



# FEST/N

**Art & Food Festival**

V A L È N C I A

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PRESS DOSSIER



# What is FEST/N

It is a **gastro-cultural festival** in cooperation with emblematic spots of the city where **art and gastronomy** will be combined.

Each space will offer a different proposal with the aim of bringing the venues closer to the public and showing their accessibility.

With this Festival, in Valencia, painting, architecture, music, theatre, fashion, architecture and performance enter the menu.

The city puts its most gourmet art on a tray.

**Fest-In** brings together the best art in the city in all its splendour; plastic and scenic arts, sculpture... with the excellence of the most gourmet palates.

[festinvalencia.com](http://festinvalencia.com)



## Our target

A festival addressing all the  
museum carnivores,  
architecture sybarites,  
sculpture eaters,  
exhibition-hungry people.

# When?

From January 24 to  
February 2, 2020  
**#FestinValència**

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# Where?

- Centre del Carme  
Cultura Contemporànea.
- Institut Valencià d'Art  
Modern (IVAM).
- Bombas Gens.
- Fundación Bancaja.
- Palau de Les Arts.
- Berklee.
- Convent Carmen.
- Mercado de Colón.  
Galería Ana Serratosa.
- Celler S. XIII Proava.
- Galería Luis Adelantado.
- Galería Rosa Santos.
- Shiras Galeria.
- Set Espai d'Art.
- Galeria Thema.



## Centre del Carme Cultura Contemporánea.

**“Papers” Showcooking by Quique Dacosta.**

**January 24, 6 pm.**

**Capacity 60 px. with prior registration. Free entrance.**

The Centre del Carme Cultura Contemporánea would like to invite you to the show-cooking of the 3 Michelin star chef **Quique Dacosta**, who together with his team will give a talk/show-cooking called “Papers”, about different papers elaborated and used in his kitchen. The exhibition of **Fuencisla Francés** “Punto de Escape”, which is on display in the room, has served as inspiration for this activity that tries to approach art using its language.



## Institut Valencià d'Art Modern (IVAM).

### Mediterráneo Art-Cook.

January 31, from 7 to 9 pm. 25 January and 1 February from 2 to 5 pm.

Capacity of 100 px. per day with prior registration. 17 €

Sharing a table with the great Master of Modern and contemporary art is the gastro-cultural experience proposed by the IVAM. A proposal linked to the Mediterranean, both for the products of the local pantry that **José Luis Mascaraque** (Chef of the Hotel Ritz in Madrid for more than 11 years) gives shape with mastery in two gastronomic tastings based on sequences of Mediterranean bites, and for the exhibition and activities represented by the works of artists of international stature **Jean Dubuffet, Miquel Navarro** or those not so Mediterranean, but fundamental in the history of art, such as **Rosenquist, Richard Hamilton, Robert Rauschenberg, Tony Cragg, Yves Klein, Martha Rosler, Carmen Calvo or Gilian Wearin, without forgetting Julio González**, considered together with Giacometti the master of iron.

A series of activities will take place on the days of this exclusive offer, which will be held in the hall on the second floor. Find out at the ticket office when you arrive at the museum.

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### Two menu options for 17 €

#### **Menú 1:**

Marinated salmon strips with soya and fermented mushrooms.  
Cuttlefish salad and black caviar aioli.  
Roasted chicken cannelloni with green curry and mango chutney.  
Dessert: natural lemon cream with muscatel juice.  
Coffee and bread service.

#### **Menú 2:**

Smoked sardine, with avocado and “pico de gallo” chili pepper.  
Pickled carob hummus and Pani Puri.  
Citrus lacquered rib and pak-choi.  
Dessert: red fruits with white chocolate.  
Coffee and bread service.





## Bombas Gens.

This new establishment wants you to live an incredible experience around art and gastronomy. To do this you can listen to **Ricard Camarena**, visit his restaurant and the medieval cellar, and enjoy audio visual projections on gastronomy and on the work of the 2 Michelin starred chef.

