

# FEST/IN

IV ART & GASTRONOMY FESTIVAL

**MEDITERRANEAN RED PRAWN**  
HANGING INFLATABLE ATTRACTION  
DIGITAL MIXED MEDIA TECHNIQUE  
AND ARTIFICIAL INTELLIGENCE



ART AND  
GASTRONOMY  
TO CELEBRATE THE  
PRESENT MOMENT  
**FROM 16.02 TO 25.02**  
**VALENCIA**

Program subject to change

**PROGRAM**

Organized by:



VALENCIA



With the collaboration of:





16th, 21th, 22th Y 25th OF FEBRUARY

## PAIRINGS IN LES ARTS

Les Arts

(20 pax por día)

16TH /

Lunch at 2 pm and visit at 4.30 pm.

21ST AND 22ND /

Visit and rehearsal + dinner. Starts at 6.30 pm,  
dinner at 8.15 pm.

Rehearsal at 6.30 pm (20 min).

Dinner at 8.15 pm.

25 TH /

Lunch at 2 pm + visit at 5 pm.

PRICES /

Visit + lunch or dinner without pairing. 57€

Visit + lunch or dinner with pairing. 72€

Visit and rehearsal + lunch or dinner without pairing. 68€

Visit and rehearsal + lunch or dinner with pairing. 83€

Les Arts invites you to rediscover its magic through architecture and gastronomy in the context of the opera "Orfeo ed Euridice" by Christoph Willibald Gluck. We propose you to enjoy a preview of the rehearsals prior to the premiere of the opera, discovering the most unique spaces of the emblematic building of Les Arts. To round off the experience, you will have the opportunity to try before anyone else the Orfeo menu. An authentic gastronomic pairing signed by the prestigious chef of Contrapunto, Pablo Ministro to accompany this opera.

16th OF FEBRUARY AND  
FROM THE 22ND TO THE 25th OF FEBRUARY

SALA RUSSAFA /

SALA RUSSAFA + DOÑA PETRONA = MENTAL  
HEALTH

Sala Russafa - C. de Dénia 55

PODCAST /

6 pax capacity. per day with prior registration. 22€

16th of February at 8 pm. in Sala Russafa.

Dª Petrona: at 10.15 pm aprox.

THEATER /

6 pax capacity. per day with prior registration. 21€

From thursday 22nd to saturday 24th at 8 pm.

Sunday 25th at 7 pm.

Dª Petrona: from thursday to saturday: 9.45 pm.

Sunday: 8.45 pm.

If you like podcasts and theater, Sala Russafa and Doña Petrona have plans for you. On Friday the 16th you will be able to attend the live recording of the podcast 'No hay negros en el Tibet', an original Podium Podcast program that deals with current issues from the particular perspective of people of African descent living in Spain.

From February 22nd to 25th you can attend the theatrical production "Vesania", a show full of emotion, intense and straight to the heart. The action takes place in a dystopian place where four people, ostracized from society because they are considered sick, try to survive.

To end the night and discuss the experience at Sala Russafa, there is nothing better than a walk to Doña Petrona, a gastronomic space run by Germán Carrizo and Carito Lourenço, where you will taste two of the best Argentine empanadas you have ever tried accompanied by a drink.

Organized by:

With the collaboration of:



17th AND 24th OF FEBRUARY / AT 11.30 am.

**RIBA-ROJA DE TÚRIA: TOURIST INFORMATION  
OFFICE /**

**DISCOVER THE VISIGOTH SECRET**

**C. Cisterna, 28**

**30 pax. capacity per day, with prior telephone registration.  
Book the experience by calling (601 988 771). 40€**

We invite you to a theatrical visit to the Visigoth Museum of Pla de Nadal together with an expert in archaeology and you can enjoy a Visigothic menu in a lovely restaurant overlooking the river Turia. The menu is the result of extensive research carried out by chef Joan Clement who investigated the products and culinary techniques of the period and place.

17TH AND 24th OF FEBRUARY / AT 12 am.

**BOMBAS GENS /**

**VISIT THE BOMBAS GENS GARDEN AND HAVE A  
VERMOUTH WITH AN APPETIZER CREATED BY  
RICARD CAMARENA**

**Av. De Burjassot 54-56**

**30 pax. capacity. per day, with prior registration. 25€**

This visit is a unique opportunity to discover the Bombas Gens garden in the company of Gustavo Marina. At the end of the visit, Vermouths VITTORE offer those attending the opportunity to discover 3 different vermouths, as well as the secret to their production, and some truly recommendable pairings, accompanied by an appetizer designed for the occasion by two Michelin star chef Ricard Camarena, one of the most creative chefs on the national scene.

17th, 18th, 24th AND 25th OF FEBRUARY / AT 1 pm.

