

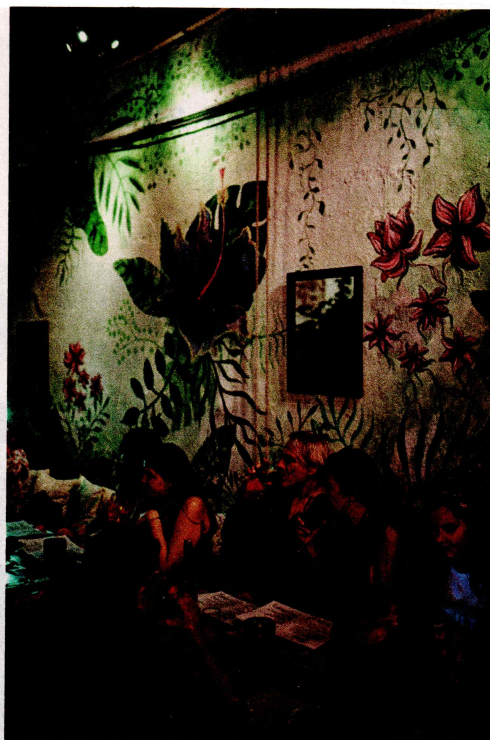
## A new home for African art

ZEITZ MOCAA, CAPE TOWN



Hailed as “Africa’s answer to the Tate Modern” when it opened last September, Zeitz Museum of Contemporary Art Africa (MOCAA) is the world’s largest museum dedicated to contemporary art from Africa and its diaspora, featuring approximately 70,000 sq. ft. of exhibition space and a rooftop sculpture garden. But it’s nearly impossible to take in the artwork—including cowhide sculptures of the female form by South Africa-based artist Nandipha Mntambo and multimedia installations from Zimbabwean artist Kudzanai Chiurai—without also being wowed by the space, which was until recently a complex of abandoned grain silos. A team of architects led by Heatherwick Studio carved through the 42 100-ft.-tall concrete tubes that comprised the facility’s structure, transforming it into a cathedral-like space bathed in light from more than 100 faceted glass windows. At Zeitz MOCAA’s opening ceremony, Archbishop Desmond Tutu pretended to take a phone call from heaven, chatting with former President Nelson Mandela. “Yes!” Tutu said Mandela told him. “This is what we were fighting for!” —Kate Rockwood

*Zeitz MOCAA turned a complex of abandoned grain silos into a modern-art museum*



## Serving more than meals

INTERNO, CARTAGENA, COLOMBIA



With its pink steel bars, exposed brick and piping, and wall paintings of jungle plants, Interno could be any other hip Colombian restaurant. But the employees inside aren’t just prepping food—they’re serving time. The 60-seat restaurant is located in a cordoned-off area of Cartagena’s San Diego prison, a minimum-security facility that’s the last stop for women before they’re released. Since opening in December 2016, it has helped dozens of inmates learn skills designed to aid reintegration into society—including everything from cooking (some trained under Michelin-starred chef Koldo Miranda) to customer service—while earning praise for its locally sourced dishes, such as ceviche in coconut milk and *posta cartagenera*, a Colombian beef dish. Now Acción Interna, the inmate-advocacy group that runs Interno, says it plans to open a sister restaurant, Externa, staffed by former prisoners. —Ashley Mateo



## EMPOWERING REFUGEE CHEFS

EMMA’S TORCH, BROOKLYN

“Food can do more than nourish us—it can change lives,” says Kerry Brodie of her eatery, whose menu is crafted almost entirely by refugee chefs from around the world. The goal is both to expose diners to new dishes, such as black-eyed pea hummus, and to empower the people who cook them: after a two-month paid apprenticeship, which includes English lessons, graduates are connected to other New York restaurants for full-time jobs.

—Ashley Mateo



## PORTAL TO THE PAST

AL-QARAWIYYIN LIBRARY, FEZ, MOROCCO

This 14th century library that grew from a 9th century mosque and university, founded by an heiress, Fatima al-Fihri, was once “the soul of the city,” says Fez-born architect Aziza Chaouni. Over time, however, it became something of a closed book, open only to scholars. Now, thanks to a government initiative and a restoration led by Chaouni, one of the world’s oldest libraries is accessible to both tourists and locals alike.

—Merrill Fabry

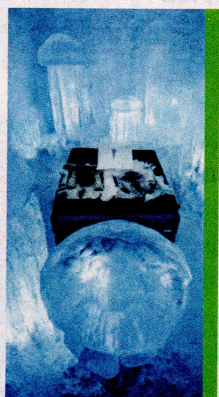
## TAKING LOCAL STANDOUTS GLOBAL

INDIAN ACCENT, NEW DELHI



New Delhi standard bearer Indian Accent has made Asia’s 50 Best Restaurants list for six years running, thanks to chef Manish Mehrotra’s inventive Indian cuisine—think pulled-pork phulka tacos, blue-cheese naan and galautis stuffed with foie gras. Now the brand is going global: its New York City outpost debuted to rave reviews in 2016, and last year a third Indian Accent opened in London.

—Joseph Hincks



## WINTER WONDERLAND

ICEHOTEL 365, JUKKASJÄRVI, SWEDEN



There’s no hotel quite like Sweden’s new Icehotel 365, whose suites—featuring ice sculptures of animals, staircases and more—remain open all year. To prevent melting, the structure relies on solar-powered controls, which keep temperatures at 23°F. By day, guests can unwind in a hot sauna or take a dogsled ride; by night, they can sip on arctic-inspired cocktails at the hotel bar, which is also made of ice.

—M.M.