

NANDO'S PERi-PERi TRANSFORMS OLD PIZZA SHOP IN TENLEYTOWN INTO ECLECTIC DINING SPACE



Before



After

Washington, DC – May 21, 2014 – Nando's PERi-PERi, the South African-Portuguese restaurant known worldwide for its succulent flame-grilled chicken, has transformed an aging former pizza shop into an eclectic two-story dining space in the Tenleytown neighborhood of Washington, DC. After a massive eight-month renovation, the HapstakDemetriou+ architecture and design studio has breathed new life into the crumbling 87-year-old building at the corner of Wisconsin Avenue and Veazey Street, NW. Built in 1927 as a drug store, it had more recently been occupied by Armand's Chicago Pizzeria.

The design team went down to the studs of the mock-Tudor-style building and yet took pains to preserve and re-use core architectural elements. The architects deliberately exposed the skeleton of the building – the wood framing and ceiling joists, brick foundation walls, and layer-upon-layer of paint – to create a playful, highly textured and multi-angled interior. Original doors, transom windows and four cavernous skylights on the second-floor of the building are kept intact, chipped paint and all, and incorporated into the inviting and home-like casual-dining space.

“Working within the dilapidated old structure, we exposed the original construction of the building. It all comes together to create a highly textured, tactile, 3-dimensional space,”

said architect Olivia C. Demetriou, Principal of the HapstakDemetriou+ firm in Washington.



Before



After



Before



After



Before



After

The 4,500-square-foot restaurant features open-flame grills, reclaimed barn wood siding and a heated, canopy-covered deck that seats 48. Like all Nando's, the restaurant also features original contemporary South African artwork. The Tenleytown space includes paintings by renowned Capetown artist Henk Serfontein, known for his haunting nightscapes. Demetriou explains that the design vision for the building

“was inspired by the exuberant multiculturalism found in African art and culture.”

Vibrant colors in the upholstery fabrics complement the natural finishes, including stones, woods, zinc and aged copper. Color is also introduced in a two-story art piece--recycled bottles used for Nando's famous sauces--which are nested within the old wood framing.

“With the renovation of the Tenleytown building, right down to the studs and beams, we have created a one-of-a-kind restaurant for Washington,”

said Burton Heiss, CEO of Nando's PERi-PERi USA.

“We're excited to bring a uniquely Nando's experience to our new neighbors in Tenleytown.”

The restaurant, at 4231 Wisconsin Avenue, NW, is the fourth Nando's in Washington, DC, and the 16th in the United States. Architects/Designers: HapstakDemetriou+

About Nando's PERi-PERi

The first Nando's restaurant opened its doors in 1987 in Johannesburg, South Africa. Since then, the Nando's flame has spread to 24 countries on five continents. Nando's is known worldwide for its succulent PERi-PERi chicken, marinated for 24 hours, flame-grilled to perfection, and basted to the customer's preferred flavor and spice. It's equally renowned for its spicy PERi-PERi, the

Bird's Eye chilli pepper that indigenous Africans introduced to the Portuguese centuries ago. Nando's PERi-PERi made its US debut in 2008 with the opening of its first location on 7th Street in the Chinatown neighborhood in Washington, DC. With the opening of Tenleytown in DC, Nando's PERi-PERi now operates **16 restaurants in and around Washington**, including Chinatown, Dupont Circle, The Yards, Silver Spring, Bethesda, Gaithersburg, National Harbor, Baltimore, Annapolis, Waugh Chapel, Arundel Mills, Pentagon Row, Gainesville, Woodbridge and Old Town, Alexandria.



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