**CAIXAFORUM /**

**"COLOURS OF THE WORLD" GUIDED VISIT  
AND THEMED MENU**

**CaixaForum**

**20 pax. capacity. per day, with prior registration. 25€**

Visit the exhibition "The colours of the world" and enjoy a scientific menu in our restaurant! This guided visit, led by our educational staff, present the exhibition's key themes and, through dialogue with the participants, help contextualize them while dealing with any possible doubts that arise. At the end of the tour, enjoy a gastronomic experience in our restaurant, with a tasting menu specially designed for this exhibition.

1 pm – guided visit to the Colours of the world exhibition and, at 2 pm, the tasting menu by Novaterra.

18th OF FEBRUARY / FROM 11am. TO 2 pm.

**CCCC /**

**THE VALENCIAN EARLY LUNCH IS CULTURE WITH ITS  
OWN DNA AND MORE THAN JUST A TRADITION**

**C. del Museu 2**

**100 pax. capacity. with prior registration.  
Free admission.**

Once again in fashion is the valencian lunch or esmorzar, the Valencia way of being. There will be a lecture talk with representatives of civil society and the hospitality sector on the Culture of the Early Lunch and, afterwards, a full lunch created especially for the occasion will be offered to the 100 people taking part. Then, there will be a guided visit to Llorens Barber's exhibition "La construcción de un nosotros múltiple" and the activity will end in the gothic cloister, where you could taste a whole esmorzar, including the cremaet.

Organized by:



18th AND 25th OF FEBRUARY / FROM 12 PM TO 2 pm.

**BOMBAS GENS /**

**VISIT TO THE BOMBAS GENS MEDIEVAL WINERY  
AND TAKE PART IN A TASTING OF VALENCIAN WINES  
ACCOMPANIED BY AN APPETIZER CREATED BY  
RICARD CAMARENA**

**Av. De Burjassot 54-56**

**30 pax. capacity. with prior registration. 30€**

This visit is a unique opportunity to discover the medieval winery of the former Bombas Gens farmhouse or alqueria in the company of archaeologist Paloma Berrocal, director of its archaeological excavation. At the end of the visit, Bodegas Cherubino will offer a tasting of 3 Valencian wines, by Denomination of Origin Utiel- Requena and Valencia, accompanied by an appetizer designed for the occasion by two Michelin star chef Ricard Camarena, one of the most creative chefs on the national scene.

18th AND 25th OF FEBRUARY / FROM 12 PM TO 2 pm.

**CELLER PROAVA S.XIII /**

**FOOD AND WINE THRILLS WITH ANABENA  
CONTEMPORARY JEWELLERY**

**C. de Baix 29**

**30 pax. capacity. with prior registration. 38€**

A "catch-all" which shapes and feeds your being. Origen, Obsesión infinita, Bendita tinción y La ciudad bebida a sorbos, these are the key pieces of this work by Anabena which will be paired with delicious wine and food proposals from Chef Lluís Penyafort (Valencia Club Cocina) and oenologist Rosa Vázquez (PROAVA), turning the experience into a unique vital process.

19th OF FEBRUARY / FROM 6 pm. TO 8 pm.

**MUSEO NACIONAL DE CERÁMICA /**

**EDIBLE PATRIMONY. A HISTORY OF SWEETS  
AND PASTRIES**

**C. del Poeta Querol 2**

**25 pax. capacity. with prior registration.**

**Free admission.**

Curated by designer and historian Andrea Santamarina, the event will be held in the courtyard of the National Ceramics and Sumptuary Arts Museum. Enjoy a private visit to the museum, focusing on ceramic objects for the table, and followed by a discussion which will be accompanied by a selection of local sweets. Both attendants and organizers sit at one table to share this celebration in solidarity.

9th OF FEBRUARY / FROM 8 pm. TO 10 pm.

**SET ESPAI D'ART, ROSA SANTOS, JORGE LÓPEZ /  
TRES CAMINOS: FUSING ROOTS, TRENDS AND  
CONTEMPORARY FLAVOURS**

**Pl. del Miracle del Mocadoret, 4**

**20 pax. capacity. with prior registration. 38€, drinks included**

The proposal involves a guided tour through 3 galleries, in which its artistic proposal is translated by the chefs from the Peruvian-Valencian restaurant Orson (Melissa Kouman and Santiago Guerrero). To accompany, we will be serving a bitter orange spritz Carmeleta and a white Bobal from Vicente Gandía. There will be a social link through the intersection of different exhibition proposals, linking the narrative of the exhibition and gastronomic pairing.

At 8 pm, the experience starts in the SET espai d'art gallery, continues in the Rosa Santos and terminates in Jorge López Galería.

