FEST/N

// Art &
Gastronomy
Festival
València

FROM 1/4
TO 10/4

*
PROGRAM

1 April
CCCC / María José Martínez

Carrer del Museu, 2 / 7 pm
Capacity for 100 persons / Free
The *Emergency on Planet Earth* exhibition will be the setting in which one-star Michelin chef María José Martínez, with one Repsol Sol, will show us the deep environmental awareness on which his work is based in a chat/cooking show called The greatness of the miniscule: *the bee, a homage to, and defence of apiculture.*

1 and 3 April
Celler de Proava S.XIII / Disseny al Plat. Design and traditional food products and Celler de Proava S.XIII/ Local produce show cooking with wine tasting

C. de Baix, 29 / 1 april 7.30 pm - 3 april 12.30 pm
Capacity for 25 persons / 20€
Presentation of the Disseny al Plat exhibition produced by the Centre of Arts and Crafts of the Valencian Community. The Valencia Club Cocina will offer a workshop of local tapas with the best wines in the Community. The tasting menu includes: Cream of courgette soup with citric oil and thyme, roast boniato with creamy tronchon cheese and beetroot with shavings of salted cured tuna, white and black oil cake with spicy beans and peanut sticks with pickled sardines and parsnip puree with fennel.

2 April
Set Espai D'art / El Festín de Babel in Isidro Ferrer's exhibition

Plaça del Miracle del Mocadoret, 4
8 - 10 pm / Capacity for 15 persons / 20€
The event gets underway in the gallery with a meeting with the fascinating Isidro Ferrer -illustrator and all-consuming designer -. The gallery owners will show us his world where he creates visual poetry in the *Animal Lámina* Exhibition. In his works, the images play with different senses, with, on this occasion, taste and smell also taking part with delicious wine tasting paired with products from the Valencian Community carefully selected by Proava.

2, 3, 9 and 10 April
Bombas Gens / Have a vermouth with Berlanga

Bombas Gens / 12 midday
Capacity for 25 persons / 15€
Would you like to have a vermouth with Berlanga?

Well, if you register at the former Bombas Gens factory, you can do just that, as they offer you a guided visit to the Berlanguiano exhibition, where you can immerse yourself in the life and work of the film director and toast with a Valencian vermouth (Carmeleta, made with local oranges), as authentic as the man himself, in an exquisite Mediterranean garden. Are up to the adventure of living art, history, architecture and cuisine in a unique experience?

2, 7 y 8 de Abril

Galería Ana Serratosa / Art and Cava

Calle Cabillers n° 5. / 8 pm
Capacity for 20 persons / 25€
Every day Ana Serratosa opens her doors on Cabillers 5 to her latest artistic project: *"Inventing 2020 space. Collective intimacies"*. There is a tour of the building's common areas, with contributions by eight different artists from a variety of disciplines: monumental sculpture, video installation, painting, murals… The gallery director will guide us along this enriching route and take us to the building's terrace to taste some Valencian cavas from the Hispano-Suizas Bodegas, supplied by Dicoval.

3, 5, 8 and 10 April

Les Arts / Lyrical gastronomy

Les Arts / 6 pm / Capacity for 30 persons
The price depends on the event
From 31 March to 10 April, you can enjoy Macbeth, one of the most well-known works of the famous composer of Italian opera, Giuseppe Verdi; based on the tragedy of the same name by William Shakespeare. In addition, once the show is over, you will be given the opportunity to enjoy a fine gastronomical pairing in the *Macbeth Menu*, designed by Contrapunto's prestigious chef, Pablo Ministro.

7 April

Shiras / Tasting evening

Carrer de Vilaragut, 3 / 7 pm
Capacity for 20 persons / 15€
Shiras Galería invites you to enter a world of pleasure with the tasting of signature cavas and chocolate. Enjoy this tasting session, set up by the **Chozas de Carrascal Winery and Paco Llopis**, one of the founders of **Utopick**, while contemplating contemporary art works.

From 7 to 10 April

Sala Russafa / Theatre and Gastronomy

Sala Russafa / From Thursday to Saturday 8 pm - Sundays 7 pm / Capacity for 6 persons / 40€
Sala Russafa presents *The City of Frost*, a work of art by the Crit company. It is a show based on Carmen Martín Gaite's work Entre visillos. Enjoy a fun and moving show of today for today.What's more, you will be offered a tasty pick me up at the end. Together with your companion, savour a total of four pasties (to choose) and two beers, by Doña Petrona herself.

7, 8 and 9 April

IVAM / Peruvian meanders, textiles and flavours in the work by Anni and Josef Albers

C/ de Guillem de Castro, 118 / 7 April 7 pm - 8 and 9 April 12 midday / Capacity for 15 persons / 24€
Follow Anni and Josef Albers' career path in the IVAM in an exhibition that includes almost 350 works, between paintings, photographs, designs…, which they found on their repeated trips to Latin America. Some of these findings were transferred to their works, and, in line with this spirit, chef Robert Richter from the **Quina** restaurant has taken his inspiration to design an exquisite menu.

8 April

Galería Rosa Santos / Carta de Quebrados

Carrer de Carrasquer, 1, Carrer San Cosme y San Damián, 11 / 6 pm / Capacity for 15-20 persons / 10€
The Rosa Santos Gallery shows us the fundamental role of promotion agents in cultural heritage. With the help of gallery owner and artist **Chema López**, the exhibition *"Carta de quebrados"* reveals the trends in contemporary art and the work of the artist in a unique gastronomical and cultural experience.

8 April

CCCC / Luis Valls

Carrer del Museu, 2 / 6.30 pm
Capacity for 60 persons / Free of charge
The Emergency on Planet Earth exhibition addresses 12 problems in one overall one:

Emergency on Planet Earth. Chef **Luis Valls** brings to light the damage caused to the sea by Plastics (2019), a dish prepared for the menu in **El Poblet** (2 Michelin star restaurant in Valencia) in 2019 and 2020 and through which they expressed their concern about the amount of plastics found in the sea and in the fish we eat.

8 April

La Trini espai d'art / 360° experience for 4 hands

C/ de la Trinitat, 10 / 7 – 10 pm
Capacity for 30 persons / 30€

Promising young chef Sandra Jorge de Xanglot will offer an informal menu made up of 7 titbits with pairing by **Bodegas Nodus** and will prepare her creations live, together with artist and cultural firebrand **Lluis Salvador** and his project *#raspallart*.

10 April

Llíria / A Gastro-Cultural symphony

Palacio Ca la Vila / 11 am
Capacity for 30 persons / 3€

The town of Llíria invites you to a guided tour of the Renaissance palace of **Ca la Vila**, for you to enjoy the melodious symphonies at the chamber music concert together with its delicious local products.

10 April

Gandía / A banquet with the Borja

Palau Ducal dels Borja / 1 pm
Capacity for 40 persons / 40€

The Palau Ducal dels Borja, in Gandía, invites you to immerse yourself in its history with a dramatized tour and get to know its most important characters, where you will be offered some delicious cuisine, with a menu inspired by the period, right in the Palau's parade ground. All of it served up by chef **Rubén Moreno.**

***Schedule subject to change**

Organiza:

AJUNTAMENT DE VALÈNCIA
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Delicious València

Colabora:

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