

**For Immediate Release | March 2016**

Contact: Sabrina Alday, Information and PR Officer

[info@metmuseum.ph](mailto:info@metmuseum.ph), (02) 708-7828; 09165577795

**The Metropolitan Museum of Manila and AC/E - Spanish Cultural Action  
in collaboration with  
the Embassy of Spain in the Philippines and the Instituto Cervantes de Manila  
present**

The poster features the word "TAPAS" in large, white, stylized letters. Each letter is filled with a different type of Spanish tapas dish, such as jamón, olives, and seafood. Below the letters, the text "SPANISH DESIGN FOR FOOD" is written in a white, handwritten-style font. Underneath that, the dates "April 1 - June 16, 2016" are displayed. The location and contact information for the Metropolitan Museum of Manila are listed below the dates. At the bottom of the poster, there are logos for the Metropolitan Museum of Manila, AC/E (Acción Cultural Española), the Embassy of Spain in the Philippines, and the Instituto Cervantes.

**TAPAS**

**SPANISH DESIGN FOR FOOD**

**April 1 - June 16, 2016**

Tall Galleries, Metropolitan Museum of Manila  
Bangko Sentral ng Pilipinas Complex  
Roxas Boulevard, Manila  
[info@metmuseum.ph](mailto:info@metmuseum.ph) / 708-7828

Organized by

**METROPOLITAN MUSEUM OF MANILA**

**AC/E**  
ACCIÓN CULTURAL  
ESPAÑOLA

In collaboration with

**EMBAJADA DE ESPAÑA EN FILIPINAS**  
**cooperación española**

**Instituto Cervantes**

**Press Walk Through:** (Thursday) March 31, 2016 at 4PM  
**Preview Reception:** (Thursday) March 31, 2016 at 6:30PM  
**BY INVITATION ONLY**

**Exhibition Period:** April 1 to June 16, 2016  
(Mondays-Saturdays, 10 AM-5:30 PM)  
Tall Galleries, Metropolitan Museum of Manila  
Bangko Sentral ng Pilipinas Complex,  
Roxas Boulevard, Malate, Manila

## **The exhibition “TAPAS. Spanish Design for Food”, arrives in Manila**

The exhibition “**TAPAS. Spanish Design for Food**”, organized by the **Metropolitan Museum of Manila** and **AC/E - Acción Cultural Española (Spanish Cultural Action)**, in collaboration with the Embassy of Spain in the Philippines and the Instituto Cervantes de Manila, feature more than 200 objects and instruments, videos, photographs, and installations to explore the interaction between design and gastronomy, two creative disciplines enjoying a boom in Spain and currently achieving international acclaim. The exhibition opens to the public on April 1, 2016 at the Metropolitan Museum of Manila and will be on view until June 16, 2016.

Curated by designer/architect **Juli Capella**, TAPAS showcases imagination and talent targeting the taste buds, where design and haute cuisine go hand in hand. Spanish chefs, designers, architects, wineries and restaurants reflect the last 25 years of Spain’s avant-garde experimental blending of design and food. Legendary culinary icons from Spain are also featured, including the paella pan, traditional wineskins and flasks, the *bota*, *botijo* and *porrón*.

*“This exhibition is a tribute to the origins of the word Tapa,”* said the curator, Juli Capella, *“which also means lid in Spanish. Derived from the ancient custom to cover (tapar) a glass of wine with a slice of bread or chilled meat to keep out dust and insects. During the turn of this century, Spain has led a bold, avant-garde experiment: combining high cuisine with high design,”* adds Capella. *“Culinary creations are matched to their containers, thus going beyond raw ingredients and cooking. This Spanish revolution fosters the partnership between chef and designer.”*

The Tapas’ tradition best exemplifies Spain’s true social nature. When a group of friends gets together at a table to taste portions of widely varying flavors, it’s more than just a way to enjoy food - it’s also a great way to share an experience. This is Spain’s message to today’s world: to bring people together for real social interactions by enjoying Tapas.

The curator further emphasizes the role that design plays in this exhibition, and in Spain’s culinary trends: *“In a world without design, we would be sitting naked on the ground, there would be no tables and no chairs, no cameras or wristwatches. Design is synonymous with progress. As our different cultures engage in more permanent contact and we are all influenced by each other, the distinctive features of geographical design by countries or regions are melting away in our inter-connected world. Unlike languages (Spanish vs. English, for example), design is like music: a universal idiom.”*

The exhibition features products designed by Spaniards, even if produced in another country, along with items made in Spain by foreign designers. TAPAS offers a contemporary and cutting-edge perspective via a number of designs produced exclusively for leading restaurants such as **elBulli**, **El Celler de Can Roca** (named the best restaurant in the world in 2013) and **Mugaritz**.

Spanish chef **Ferran Adrià**, who asserts, *“cooking is to design dishes”*, began a minor revolution by recruiting industrial designers for his kitchens to present his creations in an exclusive manner.

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Designers, architects, wineries, restaurants and chefs have contributed with their works for a show which not only features more than two hundred objects, but also a large collection of wine bottles which stand out for their bold and appealing labels. The exhibition includes an audiovisual presentation featuring a selection of interior design in Spanish restaurants. It also features wineries from across Spain, which stands out for the quality of their architecture, including works by **Frank Gehry, Zaha Hadid** and **Rafael Moneo**.

### **More about TAPAS. Spanish Design for Food**

The show features three distinct elements: the **kitchen** (preparation and utensils), the **table** (objects used to sample food), and the **meal** (food design).