Organized by:



**20th OF FEBRUARY / AT 5 pm. AND 6 pm.**

**MUSEO DE BELLAS ARTES DE VALÈNCIA /  
ART COOKING**

**C. de Sant Pius V 9**

**20 pax. capacity. per day, with prior telephone registration, from the 8th of February at 10 am. Book the experience by calling (963 870 300). Free admission.**

Enjoy an artistic route through the works of the Museo de Bellas Artes de València which takes us from still lifes, portraits, genre paintings or architectural elements to pair with the gastronomic products of the proposals offered (cava, oysters, Japanese food).

**21st OF FEBRUARY / FROM 7 pm. TO 8.15 pm.**

**SHIRAS GALERÍA /  
SCALE ONE IS A THOUSAND  
WITH CHEF M<sup>a</sup> JOSÉ MARTÍNEZ**

**C. de Vilaragut 3**

**20 pax. capacity. with prior registration. 25€**

Shiras Galería invites you to a unique experience to enjoy signature cuisine inspired by 'Scale one is a thousand', the new visual proposal from contemporary artist Nuria Rodríguez.

The event will be attended by Chef M<sup>a</sup> José Martínez, from Restaurante Lienzo, and artist Nuria Rodríguez, author of the exhibition. M<sup>a</sup> José will be preparing two different types of tasting inspired by the concept of the exhibition and accompanied by a glass of Valencian wine from Bodegas Chozas de Carrascal. Meanwhile Nuria Rodríguez, professor and contemporary artist, will guide us, with a very personal talk, through her new project.

**22nd OF FEBRUARY / FROM 8 pm. TO 9.30 pm.**

**FUNDACIÓN HORTENSIA HERRERO /  
ENTREVINS I ART: AN EXCLUSIVE TOUR OF  
SELECTED WORKS AND FLAVOURS**

**C. del Mar 29**

**24 pax. capacity. with prior registration. 65€**

On a tour of the art works from Valencian arts patron Hortensia Herrero's collection, you will be offered wine tasting led by Guillaume Glories, manager and sommelier at the Entrevins restaurant. It is a unique pairing between contemporary art and oenology at a wine tasting with a tour of the rooms, and corridors of the Centre of Art Hortensia Herrero, inaugurated last November.

**22nd OF FEBRUARY / FROM 9:45 pm.**

**SALA RUSSAFA /  
SALA RUSSAFA AND APOTHEKE DISCOVER THE  
HAPPINESS ELIXIR**

**C. de Dénia 55**

**6 pax. capacity. with prior registration. 23€**

Are you looking for a well-rounded plan? Start the evening by enjoying the theatrical production "Vesania", a show full of emotion, intense and straight to the heart. The action takes place in a dystopian place where four people, ostracized from society because they are considered sick, try to survive. After this emotional immersion, a truly delightful experience awaits you at Apotheke, the first clandestine cocktail bar in Valencia. In this impressive space inspired by the 1920s, you'll discover a world of healing flavors.

Organized by:



24th OF FEBRUARY / FROM 12 pm.

GALERIA ANA SERRATOSA /

HE CHEF'S GARDEN. FROM THE GARDEN TO THE  
TABLE, BY JORDI MORERA

Calle Cabillers 5

0 pax. capacity. with prior registration. 30€

Come and see "Esto nos salvará", project by Egyptian artist Ghada Amer has displayed in the three Ana Serratosa's Gallery headquarters. In this experience you will visit the installation that Ghada Amer has created specifically for the garden of Turia, designing flowerpots letter shaped for vegetable cultivation. During the experience, you will enjoy the "De la huerta a la casa" showcooking, by chef Jordi Morera.

24th AND 25TH OF FEBRUARY /  
FROM 12 pm. TO 1 pm. AND FROM 6 pm. TO 7 pm.

IVAM /

PALATE INTROSPECTIVE

C. Guillem de Castro 118

Aforo de 18 pax. con inscripción previa. 15€

The proposal consists in an experience that moves flavour from the centre of the gastronomic experience and delves deeper into the other connotations surrounding the act of eating. With each mouthful, the subjective experience of each diner shares a collective framework that has social and metabolic implications. Each diner plays a role. As in any everyday meal, there will be a series of recognizable elements that bring with them certain expectations: starters, a first course, a main course and dessert.

In collaboration with the artistic group La Cuarta Piel.

24th OF FEBRUARY / FROM 4 pm.

PALAU DUCAL DELS BORJA FCV /

LA CANYAMEL DELS BORJA

C. del Duc Alfons el Vell 1, Gandia

40 pax. capacity. with prior registration. 17€

The experience consists, first of all, in a guided tour of the Palau Ducal de Gandia, and focuses on the production of cane sugar, the "white gold" which was the main financial support of the duchy in the time of the Borja family and ended up being exported to the entire world.

Afterwards, visitors, in the wake of the "Canyamel", will be able to savour three sweets prepared with ingredients or recipes typical of the period, presented by Patisserie Tano, great professionals in the confectionery sector in Safor.

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