### **Gastronomic debate with Ricard Camarena.**

**January 24 and 31, 6:30 pm.**

**Seating for 80 px. Free admission.**

Listening to **Ricard Camarena** debate on gastronomy is an experience, but if you can do it in the new Bombas Gens art halls, the moment takes on another level.



**Visit to the exhibition and medieval cellar with wine tasting**  
**25 January and 1 February, 12:30 and 6:30 pm.**  
**Capacity of 20 px. Free admission.**

Bombas Gens Centre d'Art invites you to a guided tour of its exhibitions and space. At the end, a glass of wine will be waiting for you in the garden.

**Visit to art exhibitions and Ricard Camarena's restaurant.**  
**January 26 and February 2, 11:30 am, 1:00, 4:30 and 6:00 pm.**  
**Capacity of 15 px. Free admission.**

A member of the **Ricard Camarena** team will show you everything that goes into making each dish with a visit to the Ricard Camarena Restaurant. You can also visit the Bombas Gens exhibitions with a guided tour.



## Fundación Bancaja.

**Picasso & Gastronomy by Begoña Rodrigo.**

**January 24, 8:30 pm.**

**Capacity: 25 px. with prior registration. 30 €**

We propose a visit to the **Picasso, Models of Desire Exhibition**, guided by the curator himself, **Fernando Castro**, who offers a tour of the painter's late work and his creative imagination, with desire as the motivation for his artistic creation, through 228 works from the collection of graphic work by Picasso of the Bancaja Foundation, which are shown together with 35 photographs taken of the artist by some of the most important 20th century photographers. After the visit, a tasting cocktail will be offered by the Valencian chef **Begoña Rodrigo**, who has just received her first Michelin star in charge of the La Salita Restaurant.



## Palau de Les Arts.

**Architecture, lyrics and gastronomy  
at Les Arts.**

**January 26, 10:45 am.**

**Seating capacity 60 px. with prior  
registration. 46 €**

The Palau de Les Arts opens its doors to invite you to discover its internationally avant-garde architectural space with a guided tour, and to savour an incredible experience at the hands of one of its most renowned artistic bodies, the Cor de la Generalitat Valenciana. At the end of the concert, a lunch will be waiting for you by the prestigious chef **Pablo Ministro** in the Contrapunto Restaurant, located in the Les Arts building.

**Menú.**

**Starters:**

Roasted leek with orange vinaigrette, olives, almonds and saffron emulsion.

Olé mis huevos: Poached egg with potato Parmentier, truffle, ham soil and pork tail juice and boletus.

**Main course:**

Wild corvine rice and organic shitake.

**Dessert:**

Citrus cottage cheese with seasonal fruit ice cream.

Glass of red/white wine, beer, soft drinks or water.



### Architecture, lyrics and gastronomy at Les Arts.

January 31, 6:45 pm.

Seating capacity 60 px. with prior registration. 77 €

The Palau de Les Arts is one of the most important artistic and cultural centers in the world, and in this experience not only invites you to discover its architecture with a guided tour, but also wants you to live the dance show “Âtman, El Comiat” by the acclaimed and award-winning company **Ananda Dansa**. At the end, the incredible Menu in charge of the prestigious chef **Pablo Ministro**, in the Contrapunto Restaurant, will leave you a great taste of this experience combining dance and gastronomy to perfection.

### Menú.

#### Starters:

Smoked eel “All i pebre” with fried bread.

Olé Mis huevos: Poached egg with potato Parmentier, truffle, ham soil and pork tail juice and boletus.

#### Main course to choose between

Marinated Iberian pork with roasted pumpkin and market vegetables or marinated ray with cabbage and cauliflower.

**Dessert:** Puff pastry with pastry cream, toasted meringue and roasted apple ice cream.

Glass of red/white wine, soft drinks or water.



## Berklee.

### Music at the Campus & Mocktails.

January 30, from 6 to 8 pm.