#### **1. The kitchen: preparation and utensils**

This is the working area, a laboratory that blends functionality and aesthetics. This is a space essentially dedicated to work, where functionality previously reigned supreme, although new materials and the fact that the kitchen has gradually taken on an increasingly important role within the home, have led to a change in habits and the aesthetics of the furniture and objects to be found here.

#### **2. The table: objects used to sample food**

This is where food and drink are taken in, a shared space combining furniture and architecture with functionality and aesthetics. The section reveals the whole host of objects designed for the presentation and sampling of food.

#### **3. The meal: food design.**

Ingredients, techniques and diet, combining tradition and modernity. This section, divided into several settings, presents food produce which stands out from a formal perspective. It also shows the evolution of traditional Spanish products “devised” by mankind in their form or concept (anchovy-stuffed olives, churros and paella, whose origins are lost in the mists of time) alongside more elaborated and avant-garde techniques by innovative chefs.

#### **The exhibition features works by the following designers, architects and artists:**

Antoni Miralda | Martí Guixé, Adrià Guiu and Iñaki Remiro (GR Industrial Design) | Brosmind Studio | Amalgama Studio | Ana Hernando | André Ricard | Andreu Carulla | Antoni Arola | Apparatu | Ramón Úbeda | Attua Aparicio | Bankook Design Chambre (Ana Roquero) | Chus Burés | Clara Balmaña | CuldeSac | Curro Claret | Diego Ramos | diez + diez diseño | Emiliana Design Studio | Enoc Armengol | Ernest Perera | Estudi Hac | Estudio Luesma & Vega | Luki Huber | Eugeni Quitllet | Gabriel Lluelles | Gemma Bernal | Mariscal | Gerard Moliné | Guillem Ferran | Héctor Serrano | Jaime Hayón | Jorge Pensi | Josep Llusà | Josep María Jujol | Julia Mariscal | Lluís Clotet | Luis Eslava | Nadadora | Martín Azúa | Lusesita | Javier Mariscal | Marre Moerel | Gerard Moliné | Merry Kawamura Ganjavian | Nadadora | Oscar Tusquets | Papila | Patricia Urquiola | Pete Sans | Rafael Marquina | Ramón Benedito | Héctor Serrano and Santos Bregaña.

The companies Lékué, ICC, Soler Graells, Sargadelos, Arcos, Castej, Pordamsa, Porvasal, Inmarmol, Alessi & Delica and Lladró are also featured.

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**OTTO WINE RACK**

Designed by Ramírez i Carrillo

Produced by Delica



**PANPAATI (CHAIRS AND FURNITURE MADE FROM BREAD)**

Designed by Amalgama Studio by Enoc Armengol

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**GLASS PLATE FOR ELBULLI: SKITX 1**  
Designed by Estudio Luesma & Vega



**ELBULLI SEED PLATE**  
Designed Ferran Adria/ elBulli  
Photo by Francesc Guillamet



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\*Please see link for *Tapas: Spanish Design for Food* photos and captions:

[https://drive.google.com/folderview?id=0B\\_6VgX0Ma51zeGZXMjFwR2hFLVE&usp=sharing](https://drive.google.com/folderview?id=0B_6VgX0Ma51zeGZXMjFwR2hFLVE&usp=sharing)

\*Curator Juli Capella will be available for interviews from March 31 until April 2, 2016.

Please contact Sabrina Alday at [info@metmuseum.ph](mailto:info@metmuseum.ph) to coordinate interview schedule.

\*Website : <http://www.metmuseum.ph> (Metropolitan Museum of Manila)

[http://www.accioncultural.es/en/tapas\\_spanish\\_design\\_for\\_food](http://www.accioncultural.es/en/tapas_spanish_design_for_food) (AC/ E)

### Credits

Organized by the Metropolitan Museum of Manila and AC/E - Acción Cultural Española (Spanish Cultural Action). In collaboration with the Embassy of Spain in the Philippines and the Instituto Cervantes de Manila

### Education and Public Programs

#### **FORUM / DISCUSSION: TAPAS. Spanish Design for Food, with exhibit curator Juli Capella**

**Saturday, 02 April at 2:00 pm**

##### **Metropolitan Museum of Manila**

*TAPAS. Spanish Design for Food* exhibit curator, Juli Capella will present the interaction between design and gastronomy, and how this discipline applies to cuisine across a variety of fields including food design, food preparation, and interior design of restaurants. In this discussion, Juli Capella will be joined by a panel comprised of local chefs, food writers, and designers.

#### **WORLD TAPAS DAY at the MET**

**Thursday, 16 June (Program TBA)**

*In celebration of the first International Day of Tapas, the World Tapas Day at the MET shall offer several tapas-focused activities, in conjunction with other participating restaurants in the country and all over the world. This event is organized with the Embassy of Spain in the Philippines and Turespaña, Spain's tourism agency.*

#### **FILM: Foodie Film Festival II**

**(Film line-up and schedule TBA)**

*The Metropolitan Museum of Manila will organize a series of screenings featuring Spanish films that focus on cuisine. Special screenings will be scheduled in time for the Madrid Fusion Manila (April 7-9), and a regular film program will be slated on the duration of the exhibition.*

#### **FREE GUIDED TOUR: TAPAS. Spanish Design for Food**

Saturdays of April - May - June, at 2:00 p.m.

*Explore the interaction between Spanish design and gastronomy through this guided tour of the exhibition TAPAS. Spanish Design for Food. For interested participants, kindly register via email, at [info@metmuseum.ph](mailto:info@metmuseum.ph).*

*\*Program is subject to change*