority's Good Growth Fund. Construction work is currently in progress and the new flagship building is expected to open in late autumn of 2021.

The Africa Centre can be contacted via: [partnerships@africacentre.org.uk](mailto:partnerships@africacentre.org.uk). For more information on upcoming events at The Africa Centre, please visit <https://www.africacentre.org.uk/events/>. The Africa Centre is a UK charity registered under number 313510.

[www.africacentre.org.uk](http://www.africacentre.org.uk)