Capacity: 30 px. with prior registration. 15 €

The Valencia campus is the only one that Berklee Music College has outside the United States. Through a revolutionary educational proposal, artistic and musical styles converge here, transporting you to different parts of the world. A place ready to innovate and surprise as with this refreshing proposal. Because what awaits you is a tour of its facilities and a mocktail workshop; the new trend to enjoy unique flavours without alcohol. In a unique musical setting, and with the help of **Més que Barmans**, you can test your cocktail shaker skills and let the music be the inspiration for your own mocktail. Do you dare?

The amount allocated for this activity is not linked to Berklee Valencia, but to the gastronomic activity included in the proposal.

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## Convent Carmen.

Show cooking of monastic cuisine by **Miguel Ángel Mayor**.

January 25, from 12 to 1:30 pm.

Capacity: 40 px. with prior registration. 12 €

Show cooking of monastic cuisine, beginning with an introduction to Convent Carmen, in which the St. Joseph and St. Teresa Convent will be explained, with the history of the 17th century church. At the end of the tour, you will enjoy the show cooking in the church, where Michelin starred chef **Miguel Ángel Mayor**, will invite you to join him in the history of monastic cooking and tell you the fundamental ingredients that we have inherited in today's gastronomy. At the end, you will be able to taste the 3 snacks cooked by the chef during the show cooking and accompany them with a wine.





## Mercado de Colón and Ana Serratosa Gallery.

**Gastronomy and Culture by Ana Serratosa.**

**From January 24 to February 2.**

**Free admittance.**

During Fest-In, the Smörfs of **Ana Serratosa** Gallery invade the Mercado Colón, captivated by its gastronomy. An exhibition of pieces created in Carrara marble with organic and friendly forms that lend themselves to interaction and even generate comfort and company will coexist with Special gastronomic proposals in one of the most iconic spaces of the city of Valencia, with more than 100 years of history and more life than ever. Come to each of the spaces to enjoy the different activities.





### **The beers of El Mercado**

**Every day, from 12 to 3:30 pm and from 7 to 11:30 pm. 12,90 €**

**Capacity: 60 px. with prior registration.**

Smörfs marries our classic: Mussel and sour potato stew from the land with a Zeta Hell.

### **Mi Cub.**

**Every day until 11:00 pm. 7,50 €**

**Capacity: 60 px. with prior registration.**

Pairing of Smörfs Dacsá with a Turia.

### **Bocados Café.**

**Monday to Sunday, from 1 to 5 pm. 9,25 €**

**Fest-In Bits Menu:** Salad + chicken tikka masala served with white rice + drink.

### **Ma Khin.**

**Noon and evening. All the dishes are to be shared. 30 €**

**Fest-In Ma Khin Menu:** Welcome Ma Khin

Kir Royale with Burmese snacks:

Burmese chicken salad + Indian spinach and cheese samosa + spicy Sichuan style

wonton + Bao Char Sui (Chinese bread)

filled with char sui bacon + Cha ca (fish)

with dill, tender onion and turmeric +

Chicken curry korma + Thai cake with

coconut ice cream.



### Suc de Lluna.

**From 12:00 pm. to end of stock.**

Seasonal mini-salad or seasonal vegetable suc-cream + Valencian or vegan paella over an orange tree wood fire + water or Suc de Lluna or Gándara beer or Valencian organic wine or cava (sparkling wine). **14,90 €**

Organic seasonal vegetable feast from l'Horta + organic cheesecake with jam + water or Suc de Lluna or Gándara beer, or organic Valencian wine or excellent organic Valencian cava (sparkling wine). **12,90 €**

### Horchatería Daniel.

**From Monday to Sunday, from 1 to 5 pm.**  
**9,25 €**

Creuset de blanc i negre tocat de mistela + coquette and xufalina. **3 €**

### Casa Orxata.

Vegan Smoothie + Organic salad with xufa (tiger nut) + organic coffee. **14,90 €**

Organic vegetables ribbons + fresh mussels with Horta pearls + a glass of organic Valencian cava (sparkling wine). **15,90 €**

100% organic Iberian ham tapa accompanied by organic Marcona almonds and a glass of organic Valencian cava (sparkling wine). **25 €**

Organic Orxata Al Punt with Denomination of Origin Valencia + Organic coca de llanda or organic homemade rosquilletas (donuts). **4,95 €**



## Celler S. XIII Proava.

**Pairing art and wine in the medieval winery.**

**January 27, 7 pm.**

**Capacity: 30 px. With prior registration. 15 €**

In the incredible setting of the Celler del S. XIII, not only will you be able to enter the exhibition of watercolours and organic solid pieces by the L'Algarenya artist **Teresa Martínez**, but you will also be invited to discover this space of great archaeological value, as it is the oldest winery found in Valencia today. At the end, a tasting of wines from the Comunitat Valenciana paired with two tapas made with local artisan and high-quality products, will be the final gastronomic touch to this unique experience.



## Galería Luis Adelantado.

**Art & Wine Evening.**

**January 31, 6 pm.**

**Capacity: 15 px. With prior registration.**

In Luis Adelantado Gallery, you will be offered a guided tour through their three recently inaugurated exhibitions, in which you will be able to approach **Marius Engh's** art and his new readings of everyday objects, **Camila Oliveira's** abstract work full of pop art and the fragility of the materials used in **Rubén Riera's** creations, as a metaphor for the present day. Along with the visit, there will be a tasting of wines from the Valencian Community carefully selected by the hand of Proava.

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## Galeria Rosa Santos.

**Contemporary Art & Wine Tasting.**

**January 30, 7 pm.**

**Capacity: 15 px. With prior registration. 15 €**

In this event guided by **Rosa Santos**, gallery owner, and **Enrique Zabala**, artist, you will learn about the role of galleries as agents promoting cultural heritage. From their hand you will also access the exhibition “Fourteenth Station”, by the artist **Greta Alfaro**, and to the showroom, where they will tell you about contemporary art trends and new languages and artists. You can also enjoy a tasting of Valencian wines carefully selected by Proava.



## Shiras Galería.

**Exhibition by Rafael Armengol and wine tasting.**

**January 29, 7 pm.**

**Capacity: 25 px. with prior registration. 15 €**

Shiras Galería invites you to discover the new work of the renowned Valencian artist and member of the Real Academia de Bellas Artes de San Carlos, **Rafael Armengol**. An exhibition that will be presented in a different space to the museum, with the aim of getting to know the artist, his means of work and his work. He will be accompanied by artists **Horacio Silva** and **Juan Olivares**, who will also take us into the world of art through their experiences and creations. At the end, you will be able to taste the cavas (sparkling wines) and wines of the Chozas Carrascal winery, who will make a presentation of their work as it is one of the most important wineries in the Valencian Community.

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## Set Espai d'Art.

**Photography and sculpture exhibition. Wine tasting.**

**January 25, 7 pm.**

**Capacity: 15 px. With prior registration. 15 €**

What awaits you in the exhibition curated by **Rosa Ulpiano** is a dialogue of the photographs of **Leo Matiz**, considered the only Latin American photographer among the ten most important in the century, with sculptures by Swiss artist **Lukas Ulmi**. In addition, an audio-visual projection on **Leo Matiz** and a talk between the curator of the exhibition and the artist **Lukas Ulmi**, will give much to talk about in the subsequent wines tasting from the Comunitat Valenciana selected by Proava.



## Galería Thema.

**Preamble and wine tasting.**

**February 1, 7 pm.**

**Capacity: 10 px. with prior registration. 15 €**

The artist **Rafael Amorós** will be waiting for you, together with the gallery owner of Galería Thema. “Prámbulo” is an open dialogue between the sculptor Rafael Amorós, his gallery owner and the public, in which the work prior to the art show is revealed. After enjoying his exhibition, you will surely be able to continue chatting with him and the rest of the attendees with a carefully selected Valencian wine by Proava.





# FEST/N

**Art & Food Festival**

V A L È N C I A

From 24 January to 2 February

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